



VILLA FRANCESCHI
SECOLO XVI

Christmas 2018

Appetizer

Pumpkin flan with red prawns of Sicily
Carpaccio of tuna, sea bass and prawns marinated in Sorrento lemon
Large fish salad served with seasonable vegetables



First courses

Risotto with prawns and savoy cabbage from our vegetable garden



Second courses

Baked Turbot served with tomatoes, capers and potatoes and spinach cream
Crisp prawns, little calamari and calamari rings with cornmeal mush



Dessert

Chocolate Corbeille with currant
Homemade pastries
Coffee

From the wine Cellar:

"Franciacorta Brut Bersi Serlini"
"Friulano Attens Marchesi de' Frescobaldi"

Euro 95,00 per person



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