



Christmas Lunch Menu 2026

€ 75

Welcome Toast

CYNAR SPRITZ WITH HOMEMADE ARTICHOKE BITTER

Starters

OCTOPUS, POTATO AND TROPEA RED ONION MILLEFEUILLE WITH BLACK
OLIVE POWDER AND A HINT OF PEPPER
SMOKED DUCK CARPACCIO, FRESH ORANGE SEGMENTS AND JUNIPER GEL

First Courses

FARMYARD RIBBONS BETWEEN LAND AND WATER
Tagliatelle with shrimp tails and artichokes, scented with liquorice

A RISOTTO THAT THOUGHT IT WAS A PIZZOCCHERO
Cascina Vione Carnaroli rice with potatoes, savoy cabbage and Bitto cheese

Main Course

THE CISTERCIANS' CAPON
Barded capon stuffed with chestnuts, roasted leeks and wild berry reduction

Dessert

MILAN'S TRADITION IN THE ABBEY
Little panettone timbale, extra dark chocolate glaze and mascarpone cream

HOMEMADE ARTISAN BREAD WITH SOURDOUGH STARTER, DURUM
WHEAT SEMOLINA AND STONE-GROUND ANCIENT GRAINS

WATER FROM THE CASCINA (STILL OR SPARKLING MINERAL WATER)

WINE OF THE GRANGERE (RED OR WHITE FROM OUR OWN CELLAR)

[ONE BOTTLE FOR EVERY 4 GUESTS]

