



TENUTA AMBROSINI

FRANCIACORTA

CLASSIC MENU

STARTERS

Welcome glass of

Franciacorta Tenuta Ambrosini DOCG

Typical cured meats from Brescia

Salt cakes with red radicchio and cheeses

Alpine cheese with homemade jams

Zucchini fritters

Polenta with bacon

Sweet and sour greens

FIRST COURSE

Risotto with **Franciacorta Tenuta Ambrosini DOCG**

MAIN COURSE

Brescian mixed meats

cooked on the grill (6h)**

with side dishes

Polenta Bresciana

Baked potatoes

DESSERTS

** upon request

alternatively

Sliced Beef on a bed of misticanza salad

water

coffe

Euro 50.00 per person

11:30 a.m. VISIT TO THE CELLAR
with explanation of the classic method
+ Euro 5.00

Info and reservation tel 0307254850 - info@tenutambrosini.it
reservation on line <https://www.tenutambrosini.it/prenota-esperienze/>

AGRITURISMO TENUTA AMBROSINI VIA DELLA PACE 60 CAZZAGO SAN MARTINO BRESCIA