



TENUTA AMBROSINI

FRANCIACORTA

# TERRITORY 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

Homemade brescian Ravioli

## MAIN COURSE

Beef in Traditional Oil  
with side dishes  
Polenta Bresciana  
Baked Potatoes

## DESSERTS

water  
coffee

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](mailto:info@tenutambrosini.it)  
reservation on line <https://www.tenutambrosini.it/prenota-esperienze/>

AGRITURISMO TENUTA AMBROSINI VIA DELLA PACE 60 CAZZAGO SAN MARTINO BRESCIA