

Menu for La Nicchia Experience

- Mozzarella di bufala campana DOP
- Sun-dried tomatoes
- Bruschetta with extra virgin olive oil DOP, green pesto, red pesto

Served with Prosecco V Valdobbiadene Superiore DOCG

- Parmigiano Reggiano DOP aged 24 months with traditional balsamic vinegar from Reggio Emilia aged 30 years, on a bed of organic rucola
- Prosciutto di Parma aged 24 months
- Filettuccio al Barolo
- Bruschetta with Parmigiano and truffle cream
- Ricotta with white truffle infused honey
- Caciotta cheese with pure black truffle pate

Served with Montepulciano d'Abruzzo