



**OSTERIA DI BROLIO**

## *Christmas menu*

**GOAT'S CHEESE, DRIED FIGS AND MUSHROOMS**

**TUSCAN PIE IN PASTRY, BLACK KALE, TRUFFLE**

**CLASSIC ITALIAN TORTELLINI WITH CAPON BROTH  
RICE WITH GAME MEAT, HORSERADISH AND GRAPE MUST**

**BRAISED VEAL CHEEK, CRUSHED POTATOES**

**TORTA DI ROSE, ORANGE GELATO, CHOCOLATE MOUSSE**

*Paired wines*

**ALBIA 2022, Rosé**

**CASTELLO DI BROLIO 2007, Chianti Classico**

**GRANELLO 2022, Passito di Toscana**

(65 Euro per person)

