



DINNER WITH THE TENORS

2024

MENU

Hors d'oeuvre

Mixed vegetable flan with cheeses fondue

First Course

*Homemade pasta with pesto sauce,
green beans and cherry tomatoes*

Main Course

*Roasted first quality veal scented with rosemary sauce,
served with roasted potatoes and spinach*

Dessert

Tiramisù

¼ Wine selected from Tanagra's cellar

½ Mineral water

Flute of Spumante

Main course alternatives:

Grilled chicken breast with roasted potatoes and spinach

or

Slice of baked salmon with roasted potatoes and spinach

or

Chickpeas hamburger, mixed grilled vegetables and roasted potatoes

Special pasta for celiacs and diabetics