

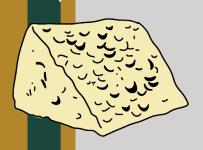
# "Vacca Formaggia"

Evening with Formàgiatt



Tuesday 26/03 from 7 pm







# Starter

Small tasting of homemade mozzarella knots, ricotta and stracciatella cheese 7

### First course

Risotto with Gorgonzola cheese 7

# Main course

Fondue with toasted bread 1-3-7

## Dessert

Spicy Gorgonzola cheese with Marsala eggnog 3-7-12

Cover charge, water & coffee Euro 60 pp

#### Allergens

Next to the name of each dish, you will find the allergens contained, according to the following numerical correspondence.

1. Cereals containing gluten and derivates 2. Crustaceans and derivates 3. Eggs and derivates 4. Fish and derivates 5. Peanuts and derivates 6. Soybeans and derivates 7. Milk and derivates (including lactose) 8. Nuts as almonds and derivates 9. Celery and derivates 10. Mustard and derivates 11. Sesame seeds and derivates 12. Sulphur dioxide and sulphites at concentrations above 10 mg/kg or mg/l as SO<sub>2</sub> 13. Lupins and lupin based products 14. Molluses and derivates on molluses

No guarantee is made of climinating possible cross-contamination. All foods could be frozen at origin or culled to ensure greater wholesomeness.

