



FINE DINING

Santa Elisabetta

BRUNELLESCHI
HOTEL

LUNCH

HISTORY

3 courses € 89 per person

Red Mullet

Red Mullet in Saffron Bread crust "2015"

Bottoni

Cooked Bottoni pasta stuffed with Provola cheese

Chard and "inzimino" sauce

Turn Me Up

Coffee, Mascarpone Cheese Mousse, Licorice Ice-Cream

CARTE BLANCHE

3 courses € 74 per person

Selected by our Chef Rocco De Santis from à la carte menu

Still or sparkling Water and coffee are included

Wine pairing (2 different wines) selected by our Sommelier € 28

Wine pairing (1 wine) selected by our Sommelier € 15