


*Un diner au chateau  
Villa Olmo*



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*Starters*

Chicken galantine with pistachios and Brunate onion agretto  
Croutons of fried polenta with butter, lemon and Missoltino

*First Courses*

Rice in cagnone with perch fish and fried sage  
Lasagne with spicy Gorgonzola, salted nuts and pumpkin segrigiola  
cream

*Main Course*

Braised calf shoulder steak with potato gateau and grilled red pepper

*Dessert*

Chocolate salami of Odescalchi and Rusumada  
Amor polenta and pear compote and Rosolio