



CHRISTMAS LUNCH

2024

FROM THE GARDEN COMES NOT ONLY SOME OF THE REFINED RAW MATERIALS,
BUT ALSO THE INSPIRATIONS AND IDEAS FOR NEW CREATIONS
AND TASTE SUGGESTIONS THAT ACCOMPANY THE SEASONS.
WHAT THE GARDEN OF BADIA OFFERS US IS A UNIQUE AND PRECIOUS ELEMENT.
OUR MISSION IS TO GIVE IT THE VALUE IT DESERVES

GUINEA FOWL IN MILFOIL PASTRY, BLACK SALSIFY IN GREEN SAUCE

CAPPELLETTI IN BROTH, CHESTNUT AND TRUFFLE

CAPON WITH CARDOONS AND TRUFFLE

MONT BLANC

TASTING MENU 120

RESERVATIONS ARE CONSIDERED CONFIRMED UPON OUR EMAIL APPROVAL
AND RECEIPT OF PREPAYMENT

CANCELLATION POLICY
FROM TO CANCELLATION FEE
RESERVATION 14 DAYS BEFORE 0%
13 DAYS BEFORE 6 DAYS BEFORE 50%
5 DAYS BEFORE EVENT DATE 100%

FOR FURTHER INFORMATION PLEASE CALL +39 055 8071278 OR MAIL TO
INFO@OSTERIADIPASSIGNANO.COM