**PROGRAMME**

*HALL 4.2 – BOOTH D-07*

|  |  |  |  |
| --- | --- | --- | --- |
|  | Wednesday 6th February | Thursday 7th February | Friday 8th February |
| 11:00 AM | Salted profiterole with Canino and Montalto di Castro green asparagus cream | Panzanella balls with anchovies and water buffalo’s fresh cream | “Absolute” mushrooms |
| 1:00 PM | Carciofo Romanesco del Lazio artichokes, mushrooms and Gran Cacio di Morolo cheese salad  Spaghetti “Torpedino forza 4” | Marinated carpaccio with Fondi pomegranate, Canino and Montalto di Castro green asparagus salad, Fondi white courgettes with flower and mushrooms  Velletri-style Fondi white courgettes with flower risotto | Amatriciana-style mezze maniche pasta  Canino and Montalto di Castro green asparagus Carbonara-style |
| 3:00 PM | Toasted bread with cream of Ricotta cheese, mustard of goji berries and Fondi pomegranate grains | Fondi pomegranate gelée with its syrup | Cheesecake with green tomato jam |