**PROGRAMME**

*HALL 4.2 – BOOTH D-07*

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|  | 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 saladSpaghetti “Torpedino forza 4” | Marinated carpaccio with Fondi pomegranate, Canino and Montalto di Castro green asparagus salad, Fondi white courgettes with flower and mushroomsVelletri-style Fondi white courgettes with flower risotto | Amatriciana-style mezze maniche pastaCanino 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 |