



# Mantuan cuisine off-METM dinner menu

€45 per person

Translated by [Michael Farrell](#)

## Antipasto

### **Misto di salumi mantovani con mostarda e grana**

Mantuan cured meats, served with Grana Padano and mostarda (candied fruit in mustard-flavoured syrup)

## First course

### **Maccheroncini all'anitra**

Small macaroni with duck ragù

### **Tortelli di zucca**

Pumpkin-filled tortelli, seasoned with sage and butter

## Second course

### **Stracotto di guancia di manzo con polenta abbrustolita**

Beef cheek braised in red wine, served with toasted polenta

## Dessert

### **Torta elvezia**

Cake made with alternating layers of almond meringue and zabaione

## Drinks

Lambrusco (Gran Rosso del Vicariato di Quistello)

Water

Espresso