

Seasonal Degustation Menu – December 2022

Antipasti

I nostri affettati con pane tostato alla brace e olio di olive Valpolicella DOP

Our selection of thinly sliced cold cuts with bread toasted over an open fire and Valpolicella olive oil

Insalata stagionale - carpaccio di manzo, Parmigiano Reggiano di 36 mesi, radicchio tardivo, puntarelle, ribes e pinoli

Seasonal salad - Beef carpaccio, 3 year aged Parmesan cheese, radicchio, chicory hearts, red currants and pine nuts

Primi

Maltagliati con pancetta affumicata di Soave e “fasoi”

Fresh handmade roughly cut pasta with smoked pancetta from Soave and borlotti beans

Tortelli di zucca con burro, Parmigiano Reggiano di 36 mesi e melograno

Fresh handmade Tortelli filled with slow-cooked pumpkin, mountain butter, parmesan cheese & pomegranate

Tagliatelle con Broccoletto di Custoza e pomodorini confit

Fresh handmade Tagliatelle pasta with a local type of broccoli and cherry tomatoes roasted in olive oil

Secondi

Cinghiale della Lessinia all’Amarone con polenta macinata a pietra e radicchio del campo

Wild Boar from Lessinia slow-cooked in Amaorne wine, with stone ground polenta and wild chicory

Trota salmonata con crema di rapa rossa, topinambur e broccoli

Sautéed filet of salmon trout with beetroot puree, jerusalem artichoke and broccoli

Petto d’Anatra con cipolle e uvette cotte in Recioto bianco

Sautéed duck breast with little onions and raisins cooked in a local sweet white wine

Formaggi e Dolci

I nostri formaggi delle malghe della Lessinia con le nostre marmellate e mostarde fatte in casa

Our cheese selection from the dairies of Lessinia with our handmade jams and mostarda

Gelato alle crème con castagne cotte nel miele

Handmade ice creams with chestnuts cooked in honey

Pera cotta in vino Recioto con sorbetto alla pera

Pear poached in Recioto wine with pear sorbet and recioto sauce

Tortino caldo di fichi e noci con salsa al caramello

Fig and walnut toffee pudding with salted caramel sauce

We offer a choice of 3 ways to enjoy our seasonal tasting menu:

Degustation Menu 7 courses - for €69 per person. Or 6 courses for €62 or 5 courses for €55.

To accompany your tasting menu we offer Valpolicella wine degustations, which all include Amarone

A vegetarian menu and a children’s menu are always available.