

Winter Menu – January 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 invernale - carpaccio di manzo, Parmigiano Reggiano di 36 mesi, radicchio tardivo, puntarelle, ribes e pinoli

Winter salad - beef carpaccio, 3 year parmigiano cheese, radicchio tardivo, cicory hearts & pine nuts

Polpette di bollito misto con la nostra pearà e salsa verde

Crispy meatballs served with a traditional bread sauce and salsa verde

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

Fresh handmade Tortelli filled with slow-cooked Pumpkin

Tagliatelle con ragù di Anatra, Faraona e vino Soave

Fresh handmade Tagliatelle pasta with a Ragù sauce of Duck, Guinea fowl and Soave wine

Secondi

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

Wild Boar from Lessinia slow-cooked in Amarone wine with stone-ground polenta and wild radicchio

Petto di Faraona con salvia, crema di sedano rapa e funghi della Lessinia

Sautéed Guinea Fowl breast with sage and forest mushrooms from the Lessinia mountains

Trota salmonata con crema di rapa rossa, topinambur e broccoli

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

Formaggi e Dolci

I nostri formaggi delle malghe della Lessinia con miele, marmellate e mostarde fatte in casa

Our Cheese selection from the dairies of Lessinia with honey, homemade jams and mostarda

~oo~oo~oo~oo~oo~oo~

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

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

Classico Degustation Menu –7 courses for €65 per person. Or 6 courses for €60 or 5 courses for €55.

To accompany your tasting menu we offer Valpolicella wine degustation options, including Amarone.