

Seasonal Degustation Menu – June 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 primaverile - carpaccio di manzo, asparagi, fragole, insalata e Parmigiano Reggiano di 36 mesi

Spring salad - beef carpaccio, asparagus, 3 year aged parmigiano cheese, strawberries and frisée lettuce

Asparagi bianchi di Mambrotta con salsa al tuorlo e bagna càuda

White asparagus from Mambrotta with an egg yolk sauce and a sauce of garlic and anchovy

Primi

Tortelli di ricotta e ortiche selvatiche della Lessinia

Fresh handmade Tortelli filled with fresh ricotta cheese and hand-picked wild nettles from Lessinia

Tagliatelle con piselli di Colognola e tastasal della Lessinia

Fresh handmade tagliatelle pasta with local spring peas from Colognola and fresh salami from Lessinia

Tagliolini con tartufo nero (supplemento €5)

Fresh handmade Tagliolini pasta with black truffles (€5 supplement)

Secondi

Costolette di Agnello (Pecora Brogna della Lessinia) con crema di melanzane grigliate e spinaci

Lamb cutlets (indigenous breed from Lessinia) with a grilled eggplant puree and wild hand-picked spinach

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 ciliegie duroni e vino Recioto

Sautéed duck breast with a local duroni cherries and recioto wine sauce

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

Gelato alle crème con castagne cotte nel miele

Handmade ice creams with chestnuts cooked in honey

La nostra cheesecake di ricotta e fragole con sorbetto alla fragola

Baked strawberry and ricotta cheesecake with our handmade strawberry sorbet

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:

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 degustations, including Amarone

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