

Seasonal Degustation Menu - March 2026

I nostri affettati della Lessinia con pane di Altamura tostato, olio di olive Valpolicella DOP e la nostra giardiniera

Our selection of thinly sliced cold cuts from Lessinia with toasted Altamura bread, Valpolicella DOP olive oil and our pickled vegetables

Gnocchi di patate e barbabietola fatti in casa, spadellati con burro nocciola e Parmigiano Reggiano 36 mesi, serviti con fonduta al cimbro, limone candito e chips di cavolo nero

Our handmade gnocchi of beetroot & potato, sauteed in mountain butter and served with mountain cheese sauce, candied lemon & crunchy Tuscan kale

Tortelli fatti in casa ripieni di Zucca Delica con burro della Lessinia, Parmigiano Reggiano di 36 mesi e melograno

Our handmade Tortelli filled with roasted local pumpkin served with mountain butter, 3 year aged Parmesan cheese and fresh pomegranate

Cinghiale della Lessinia all'Amarone, polenta macinata a pietra e verdura di stagione

Slow-cooked Wild Boar from Lessinia marinated in Amarone wine served with stone-ground polenta & seasonal vegetables

Tortino caldo di fichi e noci con salsa al caramello salato e gelato fior di latte

Warm sticky toffee pudding of figs, dates and walnuts, served with salted caramel sauce and vanilla ice cream

€55 per person

Add a tasting of local cheese from a Lessinia mountain dairy for only €5

To accompany your tasting menu we offer Valpolicella wine degustations (Valpolicella Classico, Ripasso, Amarone e Recioto), from just €25