

## Seasonal Degustation Menu – November 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 funghi misti della Lessinia*

*Fresh handmade Tagliatelle pasta with hand-picked forest mushrooms from Lessinia*

### 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 chicory*

*Trota salmonata con crema di rapa rossa, topinambur e broccoli*

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

*Petto di Faraona con salvia, finferli e crema di sedano rapa*

*Sautéed guinea fowl breast with sage, chantarelle mushrooms and celeriac puree*

### 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.*