

August Bank Holiday menu (August 15th 2021)



All items marked with an asterisk are on sale at our *agriturismo*.

Each course will be paired with one of our wines.

Starters

Vegetable bundle with *Caseificio Valtidone* Grana Padano DOP sauce

Caseificio Delvitto goat cheese mousse with *La Radisa* organic saffron* sauce

Black rice by *Cascina Alberona* with crunchy vegetables

Aubergine *parmigiana* with mozzarella and our tomato *passata*

First courses

Mille-feuille of fresh egg *pasta* with vegetables and stracchino cheese by *Caseificio Valtidone*

Potato and black truffle-stuffed homemade *ravioli*

sautéed with butter, Grana Padano DOP and black truffle from the Staffora Valley by *Maini*

Sorbet

NorEma Rosé Metodo Classico sparkling wine and red fruits sorbet

Second course

Roasted Boston butt with *Campo Dottore* Riesling sauce, sage mousse and baked stuffed vegetables by *Agriflor*

Dessert

Fresh fruit salad with *fiordilatte* ice cream and fluffy biscuit (flour by *Molino Bruciamonti*)

Coffee from our moka pot

Food allergens (EU Reg. 1169/11):

efforts are made to keep foods separate, but cross-contamination is possible: our food can contain the allergens listed in an info sheet available at your request: please ask a member of our staff. Please let us know before ordering if you suffer from food allergies or intolerances.

Natural or sparkling Pineta mineral water served in glass bottle.

Each course will be paired with one of our wines.

Price: euro 45,00 (includes wine, water and coffee).

Vegetarian alternative options available.

Children from 4 to 12 years-old: euro 22,00. Children up to 4 years-old: free.

Lunch is served at 01:00 pm.

Guided tour of the vineyards and winery available on request. Tour starts at 12:00 am.