

## MENU (NOVEMBER 2022)

### *Pinot 64*

Berrettina di Lungavilla pumpkin flan with Gorgonzola DOP  
Fresh goat's milk cheese mousse with homemade apple *mostarda*  
Mushroom, potato and Grana Padano DOP mille-feuille  
Homemade traditional *focaccia*

### *Vigiö*

Our selection of *salumi* from local farms  
(*pancetta, coppa* aged in wine and *salame*)

### *Campo Dottore*

*Risotto* with Carnaroli rice, organic saffron and leeks

### *Pinot 64*

Traditional *lasagna* with three-meat ragout

### *Fioravanti*

Turkey roll with *salame* paste, dried prunes and sultanas  
served with baked cauliflowers

### *Siliquastro*

Ricotta cheese tart with chocolate drops

Coffee from the moka pot

Vegetarian, gluten-free and lactose-free dishes available

Price of the menu is euro 48,00 per person.

Price includes: service, water in glass bottle, artisan bread and wine.

Free guided tour of the winery available (starts at noon).



AGRITURISMO

*Calice dei Cherubini*