

# MENU (FEBRUARY 2023)

## *Inganno 572*

Homemade *focaccia* with lard  
Jerusalem artichoke flan with Grana Padano DOP sauce  
Stockfish balls served with our spiced tomato *passata*  
Homemade traditional *focaccia*

## *Pinot 64*

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

## *Campo Dottore*

*Risotto* with Carnaroli rice, Gorgonzola DOP and pear sauce

## *Vigiö*

Ricotta cheese and red radicchio-filled crêpe bundle

## *Perorossino*

Roasted young turkey roll  
stuffed with *salame* paste, dried prunes and sultanas  
served with crisp *polenta* chips made with local corn

## *Siliquastro*

Chocolate fondant with strawberry sauce

Coffee from the moka pot

Please let us know in advance if you follow a vegetarian-vegan diet  
or if you suffer from some food intolerance.

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*