

# MENU (MARCH 2023)

## *Pinot 64*

Swiss chard flan with Gorgonzola DOP sauce

Red radicchio and crunchy *pancetta* quiche

Homemade black bread with lard

## *Vigiö*

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

## *Fioravanti*

*Risotto* with Carnaroli rice, red beet and Taleggio DOP sauce

## *Campo Dottore*

Ricotta cheese and spinach-filled homemade *ravioli*  
with Gorgonzola DOP sauce

## *Perorossino*

Low-temperature cooked pork fillet with our coffee sauce  
served with roasted potatoes

## *Siliquastro*

White chocolate mousse with red berry 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*