

## MENU (NOVEMBER 2023)

### *Inganno 572*

*Polenta* medallion with caramelised onions

Porcini mushroom flan with Grana Padano DOP (30-month ageing) fondue

Slice of black bread with smoked duck breast

### *Vigiö*

Selection of local *salumi*

### *Campo Dottore*

Autumn *risotto* with Pizzocorno cheese and dried chestnuts  
(Carnaroli rice)

### *Fioravanti*

Chicken *ravioli* served in broth

### *Perorossino*

Low temperature-cooked beef chuck  
served with pepper sauce and seasonal vegetables

### *Siliquastro*

Chocolate mousse with saffron sauce

Coffee from the moka pot

Please let us know in advance if you follow a vegetarian or vegan diet  
or if you suffer from food intolerances or allergies.

Price of the menu is euro 54,00 per person.

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

It's possible to pair each course of the menu with our Metodo Classico sparkling wines at  
the additional cost of euro 8,00.

Free guided tour of the winery available. The tour starts at noon.

Lunch is served at 01:00 PM.



AGRITURISMO

*Calice dei Cherubini*