

MENU (FEBRUARY 2024)

Inganno 572 - VSQ Riesling Brut Metodo Classico (9 months on the lees)

Baccalà mantecato (whipped salt cod) with *polenta*

Artichoke flan with Grana Padano fondue and Jerusalem artichoke chips

Traditional *focaccia* with lard

Campo Dottore - Oltrepò Pavese DOC Riesling

Risotto with saffron and *cotechino*

(Carnaroli rice produced by Massino farm)

Fioravanti - Pinot Nero dell'Oltrepò Pavese DOC

Pumpkin *ravioli*

served with melted butter and Amaretto crumble

Perorossino - Vino rosso

Low temperature-cooked beef fillet

with rosemary roasted potatoes

Siliquastro - Sangue di Giuda dell'Oltrepò Pavese DOC

Chocolate lava cake with red fruits coulis

Coffee from the moka pot

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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