

MENU (MARCH 2024)

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

Chard flan with Taleggio cheese sauce

Rye bread with fine herbs-flavoured goat's milk cheese mousse

Vigö - Bonarda dell'Oltrepò Pavese DOC

Radicchio and crispy *pancetta* quiche

Campo Dottore - Oltrepò Pavese DOC Riesling

Risotto with red beet and Gorgonzola sauce
(Carnaroli rice produced by Massino farm)

Fioravanti - Pinot Nero dell'Oltrepò Pavese DOC

Homemade braised beef-filled *ravioli*
served with braised beef sauce

Perorossino - Vino rosso

Low temperature-cooked guinea hen leg
served with seasonal vegetables

Silquastro - Sangue di Giuda dell'Oltrepò Pavese DOC

Gianduja and salted caramel mousse

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