

## **MENU (APRIL 2024)**

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

Spring zucchini and salty *ricotta* cheese quiche  
Leek flan with goat's milk cheese sauce

### ***Vigiö - Bonarda dell'Oltrepò Pavese DOC (frizzante wine)***

*Focaccia* with red onions and *pancetta*

### ***Campo Dottore - Oltrepò Pavese DOC Riesling***

White asparagus and *crescenza* cheese *risotto*  
(Carnaroli rice produced by Cascina Speziana)

### ***Fioravanti - Pinot Nero dell'Oltrepò Pavese DOC***

Radicchio and *ricotta* cheese-filled crêpes

### ***Perorossino - Vino rosso***

Low temperature-cooked pork shank  
served with rosemary roasted potatoes

### ***Siliquastro - Sangue di Giuda dell'Oltrepò Pavese DOC***

Mille-feuille with crème pâtissière  
strawberry coulis and chocolate drops

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*