

**MENU**  
**- October 2024 -**

***Michél Extra Brut - Oltrepò Pavese Metodo Classico DOCG Pinot Nero***  
***(36-month ageing on the lees)***

Black cabbage little timbale with Gorgonzola DOP fondue  
Chopped raw beef meat with goat's milk cheese mousse and toasted almonds

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

*Focaccia* served lukewarm with Salame di Varzi DOP and *pancetta*

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

Risotto with Berrettina pumpkin and local mushrooms  
(Carnaroli rice from the Basso Pavese area)

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

*Casarecce* with saffron and anchovies  
(*casarecce* is a variety of fresh egg *pasta*)

***Perorossino - Vino rosso***

Low temperature-cooked pork shank with baked potatoes

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

Chocolate, Ricotta cheese and pear tart

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.

The price of the menu is euro 54,00 per person.

The 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*