

MENU
- December 2024 -

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

Multigrain bread with smoked trout
Artichoke little timbale with aged goat's milk cheese fondue

NorEma Rosé Extra Brut - Oltrepò Pavese Metodo Classico DOCG Pinot Nero Rosé
(24-month ageing on the lees)

Focaccia with Salame di Varzi DOP and *pancetta*

Campo Dottore - Oltrepò Pavese DOC Riesling

Risotto with Delica pumpkin, celeriac and toasted almonds
(Carnaroli rice from the Basso Pavese area)

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

Potato and Gorgonzola DOP-stuffed *ravioli* sauteed in butter and walnuts

Perorossino - Vino rosso

Mixed boiled meats with sweet and sour sauce and seasonal vegetables

Siliquastro - Sangue di Giuda dell'Oltrepò Pavese DOC

Cocoa shortcrust pastry stuffed with Ricotta cheese and sour black cherries in syrup

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.

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

The price includes: service, water in glass bottles, 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 14,00.

A free guided tour of the winery is available. The tour starts at noon.

Lunch is served at 01:00 PM.