

MENU
- February 2025 -

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

Black cabbage flan with Gorgonzola DOP fondue

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

Focaccia with home-smoked *pancetta* and Salame di Varzi DOP
Polenta with sautéed mushrooms

Campo Dottore - Oltrepò Pavese DOC Riesling

Risotto with Taleggio DOP, apple and crispy *guanciale*
(Carnaroli rice from the Basso Pavese area)

Fioravanti - Pinot Nero dell'Oltrepò Pavese DOC

Egg *tagliolini* with white meat ragout

Perorossino - Vino rosso

Pork fillet with roasted organic potatoes

Siliquastro - Sangue di Giuda dell'Oltrepò Pavese DOC

Chocolate lava cake

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 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.



AGRITURISMO

Calice dei Cherubini