Some food pairings for our Metodo Classico sparkling wines
*- June **2026** -*

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

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

Salame di Varzi DOP

Coppa di Parma IGP

Pancetta with rind

/2uNƎŜűűŜ quiche (1-3-7)

Homemade traditional *focaccia* (1)

Poggio dei Duca Pas Dosé
Oltrepò Pavese Metodo Classico DOCG Pinot Nero (48-month ageing on the lees)

Braised beef-filled handmade *ravioli* with beef sauce (1-3)

<u>or</u>

{LJinl·ch l·nŘ wic2űűl· chŜŜăŜ-filled handmade *ravioli* sl·uűŞŜŘ in ōuűűŜN l·nŘ ăl·ƎŜ (1-3)

Riva Rinetti Pas Dosé
Oltrepò Pavese Metodo Classico DOCG Pinot Nero (48-month ageing on the lees)

Fresh goat's milk cheese, Salva Cremasco DOP and Grana Padano DOP Riserva
served with alfalfa honey (7)

Siliquastro - Sangue di Giuda dell'Oltrepò Pavese DOC

Panna cotta with Toschi sour cherries (7)

Coffee from the moka pot

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Bread (1) - Wine (10)

The numbers in brackets indicate the presence of food allergens.
Please check out the food allergens table on the back of this sheet.

Please let us know in advance if you follow a vegetarian diet
or if you suffer from food intolerances or allergies.

The price of the menu is euro 58,00 per person.
The price includes: service, water in glass bottles, bread and wine.

CALATRONI
OLTREPÒ PAVESE

FOOD ALLERGENS



FOOD TRACEABILITY CARD

Our menus are based on products purchased from local quality small artisans who share our values of environmental sustainability and animal welfare. These artisans help to preserve the biodiversity, the traditional agricultural practices and the food culture of our land. We treat these food raw materials with the utmost respect and care, to give you an experience to remember!

Wines | Produced by us

Salame di Varzi DOP | Salumificio Romagnese, Romagnese

Pancetta with rind | Azienda agricola Cignoli, Arena Po

Coppa di Parma IGP | Salumificio Valtidone, Rovescala

Meats | Azienda agricola Casarini, Montecalvo Versiggia

Cow's milk cheese and butter | Caseificio Val Tidone, Borgonovo Val Tidone

Goat's milk cheese | Azienda agricola Il Boscasso, Colli Verdi

Vegetables, fruit and jams | Azienda agricola Marsetti, Romagnese

Honey | Le Api di Monti, Torrazza Coste

Ravioli | Pastificio Nonna Clara, Borgonovo Valtidone

Braised beef sauce | Homemade

Wheat | Molino Bruciamonti, Santa Maria della Versa

Bread | Panificio Provendola, Romagnese

Focaccia and desserts | Homemade

Herbs | Picked in our garden