Some food pairings for our wines
- Feast of the Assumption 2026 -

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

Salame di Varzi DOP and Coppa di Parma IGP
Goat's milk cheese and Salva Cremasco DOP (7)
Quiche with seasonal vegetables (1-3-7)

Campo Dottore - Oltrepò Pavese DOC Riesling

Asparagus-filled ravioli
with asparagus cream and salted Ricotta cheese (1-3-7)

Fioravanti - Pinot Nero dell'Oltrepò Pavese DOC

Veal with tuna sauce served with crunchy vegetables (1-3-7)

Siliquastro - Sangue di Giuda dell'Oltrepò Pavese DOC

Panna cotta with strawberries soaked in Sangue di Giuda wine (1-7)

or

Tart with crème pâtissière and fresh fruit (1-3-7)

Coffee from the moka pot

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Bread (1) - Wine (10)

The numbers in brackets beside the courses and the products indicate the presence of allergens.
Please check out the allergens table on the back of this sheet.

Please let us know in advance if you suffer from food intolerances or allergies.

The price of the menu is euro 55,00 per person.
The price includes: service, water in glass bottles, bread and wine.

A free guided tour of the winery is available. The tour starts at noon.
Lunch is served at 01:00 PM.

CALATRONI
OLTREPÒ PAVESE

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 our winery

Salame di Varzi DOP | Salumificio Romagnese, Romagnese

Coppa di Parma IGP | Salumificio Valtidone, Rovescala

Meats | Azienda agricola Pozzalli, Orzinuovi

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

Goat's milk cheese | Azienda agricola Il Boscasso, Ruino

Wheat |Molino Bruciamonti, Santa Maria della Versa

Carnaroli rice | Azienda agricola Carenzio, Pavia

Organic vegetables, fruits and tomato *passata* | Orti Sociali, Voghera

Zucca Berrettina di Lungavilla De.CO. | Azienda agricola Lodigiani, Lungavilla

Marinated vegetables and jams | Azienda agricola Acà, Montù Beccaria

Organic saffron | Azienda agricola La Robinia, Mornico Losana

Mustard | Azienda agricola La Radisa, Rivanazzano Terme

Truffles | Azienda agricola Maini, Varzi

Honey | Le Api di Monti, Torrazza Coste

Pasta and desserts | Handmade by us