Food pairings - Metodo Classico

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

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

Salame di Varzi DOP, Coppa di Parma IGP and *pancetta* with rind
Spinach quiche (1-3-7)
Traditional homemade *focaccia* (1)

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

Pumpkin-filled *ravioli* with Grana Padano DOP fondue (1-3-7)

Classese 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 (7)

Siliquastro - Sangue di Giuda dell'Oltrepò Pavese DOC

Panna cotta with Sangue di Giuda reduction (7)

Coffee from the moka pot

Bread (1) - Wines (10)

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Numbers in brackets indicate the presence of allergens.
Please check out the allergen chart on the back of this page.

Please inform us in advance if you have any food allergies or intolerances.

The menu is offered at € 58.00 per person,
including service, bottled water, bread and wine pairings.

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

CALATRONI
OLTREPÒ PAVESE

ALLERGEN CHART



FOOD TRACEABILITY CARD

Our menus are based on products sourced from local quality small artisans who share our values of environmental sustainability and animal welfare. These artisans help preserve the biodiversity, the traditional agricultural practices and the food culture of our region. 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 | Prepared by us

Wheat | Molino Bruciamonti, Santa Maria della Versa

Bread | Panificio Provendola, Romagnese

Focaccia and desserts | Prepared by us

Herbs | Picked in our garden