



05.08

NATURE EVENT

6-COURSE TASTING DINNER WITH WINE PAIRING 120 EUROS PER PERSON
(20:00 - 22.00)

BREAD & GARDEN

Bun with summer sweet-and-sour giardiniera, datterino tomato ketchup and basil.

Franciacorta -

CHICKEN, BELL PEPPERS, ARUGULA AND CUCUMBER

Roasted chicken, two-pepper sauce, wild rocket and cucumber.

Santa Venere Bianco - Greco 100%

MUSSELS, POTATOES AND LEMON

Lemon potato cream, mussels with their reduced jus, garlic and parsley bread crumble

Santa Venere Bianco - Greco 100%

RICE, TOMATOES AND PECORINO CHEESE

Acquerello rice, fresh datterino tomato purée, homemade marinated semi-dried datterini, "colibrì" tomato coulis, Monteporo pecorino and basil

Santa Venere Rosato - Gaglioppo 100%

BEEF, CIRÒ WINE AND POTATOES

Beef cheek braised in Cirò red wine, gently cooked for five hours and glazed with its own jus, nutmeg mashed potatoes.

Federico Scala - Gaglioppo 100%

SPONGE CAKE, CHEESE, BLACKBERRIES AND CARDAMOM

Sponge cake like a pain perdu, cheese mousse, homemade blackberry syrup, and cardamom

Semele - 100% Sagrantino Passito
