



WEDNESDAY 01.10

NATURE EVENT

6-COURSE TASTING DINNER WITH WINE PAIRING (19:30 - 22.00)

CHEF'S SURPRISE APERITIF

Small tastings of vegetables from the chef's garden, served plain or roasted, accompanied by homemade tray-baked pizza and local cheese.

BREAD & GARDEN

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

Franciacorta -

CHICKEN, BELL PEPPERS, ARUGULA AND ZUCCHINI

Roasted chicken, two-pepper sauce, wild rocket and roasted zucchini.

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%

RAVIOLI WITH MONTEPORO CHEESE, PIMENTO, TOMATOES, BASIL

Handmade ravioli filled with Monteporo ricotta and pimento, fresh datterino tomato sauce, homemade marinated semi-dried datterini, aged 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

120 euros per person | Booking available until September 29th