

TASTE
 of
 MOSCATELLO & MULINER
 and
 WINE PAIRING OF TERRITORY OF LUGANA & MONTEFORTE

< HUMUS OF CHICKPEAS >

TOMATO, FRIED AUBERGINE & TRUFFLE HONEY

ABATE

LUGANA 2019

< SMOKED BEEF TARTARE >

VEGETABLE COAL BREAD, SPROUTS & EDIBLE FLOWERS

TENUTA ROVEGLIA

LUGANA 'FILO D'ARIANNA' LATE HARVEST 2016

< RISOTTO WITH MYRTLE >

ROSEMARY & HONEY BACON FROM COLLI MORENICI

AZ. AGR. MOSCATELLO

'MULINERO' 2016

< BEEF CHEEK >

BRAISED IN MULINERO WINE, CITRON POTATO PURE

TENUTA ROVEGLIA

'CA' D'ORO' CABERNET SAUVIGNON BARRIQUES 2015

< CHOCOLATE ABSOLUTE >

THE 3 CONSISTENCE OF EXTRA DARK CHOCOLATE
 PASTRY - ICE-CREAM - MOUSSE

OTTELLA

PRIMA LUCE

EURO 60.00 PER PERSON
 (DRINKS NOT INCLUDED)

THE TASTING MENU IS MEANT FOR THE WHOLE TABLE

WINE PAIRING EURO 35.00 PER PERSON

TASTE
 MOSCATELLO & MULINER
 WINE PAIRING OF TERRITORY OF LUGANA & MONTEFORTE

< MYRTO MARINATED SALMON >
 CABBAGE FROM OUR GARDEN
 YOGHURT SAUCE, CUCUMBER & LEMON

AZ. AGR. OTTELLA
 BRUT BLANC DE BLANC METODO CLASSICO NV

< ROASTED SCALLOPS >
 CREAM OF GRILLED PEPPERS & POP CORN OF RED BEANS

ABATE
 LUGANA 2019

< RISOTTO >
 LEMON OF GARDA & CAVIAR OF HERRINGUE
TENUTA ROVEGLIA
 LUGANA 'FILO D'ARIANNA' LATE HARVEST 2016

< SALTED COD >
 CREAM OF CHICKPEAS, POTATOES & CAPERS FROM GARDA

ANSELMI
 'SAN VINCENZO' 2019

< PASSION FRUIT SORBET >
 COCONUT CRUMBLE & BLACK BERRY JELLY

OTTELLA
 PRIMA LUCE

EUR 65.00 PER PERSON
 (DRINKS NOT INCLUDED)

THE TASTING MENU IS MEANT FOR THE WHOLE TABLE

WINE PAIRING EUR 35.00 PER PERSON