

# Seasonal menu

## Spring



€ 35,00 (service, wine and water included; spirits and spumante excluded)

Or

€ 38,00 (barrique wine included)

# Margherita

## STARTER

Pure goose salami, goose ham and goose cooked ham

Foie gras patè on puff pastry

Aged cheese with onion jam

## FIRST COURSE

Goose cannelloni with foie gras cream

## SECOND COURSE

Goose or duck leg with aromatic herbs and bittersweet onions

Or

Grayling with dill sauce and bittersweet onions

## DESSERT

Almond milk gelato of our production

Moka coffee and amaro



# Tulipano

## STARTER

Pure goose salami, goose ham and goose cooked ham

Foie gras patè on puff pastry

Aged cheese with onion jam

## FIRST COURSE

Goose ravioli with artichokes and almonds

## SECOND COURSE

Mixed goose and duck grilled meat with sautéed bittersweet vegetables

Or

Grilled buffalo meat with sautéed bittersweet vegetables

## DESSERT

Puff pastry with cream and fresh fruits

Moka coffee and amaro



# Viola

## STARTER

Pure goose salami, goose ham and goose cooked ham

Foie gras patè on puff pastry

Aged cheese with onion jam

## FIRST COURSE

Tagliolini with duck meat sauce and pine nuts

## SECOND COURSE

Goose tagliata with artichokes

Or

Sautéed snails with artichokes

## DESSERT

Vanilla gelato of our production

Moka coffee and amaro



# Red wines

Bonarda “vivace” dell’Oltrepò Pavese

Bonarda “fermo” dell’Oltrepò Pavese

# White wines

Pinot Nero “fermo”

Riesling Italice “vivace”

Pinot Nero “Rosé”

# For your special occasions

Pinot “Brut” Rosé

“Sangue di Giuda”



