

# Seasonal menu

## Summer



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

Or

€ 38,00 (barrique wine included)

# Oleandro

## STARTER

Pure goose salami and ham with melon and figs

Foie gras patè on puff pastry

Aged cheese with onion jam

## FIRST COURSE

Cannelloni filled with ricotta and spinach with foie gras cream

## SECOND COURSE

Mixed goose and duck grilled meat with seasonal side

Or

Grayling with dill sauce and seasonal side

## DESSERT

Almond milk gelato of our production

Moka coffee and amaro



# Gelsomino

## STARTER

Pure goose salami and ham with melon and figs

Foie gras patè on puff pastry

Aged cheese with onion jam

## FIRST COURSE

Goose ravioli with zucchini flowers and saffron

## SECOND COURSE

Mixed goose and duck grilled meat with seasonal side

Or

Grilled buffalo meat with seasonal side

## DESSERT

Gelato made of Sangue di Giuda wine of our production

Moka coffee and amaro



# Frumento

## STARTER

Pure goose salami and ham with melon and figs

Foie gras patè on puff pastry

Aged cheese with onion jam

## FIRST COURSE

Tagliolini with duck meat sauce and pine nuts

## SECOND COURSE

Mixed goose and duck grilled meat with seasonal side

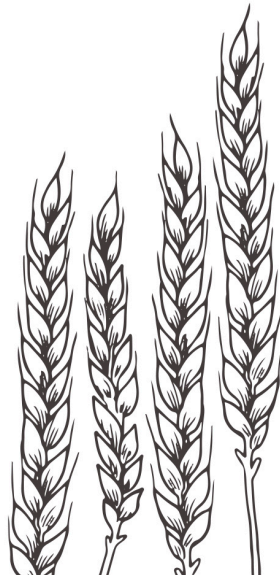
Or

Sautéed snails with seasonal side

## DESSERT

Puff pastry with cream and fresh fruits

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”

