MENU

Sunday october 12, 2025

APERITIVO

Bruschetta tradizionale, bruschetta fagioli e cozze, fiori di zucca, pecorino al pistacchio, pecorino al tartufo, ubriaco di rabiosa, prosciutto crudo di parma

Pairing wine : Franciacorta Brut

PRIMI

RAVIOLI RIPIENI ALL'ARAGOSTA CON GAMBERONI

Lobster-stuffed Ravioli with Shrimp in a Fresh Cherry Tomato, Basil, and White Wine Sauce

This exquisite dish features delicate, handcrafted ravioli generously filled with a rich and savory lobster purée. The pasta parcels are gently tossed in a light yet flavorful sauce that perfectly complements the decadent filling.

The sauce begins with succulent, sautéed shrimp and sweet cherry tomatoes, which are slowly cooked down to release their natural juices. A splash of dry white wine is added to deglaze the pan, creating a fragrant and complex base. Finally, a generous amount of fresh basil is stirred in, infusing the sauce with its sweet, aromatic essence, tying all the flavors together in a harmonious and elegant presentation.

Pairing wine : fiano rocca del principe

SORBETTO AL LIMONE (lemon sorbet)

FIOCCHI GORGONZOLA & PERA

Fiocchi di Pasta with Pear and Cheese Filling in a Creamy Gorgonzola Sauce

This dish is a symphony of flavors and textures, blending the sweet, savory, and pungent into a truly elegant pasta course. It features delicate "fiocchi", which are hand-pulled pasta pouches filled with a delicious combination of creamy cheese and finely diced, sweet pear.

For the garnish, the dish is crowned with fresh arugula, adding a peppery and crisp bite, along with freshly cracked black pepper for a touch of heat. Thin slices of ripe pear are placed on top, echoing the filling and offering a refreshing, juicy counterpoint to the creamy sauce. The result is a sophisticated and memorable dish that is both comforting and refined.

Pairing wine : verdicchio castel di Jesi

SECONDO

COSTOLETTE DI MAIALE & SALSICCIA DOLCE SU LETTO DI POLENTA

Pork Ribs and Italian Sausage over Polenta with a Slow-Simmered Sauce

This dish is a hearty and deeply comforting classic, perfect for a cold evening. It features tender pork ribs and savory Italian sausage, both slow-cooked for hours in a rich, rustic sauce.

The sauce is the star of the show. It's a "Sunday sauce" style, patiently simmered for hours until the pork ribs are fall-off-the-bone tender and the Italian sausage is infused with all the flavors of the tomatoes, garlic, herbs, and red wine. The long cooking time allows the flavors to meld together, creating a complex, well-rounded, and satisfyingly thick sauce.

Pairing wine : valpolicella ripasso superiore

DOLCI

MAMMA LENA TIRAMISU & CANNOLI

Pairing wine : PASSITO

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