

IL REFETTORIO

l'essenza del ristoro

EVENING WITH GRAND BOILED MEAT OF PGI CHIANINA WHITE STEER FROM THE APENNINES

WELCOME ENTRÉE

Fried boiled meat (1,2,3,9)

Vino da sete

STARTERS

Boiled tongue with pesto made with black cabbage, crunchy leek and finger limes (1,4,5,9)

Classic Valpolicella DOC 2021 Saseti

FIRST COURSE

Cappelletti pasta with boiled brisket broth (1,2,7,9)

Classic Superior Valpolicella DOC 2019 Camporengo

Yuzu sorbet and shiso leaves

SECOND COURSE

Grilled boiled meat with mixed pickled vegetables in oil and (vitellone) beef jus (9)

Boiled mixed cuts of meat, pumpkin marinated with onions, green sauce and honey sauce (9)

Classic Superior Valpolicella DOCG 2017 San Giorgio

DESSERT

Tiramisu with "Mountain Eggs" and Maldon salt biscuit (1,3,7)

Recioto of Valpolicella DOCG 2013 Sant'Ulderico

€ 120 per person
with matching wines from Monte dall'Ora farm

N.B. In our dishes there may be some products considered for some ALLERGENS.
This presence is possibly signaled for each dish by means of numbers which refer to the list published below.
If you are subject to any food allergies, we kindly ask you to always inform our service staff in any case.

Lista degli allergeni / Liste des allergènes / List of allergens:

1 - glutine/gluten, 2 - crostacei/crustacés/crustacean, 3 - uova/oeufs/egg, 4 - pesce/poisson/fish, 5 - arachidi/arachides/peanuts, 6 - soia/soja/soy,
7 - lattosio/lactose, 8 - frutta a guscio/fruits à coques/nuts in shell, 9 - sedano/celery/celeriac, 10 - senape/moutarde/mustard,
11 - semi di sesamo/graines de sésame/sesame seeds, 12 - solfiti/sulfites, 13 - lupini/lupin/lupins, 14 - molluschi/mollusques/shellfish