

RISTORANTE
FLAVORE

EST 2019

Truffle dinner

ANTIPASTI

*Pumpkin toast, stracciatella,
white truffle vinaigrette
Quail egg Florentine – truffle,
spinach, parmesan sauce*

*NV "Cuvée 28" Blanc de Blancs Brut,
Rotari, Trento DOC*

POTATO CROQUETTE

potato foam, caramelised onion, black truffle

*2022 Pinot Nero "Castel Firmian",
Mezzacorona, Trentino DOC*

GRILLED JAPANESE MUSHROOMS

ponzu, black truffle

2023 Sauvignon Blanc, Livon, Collio DOC

SCALLOP

cauliflower purée, burnt cauliflower, pine nuts,
black truffle

2023 Langhe Arneis "Blangé" DOC, Ceretto

RICOTTA DUMPLINGS

veal, black truffle vinaigrette, comté cheese

2021 Nebbiolo d'Alba „Bernardina" DOC, Ceretto

PROSECCO ZABAGLIONE

strawberries, peach

NV "Cuvée 28" Brut Rosé, Rotari, Trento DOC

