

**/ "NEITHER MEAT NOR FOWL" **

- **Welcome** from the Kitchen (or on request and in addition **Caviar by 'Cru Caviar' ***)
- **Mantuan pumpkin flan**, raw broccoli and smoked scamorza broth
- **Risotto "White & Red"**: Vialone Nano rice creamed in acid butter, mantuan white peperoni and strawberry tartare
- **Pears puff pastry** with wild herbs, steamed salad, cream of cannellini beans and yogurt
- **TiramiSücar**

54 per person

Wine pairing, 5 glasses (optional): 30 per person

**/ OF THE TERRITORY **

- **Welcome** from the Kitchen (or on request and in addition **Caviar by 'Cru Caviar' ***)
- The **Sücar Brüsc**: our best selection of 6 local pork cold cuts, Grana Padano Reserve, mustard, pickled vegetables, polenta and seasonal omelette
- **Tortelli "Bis"** (half portion pumpkin and half "bitter") hand made served with artigianal butter and sage
- **Pork cheek** (low temperature cooked) in cherry infusion, buckwheat cream and bitter root
- **Typical "sbrisolona"** dry cake with almonds and a cup of egnog cream

58 per person

Wine pairing, 5 glasses (optional): 30 per person

**/ PERSONALIZED **

Create your best tasting for the whole table with the **a la carte menu and the daily dishes!**

- **Welcome** from the Kitchen (or on request and in addition **Caviar by 'Cru Caviar' ***)
- **+3 courses** (2 main + dessert): **50** per person - wine pairing 4 glasses (optional): +25 per pers.
- **+4 courses** (3 main + dessert): **60** per person - wine pairing 5 glasses (optional): +30 per pers.
- **+5 courses** (4 main + dessert): **70** per person - wine pairing 6 glasses (optional): +35 per pers.

* **Caviar by 'Cru Caviar'**: ask for our **Caviar Menu** to add a local specialty and world excellence to your tasting!

Service, mantuan bread and wine/drinks excluded

Portions are served to all the guests and are designed to enjoy all the courses

For your wine bottle we will be glad to show you our Wine List