RADICI

RISTORANTE

Memory and remembrance, tradition and evolution, technique and simplicity,
cuisine refines its beauty between past and future.

Guardians of memory and creators of emotion,
our cuisine does not impose, it invites.

Sustainability and seasonality guide the Earth's natural rhythm,
shaping our culinary journey in search of emotion.

A place where the small becomes great, where a dish becomes a sustainable act,
restoring value to a gastronomic heritage
that speaks of landscapes, people, and "*Radici*."

The Chef, *Gabriel Collazzo*

The Pastry Chef, *Luca Falleroni*

The Maître, *Mauro Clementi*

STAGE I "Radici"

"*Radici*", an essential part of life on Earth,
remind us that, it is in their connection
that the essence and magic of hidden life
and the alchemy, in our cuisine, born.
Our Roots are bound to the land,
to time, and to the wisdom of a deeply rooted culture.

Turnip and radishes
tangerine-flavoured butter

Spelt from "La Chiaracia"
balsamic vinegar, hazelnuts, lemon

Celery root
white truffle and pear

Pre-dessert

Pumpkin and carrot tatin
pino mugo and clementine

Euro 80,00 per person

Selection of 4 wine pairing glasses *Euro 50,00 per person*

Cover charge and small attentions ***Euro 5,00 per person***

The menu is subject to seasonal availability of ingredients.

We recommend that the same tasting menu be chosen for the entire table.

STAGE II "Origine"

Concepts such as "Origin," Territory, Traditions, and Rituals,
together with a sense of belonging,
contribute to creating deep bonds,
describing how my cuisine intertwines
time and the wisdom of a deeply rooted culture,
with sharing and the call of Nature.

Eel & foie "non" gras
black cherry and almond

Partridge *reginella*
mushroom and sage

Wild pork
Cinturello Orvietano Urbevetus ®
prunes, orange and wild mustard

Pre-dessert

"Don't tell the farmer"
pear, goat Camembert,
saffron

Euro 95,00 per person

Selection of 4 wine pairing glasses Euro 50,00 per person

Cover charge and small attentions ***Euro 5,00 per person***

The menu is subject to seasonal availability of ingredients.

We recommend that the same tasting menu be chosen for the entire table.

STAGE III "Condividere"

The "Sharing" of knowledge,
the openness to communication.
The expression of a journey
that has shaped my path and culinary culture.
"*Condividere*" is the great act that enriches our culinary experience.

Crispy oyster
spinach, *"Solo Brado"* Mangalitza lard

Veal sweetbread
black truffle, pine nuts and turnip greens

Pumpkin gnocchetti
goat Toma cheese and black cabbage

A spaghetto under the clouds
plankton, fennel, pike and bergamot essence

Lavarello and bufala sandwich
nettle and *"La Clarice"* microgreen selection

or

Bourguignon-style roe deer

Maturation
pigeon aged in beeswax, homemade umeboshi,
black garlic and laurel extract

Pre-dessert

Like the pasta
white truffle, gianduja and hazelnuts

Euro 125,00 per person

Selection of 6 pours *Euro 75,00 per person*

Cover charge and small attentions ***Euro 5,00 per person***

The menu is subject to seasonal availability of ingredients.

We recommend that the same tasting menu be chosen for the entire table.

STAGE IV "Scelta Libera"

Freedom of choice and expression
are the cornerstones of a cuisine
ready to convey emotions,
creating a tailored experience to be shared.

Free choice is always interpreted within a tasting context,
selecting the courses from our Stages of Tasting Menus.

2 "Savoury" courses *Euro 55,00 per person*

2 "Savoury" courses and 1 "Dessert" *Euro 70,00 a persona*

"Il Secondo Altopiano" selection of 4 goat cheeses *Euro 19,00*

"F.lli Pira" Tenuta Il Radichino selection of 8 goat and sheep cheeses *Euro 35,00*

Cover charge and small attentions ***Euro 5,00 per person***

The menu is subject to seasonal availability of ingredients.

We recommend that the same tasting menu be chosen for the entire table.

A heartfelt thank you to those who work behind the scenes:

Azienda Agricola “Urbevetus®”
Azienda agricola “Solo Brado”
Fattoria Rigenerativa “Pulicaro”
Azienda Agricola “Il Fossile”
Fattoria “Il Secondo Altopiano”
Agricola “Alfina”
Tenuta il Radichino “F.lli Pira”
“Savini Tartufi”
ORME Valori Agricoli Ritrovati
“Casa Marrazzo” Conserve
“La Clarice”
Soc. Coop. “Lagovivo”

Ristorante Radici
Località Borgo La Chiaracia snc, 05013 Castel Giorgio (TR), Italia
T +39 0763 627123
www.borgolachiaracia.it - radici@borgolachiaracia.it