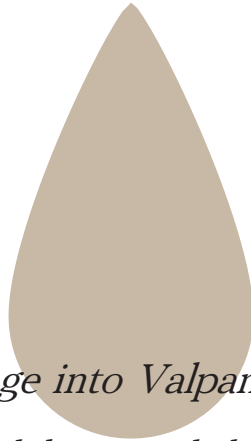


La Collina dei Ciliegi promoted the foundation
of Rete Valpantena



*Plunge into Valpantena
through Ca' del Moro dishes and wines.
A journey to re-discover oneself and feel like at home*

W I N T E R

Ca' del Moro supports and collaborates with local farms and producers in the Valpantena.

Their raw materials are used in the preparation of the dishes of our menu,
which follows the seasonality and availability of fresh produce.

These practices support local communities and reduce our ecological impact.





Tasting Menu



Origini

Chef Giuseppe Lamanna and Lina Maffia will take you on a journey to re-discover the dishes of their childhood, in a journey that will take you with your heart and palate to their origins.

Immerse yourself in the ancient recipes of the culinary traditions of Calabria and Puglia, handed down with wisdom to our table and reworked according to the cuisine of Ca' Del Moro Wine Retreat.

The tasting menu can only be ordered by the entire table.

6 courses menu € 100,00

Wine pairing € 50,00



Starters

Ca' Vittoria* egg, Lessinia saffron cream, toasted almonds
and Monte Veronese Menegazzi foam € 20,00

Pan-seared king prawn on turnip swirl with light soy
and yuzu mayonnaise and crustacean extract € 26,00

Knife cut beef tartare with porcini cream,
seasonal mushrooms and smoked Tropea onion € 20,00

Violina pumpkin in different consistencies,
with olive tapenade and pumpkin oil € 18,00



First Courses

Carrot and ginger cream with golden croutons € 18,00

Amarone Risotto with Riserva San Massimo Carnaroli rice, crispy parmesan cheese,
bay-flavoured meringues and tangerine € 24,00

Pastificio dei Campi Mixed Pasta cooked in fish soup, Lamon beans cream,
purple prawn, orange and smoked herring caviar € 25,00

Bronze-drawn egg spaghettoni with 'nduja,
smoked ricotta and cherry tomato reduction € 25,00



Main Courses

Three-ways wild pheasant, juniper flavoured sauce,
Corvina grape mustard and honey chestnut € 28,00

Our Brogna lamb 🌻 raised in the pastures of La Collina dei Ciliegi,
with mushroom on osmosis and capers cream € 26,00

Skrei code, lemon and cinnamon carrot, with Luciana sauce € 28,00

Sweet and sour celeriac with roasted hazelnut sauce,
pomegranate mousse and vegetable reduction € 22,00



Dessert

Our cheesecake with Tahitian vanilla and wild raspberry sauce € 15,00

Goat cheese and pears cooked in Garganega, salted caramel sauce
and toasted almond stroisel € 15,00

Criollo chocolate brownie with pink pepper and walnuts,
tonka bean fior di latte ice cream and black truffle € 15,00



Water

Acqua Panna or San Pellegrino € 4,00



Coffee

Caffè by Nespresso

Ristretto €2.50

Intensity: 9

Dense and full-bodied with a 100% Arabica blend from South America and cocoa notes.

Perù €3.00


Intensity: 6

From the Andes, an elegant and fruity blend with a delicate note of roasted cereal.

Nepal Lamjung €3.50

Intensity: 8

From the foothills of the Himalayas, velvety texture with fresh notes of toasted bread.



Charge and bread €4,50

The farms you will find on the menu:

- *Ca' Vittoria*: Contrada Ca' Vittoria in Lessinia, near Velo Veronese, is run by brothers Giorgio and Francesco, who raise chickens and charolaise cows outdoors
- Riserva San Massimo: Natural reserve set in the Ticino valley, a precious cradle of biodiversity, that extends for over 200 hectares destined for rice cultivation

List of allergens

Substances or products causing allergies or intolerances (Annex II Reg. UE 1169/2011)

1. Cereals containing gluten
2. Crustaceans and products thereof
3. Eggs and products thereof
4. Fish and products thereof
5. Peanuts and products thereof
6. Soybeans and products thereof
7. Milk and products thereof
8. Nuts
9. Celery and products thereof
10. Mustard and products thereof
11. Sesame seeds and products thereof
12. Sulphur dioxide and sulphites
13. Lupine and products thereof
14. Molluscs and products thereof

Please contact our staff for any information regarding allergenic ingredients.

Due to seasonal reasons, some products might be frozen to preserve quality.

Raw fish undergoes a rapid blast chilling process in accordance with Reg. UE 853/2004.