



## Menu

### Starter

Roasted squid on green pea cream, sweet and sour  
Tropea petals and mint, almond crumbl and poudre  
of our Blend Blu EVO oil

Paired with  
Trento DOC 2017 "Perlè" Blanc de Blanc Ferrari

### First course

Risotto with our saffron, whipped with Vagnano EVO oil,  
courgette mirepoix and scallops lacquered with our Sulla  
honey, Timut pepper and edible flowers

Paired with  
Chardonnay DOC 2021 Isonzo del Friuli "Ciampagnis" Vie di Romans

### Second course

Grilled octopus tentacles, on Budrio potatoes fluff  
and green spinach, with aromatic herbs  
from our Rio Rosso garden

Paired with  
Vermentino di Sardegna IGT Isola dei Nuraghi 2022 Capichera

### Dessert

Crème caramel of Grand Marnier caramelised nectarins

Paired with  
Umbria IGT 2020 "Muffato della Sala Marchesi" Antinori