



THEMED DINNER

Amore & Amarone: Romance Opera Night

27.09.2024

A night embraced by the warmth of one of the world's most beloved wines, Amarone, and sweet classical melodies performed live. A celebration of love for wine, music, and elegance, in a magical and unforgettable atmosphere.



Aperitivo

Polenta taragna with fondue

Creamed cod

Sardines "in saor"

Rabbit meatballs Vicenza-style

Anchovies in the Wonderland garden

Cream of lentils with pig's snout

Venetian-style liver

Deer carpaccio

Zucchini flowers in batter

Amarone della Valpolicella DOCG *S. Giorgio* 2019, Boscaini

Corvina 40%, Corvinone 40%, Rondinella 20%

Vialone Nano rice with Valpolicella Ripasso wine, Asiago d'Allevio
fondue and melted lard

Amarone della Valpolicella DOCG 2019, Allegrini

Corvina Veronese 80%, Rondinella 15%, Oseleta 5%

Venison saddle with Amarone reduction, pumpkin cream and
grilled radicchio

Amarone della Valpolicella DOCG 2015, Rocolo Grassi

Corvina 60%, Corvinone 15%, Rondinella 20%, Croatina 5%

Symphony of three chocolates

Grappa di Amarone Bonollo

165 p.p.