



TIFFANY RESTAURANT



Nestled in the wonderful centuries-old park, Tiffany Restaurant is the feather in the cap of Villa Porta.

In this natural setting of great beauty, our Chef Enrico Fortinelli finds his inspiration, leading the kitchen with competence and passion, to create unforgettable gastronomic experiences.

Together with Lara, Chef Enrico has taken up the challenge to elevate the prestige of Tiffany Restaurant and create an increasingly precious gastronomic journey with seasonal dishes, local products, unusual combinations and curious pairings.

A search among the local flavours of our land and the quality of the handmade preparations adds inestimable value to the offer. The careful pairing with excellent wines will make the experience unforgettable.

LOCAL TASTING: EXPLORING REGIONAL FLAVORS

Un viaggio gastronomico attraverso i nostri piatti distintivi della regione: un'esperienza di cinque portate dal lago alla terra.

A gastronomic expedition through our signature dishes from the region: a five-course journey from the lake to the land.

Trota affumicata al legno di ciliegio, il suo caviale, crudo di asparagi e burro di alpeggio**

*Cherry wood smoked trout**, its caviar, raw asparagus and Alpine butter*
(1; 4; 7)

Cappelletti al maialino e verza, burro noisette e fondo bruno

Cappelletti filled with pork and savoy cabbage, served with noisette butter and brown stock
(1; 3; 6; 7; 8; 9)

Luccioperca in crosta di mandorle, corn-flakes, burro nocciola e ratatouille di primavera**

*Pike-perch** in almond and corn-flakes crust with hazelnut butter and spring ratatouille*
(1; 4; 7; 8)

Crostatina al cacao, caramello salato, parfait e nocciole piemontesi

Cocoa tartlet with salted caramel, parfait, and Piedmont hazelnuts
(1; 3; 6; 7; 8)

Local Delight: "La Missis" di Capra stagionato con marmellata di fichi - 15

Local Delight: 'La Missis' di capra aged with fig jam
(7)

75 Euro, Wine & Beverages excluded

Wine Pairing: four glasses selected by our Sommelier - 32