

Caster 2025 AGRI-WORLD PRATELLO

BUFFET FROM 12 TO 1PM

MANGALICA CHARCUTERIE

Traditional salami, mortadella, cooked pork shoulder, cured pork neck (coppa), and pancetta

FROM THE CHICKEN COOP

Egg with asparagus, served in its shell Young hen salad with garden-fresh spinach, crispy bacon, and balsamic dressing

DAIRY FARM

Baked cow's milk ricotta
36-month-aged Grana Padano
Quartirolo with beetroot and apple cider vinegar

PRATELLO'S GARDEN

Pickled garden vegetables, mint-infused artichokes with pea cream, battered vegetables and mushrooms with sweet-and-sour sauce, crispy crudités with fine herbs, and garden vegetable quiche

FROM THE LAKE

Gold trout marinated with green apple puree and Sichuan pepper, served with sour cream

Marinated pike "in carpione"

Polenta cannolo filled with whitefish mousse, topped with caper powder and candied lemon

Smoked trout and Asiago cheese quiche

EVERYONE AT THE TABLE

NON C'È RISO SENZA SORRISO

Carnaroli risotto with Garda lemons and vegetable jus

TUTTO ARROSTO E NIENTE FUMO

Roast goat saddle, marinated and braised leg, polenta made with black spinoso cornand vignarola (a traditional Roman vegetable stew)

SE SON ROSE FIORIRANNO

Rose cake, dehydrated raspherry, white chocolate and hanana mousse

€80,00 PER PERSON

WINE INCLUDED

RESERVATION IS REQUIRED

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