

San Vigilio - Garda

RIVIERA

RESTAURANT

RIVIERA WINE NIGHTS

MENU NOVEMBER 13

Amuse-Bouche

Chieto, Chiaretto di Bardolino Classico DOC, 2024

Crab Salad with Oyster Emulsion, Grapefruit and Herring Caviar

Angelin, Trevenezie Lagrein Rosato IGT, 2021

Spaghettone with Clams and Parsley Pesto

Uva grigia, Verona Bianco IGT, 2021

Pumpkin risotto, whole grain mustard,
goat blue cheese fondue and rosemary essence

Garganega, Verona Bianco IGT, 2021, Magnum

Black Angus Entrecôte with turnip greens

Merlot, Verona Merlot IGT, 2023

Sweet pastry with yuzu cream
and extra virgin olive oil gelato

100€

WINERY:

TENUTA LA CÀ

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MENU NOVEMBER 21

Amuse-Bouche

Capon salad with puntarelle, pomegranate gel,
and bagna cauda

Le Miniere, Valpolicella Classico DOC, 2022

Fresine with Scampi Busara and Lemon

Ognisanti, Valpolicella Classico Superiore DOC, 2022

Risotto with 24-month Comté, pumpkin seed miso,
oxidized orange and truffle

Catullo, Valpolicella Ripasso DOC Classico Superiore, 2020

Beef shoulder, Jerusalem artichoke, kale and mustard

Amarone della Valpolicella Classico DOC, 2015

Rose cake with crème anglaise and tonka bean,
chocolate and rum ice cream

120€

WINERY:

BERTANI

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MENU NOVEMBER 28

Amuse-Bouche

Red Prawn, Pumpkin Gazpacho and Its Seeds

Vin Soave, Soave Classico DOC, 2024

Risotto with sea anemones, turnip greens, and tomato powder

I Palchi, Soave Classico DOC, Foscari, 2022

Oriental Calamarata with Fennel Extract, Mussels and Samphire

Vintage Collection, Soave Classico DOC, 2016, Magnum

Black Angus Entrecôte with beetroot and rainbow chard

Bradisismo, Colli Berici DOC Cabernet, 2021, Magnum

Tiramigiù

120€

WINERY:



INAMA

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MENU DECEMBER 5

Amuse-Bouche

Sweetbreads with tuna sauce
Saseti, Valpolicella Classico DOC, 2024

Paccheri pasta with spicy duck ragù
Camporengo, Valpolicella Classico Superiore DOC, 2021

30-yolk tagliatelle with 24-month Comté cream and black truffle
San Giorgio Alto, Valpolicella Classico Superiore DOC, 2020, Magnum

Braised beef cheek with celeriac variations and salsa verde
Stropa, Amarone della Valpolicella Classico Docg, 2015, Magnum

Tarta de queso with with roasted mandarin gelato
Sant'Ulderico, Recioto della Valpolicella Classico DOCG

120€

WINERY:

Monte Dall'Ora®

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MENU DECEMBER 12

Amuse-Bouche

Veneta Garronese beef carpaccio
with chanterelles, mushroom Hollandaise sauce, and tarragon
Naturae Extra Brut, Edizione 2021

Calamarata pasta with turnip greens pesto,
baby squid, and prosciutto gel
Saten Brut, Edizione 2021

Lemon risotto with vanilla, pistachio miso, and prawn carpaccio
Bagnadore, Dosaggio Zero Riserva 2014, Magnum

Catch of the day à la meunière with trout caviar and caper variations
San Paolo, Castelli di Jesi DOCG Riserva, 2021, Magnum

Millefeuille with Marsala mousse, dried fruit and vanilla

110€

WINERY:



BARONE PIZZINI
FRANCIACORTA 1870

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MENU DECEMBER 19

Amuse-Bouche

Seared scallop, cauliflower, preserved lemon
and crispy leek

Tre, Extra Brut, Magnum Sbocc. 02/2023

Spaghettone with Clams and Parsley Pesto

Cinque, 60 Mesi Pas Dosè, Sbocc. 03/2023

Pacchero with Cuttlefish, Its Lard and Its Ink

Solera 48 Mesi, Extra Brut, Sbocc. 01/2024

Catch of the day with turnip greens cream
and marinated turnips

Chardonnay 2021

Like an apple pie...

120€

WINERY:



BUVOLI

OPIFICIO DEL PINOT NERO