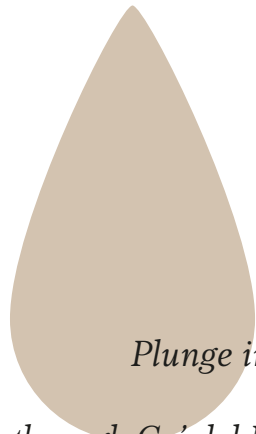


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*Plunge into Valpantena  
through Ca' del Moro dishes and wines.*

*A journey to re-discover oneself and  
feel like at home*

F A L L

Ca' del Moro collaborates and supports local farms and producers which the raw materials used in the preparation of our menus come from. Our Menu is constantly evolving to enhance the seasonality of products and minimize food waste.



# Tasting Menu



## Incontro

Discover the Valpantena through our eyes: in this tasting tour, you will be inspired by the typical flavors of our territory in a selection of dishes reinterpreted by Chef Giuseppe Lamanna and Lina Maffia.

You will be guests of a cuisine that enhances the seasonality and excellence of the territory, remembering and enhancing the roots of the valley that hosts us.

The tasting menu is proposed for the entire table.

6 course menu **€ 80,00**

Wine pairing **€ 40,00**



## Origini

Chef Giuseppe Lamanna and Lina Maffia will take you on a journey to re-discover the dishes of their childhood, in a journey that will take you with your heart and palate to their origins.

Immerse yourself in the ancient recipes of the culinary traditions of Calabria and Puglia, handed down with wisdom to our table and reworked according to the cuisine of Ca' Del Moro Wine Retreat.

The tasting menu is proposed for the entire table.

6 course menu **€ 100,00**

Wine pairing **€ 50,00**



# Starters

Ca' Vittoria egg, Lessinia saffron cream, crispy tastasal  
and Monte Veronese Menegazzi € 18,00

Seared pikeperch, Lamona beans  
caramelised shallots and burnt butter € 20,00

Knife-beaten beef tartare with green sauce and black truffle € 18,00

Violin pumpkin in different consistencies and Valpantena olive tapenade € 16,00



# First Courses

Cream of carrot and ginger with golden croutons € 18,00

Risotto Meracinqe all'Amarone with crispy parmesan cheese,  
bay-flavoured meringues and mandarin € 22,00

Tortelli with Storo polenta, rabbit and veal stock € 22,00

Bronze-drawn egg spaghettono with 'nduja, smoked ricotta  
and cherry tomato reduction € 25,00



# Main Courses

Charcoal beef bavette with sautéed cabbage,  
pearà mousse and its sauce **€ 26,00**

Our Brogna lamb 🍷 with mushrooms and caper cream **€ 26,00**

Seared St. Pierre with escarole and grape molasses,  
langoustine extract and leek oil **€ 28,00**

Grilled Jerusalem artichokes with parsnips, vegetable fondue with  
black cardamom and celery **€ 20,00**



# Dessert

Savarin of choux pastry, meringue with chestnut mousse  
milk and lemon mousse **€ 12,00**

Our wild raspberry cheesecake **€ 10,00**

Pink pepper and walnut brownie, salted caramel and pomegranate sorbet **€ 12,00**



# Wine Bar

Moro Board: selection of local cheeses and cold cuts (2 persons) € 28,00



## Charge and bread

The secret of a good host is  
to make guests feel at home.

Here at Ca' del Moro bread and  
service are always free of charge.



## Water and coffee

Acqua Panna or

San Pellegrino € 4,00

Caffè 1895 by Lavazza € 2,50

## List of allergens

Substances or products causing allergies or intolerances (Annex II Reg. UE 1169/2011)

1. Cereals containing gluten
2. Crustaceans and products thereof
3. Eggs and products thereof
4. Fish and products thereof
5. Peanuts and products thereof
6. Soybeans and products thereof
7. Milk and products thereof
8. Nuts
9. Celery and products thereof
10. Mustard and products thereof
11. Sesame seeds and products thereof
12. Sulphur dioxide and sulphites
13. Lupine and products thereof
14. Molluscs and products thereof

Please contact our staff for any information regarding allergenic ingredients.

Due to seasonal reasons, some products might be frozen to preserve quality.

Raw fish undergoes a rapid blast chilling process in accordance with Reg. UE 853/2004.