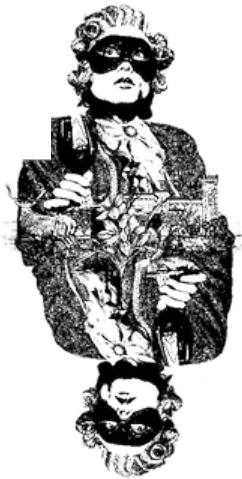




Castello di Spessa

LA TAVERNETTA AL CASTELLO
since 1960





Tasting Menu "Casanova"

Four-course menu dedicated
to Giacomo Casanova
who stayed here in 1773.

Guinea fowl egg
pecorino foam, wild hop shoots
and Bianchetto truffle
a - c - g

Ravioli
wild herbs, wild garlic and lemon balm
a - c - g

Pork neck
verzotto cabbage, sauerkraut glaze and kimmel
g

Millefeuille
chantilly cream and candied citrus
a - c - g

70 euro
per person - excluding beverage

Pairing with four glasses of wine
1 Brut sparkling wine
2 Collio DOC white wine
1 Collio DOC red wine

20 euro p.p.

STARTERS

Knife cut San Daniele ham

22 euro

Guinea fowl egg
pecorino foam, wild hop shoots
and Bianchetto truffle

a - c - g

20 euro

Asparagus salad
Hollandaise sauce, hazelnuts and mint oil

a - c - g - h

20 euro

Rabbit saddle
Lobster bisque, baby spinach and wild fennel

b - n

25 euro

Marinated smoked trout
beetroot juice dressing and capers

c - d - n

24 euro

Cover charge 4 euro

FIRST COURSES

Ricotta cheese gnocchetti
grilled campion pesto, herring caviar
and kefir

a - d - g
22 euro

Goat's milk risotto
snails and bay leaf oil
(min 2 pax)

g - p
24 euro

Spelt fusilli
mushroom's extract, yellow wine, garlic chips
and rosemary oil

a - g - n
22 euro

Ravioli
wild herbs, wild garlic and lemon balm

a - c - g
20 euro

Cover charge 4 euro

MAIN COURSES

Pork neck
verzotto cabbage, sauerkraut glaze and Kimmel

g
24 euro

Lamb belly
semi-dried apricots, almond and bergamot

g - h
24 euro

Tuna belly
seasonal vegetable ragout

d - g - l
28 euro

Beetroot
kefir, chard, red wine glaze

g - n
20 euro

Beef ribeye
(min 2 pax)

9 euro/etto

Cover charge 4 euro

DESSERT

Smoky whisky babà
warm chocolate sauce,
green cardamom ice cream and cocoa gru 

a - c - g - n
12 euro

“Macedonia”
pear sorbet, sorrel water
and lovage oil

10 euro

Almond cremoso
fresh peas and rue oil

g - h
10 euro

Millefeuille
chantilly cream and candied citrus

a - c - g
10 euro

Cover charge 4 euro

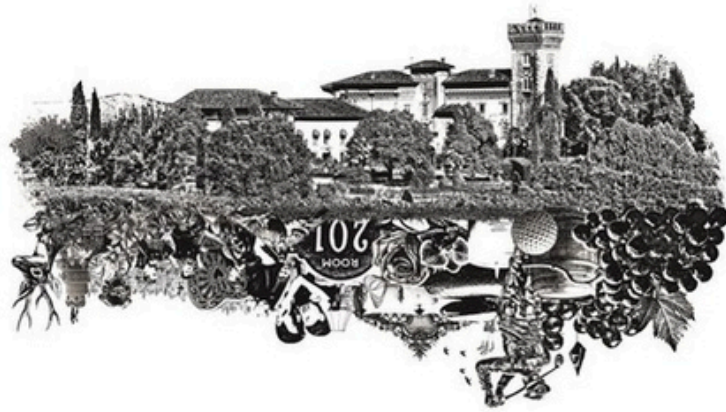
NOTES

To ensure the availability of ingredients for certain dishes, some fresh ingredients, marked with an asterisk (*), are blast-chilled by us, whilst retaining the same flavour and quality as the original product

LIST OF ALLERGENS

Some of our dishes may contain allergens. Dear customer, please inform the waiting staff if you have any food intolerances or allergies:

A-Cereals containing gluten B-Shellfish C-Eggs D-Fish
E-Peanuts F-Soya G-Dairy products H-Nuts I-Celery L-Mustard-
M-Sesame N-Sulphur dioxide and sulphites O-Lupins P-Molluscs



Discover the history of the castle

