Castello di Spessa

LA TAVERNETTA

Autumn Flavours

MENU · AUTUMN 2026

Autumn brings new colours, aromas and inspiration. At La Tavernetta at Castello di Spessa, seasonality meets the creativity of our kitchen through a selection of ingredients and combinations designed to offer our guests a memorable dining experience. An invitation to discover the flavours of the season, in the beautiful setting of the Collio.

STARTERS

Hand-carved Mangalica ham **27 €**

Oysters, celeriac, mussel sauce and black garlic **25 €**
Allergens (original codes): (G. i. n. p.)

Artichokes, goat’s yoghurt, truffle and chickpea reduction **22 €**
Allergens (original codes): (G.n.)

Seared quail, parsnip purée and mountain pine essence **20 €**

Beetroot, turnip, olives, granola and raspberry vinaigrette **20 €**
Allergens (original codes): (E. g. h. m. n)

FIRST COURSES

Ricotta gnocchetti, pumpkin, vine-leaf pesto and smoked yoghurt cream **22 €**
Allergens (original codes): (a.C. g. h.)

Carnaroli rice, venison fillet tartare and sea buckthorn **25 €**
Allergens (original codes): (g. i. f.)

Aubergine cannellone, yellow chanterelles and aged cheese cream **22 €**
Allergens (original codes): (a.G. n.)

Durum wheat spaghettone, fermented lemon, dried black olives and rosemary oil **20 €**
Allergens (original codes): (a. N.)

MAIN COURSES

Cuttlefish, autumn mushrooms, hazelnut milk and porcini powder **28 €**
Allergens (original codes): (d. h. n. p.)

Castello di Spessa

LA TAVERNETTA

AUTUMN 2026

Pink-roasted beef, tomato caramel, roasted plums and oregano oil Allergens (original codes): (n.)	**26 €**
Veal sweetbreads, dried figs, samphire and beurre blanc Allergens (original codes): (g. i. n.)	**25 €**
Orange-braised pumpkin, “risotto of its seeds” and chestnut crumble Allergens (original codes): (a.G. h. i. n.)	**20 €**
Chargrilled rib steak	**10 € / 100 g**

DESSERTS

Mille-feuille, Chantilly cream and spiced forest berries Allergens (original codes): (a.C. g. n.)	**10 €**
Pumpkin, pistachio ice cream and caramel Allergens (original codes): (a.C. g. h. n.)	**10 €**
Sage and lavender crémeux with white chocolate crunch Allergens (original codes): (g.)	**10 €**
Vanilla sablé, candied fennel and lemon Allergens (original codes): (a.C. g.)	**10 €**

Allergen information: please ask our staff to verify the meaning of the original codes and the presence of allergens in each preparation.