

Delizia's creative Hors d'Oeuvre

Artichokes Timbale on Local Cheese Fondue and Cruncy Chips

Small Polenta Pie filled with soft Bitto Cheese Heart and Porcini Mushrooms

Sous-vide Octopus on Mashed Red Potato and Rosmary scented Celery Root

King Prawn on Venere Rice Salad and Crouncy Vegetables

Special Selection of cured Meats Homemade Flat Bread

Special Selection of local Cheeses, Home Made Jam , Honey , Seasonal Fresh fruits

Cereal Soup with Whole Grain Croutons

Strachitunt Cheese Risotto , Fresh Thyme and Red Local Wine Sauce

Pumpkin Ravioli served with Fassona Ragout stuffed with Red Wine

Acquerello Risotto with Porcini Mushrooms and light Caprino Cheese Fondue

Linguine with stewed Shellfish & Crustacean , Mediterranean Citrus Peel and Fresh Cherry Tomatoes

Special Kamut® Spaghetti with fresh Tomatoes, Basil and organic Olive Oil

"Il Casoncello" Home Made local Ravioli, crispy Bacon, Butter, Sage and Parmesan 24 Months aged

First Courses

La Delizia

Intriguing Main Courses

Chicken, Slices, Lemongrass Dressing with Julienned Vegetables and Dried Fruit

Red Tuna Fish on Pumpkin Cream, Steamed Green Beans and Modena Balsamic Vinaigrette

Wild Sea Bass Fish served with Mirepoix Vegetables and Chardonnay Wine Sauce

Tender Beef Cheeks braised in Valcalepio red Wine served with Mais Polenta

Beef Fillet with Cinta Senese Cheek Lard, Potato Millefoglie and Asiago DOP Cheese Cream

The Classic Beef Entrecote grilled with soft fresh Spinach Sautè and Toasted Pine Nuts

Salads and more

Antioxidant: Spinach, Corn Salad, Avocado, Hazelnuts, Goji, Blueberry, Pink Grapefruit, Sesame Seeds, Citrus Dressing

"Niçoise" Salad: Mixed Salad, homemade Tuna Fish, boiled Eggs, Olives, Tomatoes, Cucumber and Onion Rings

Classic "Caesar" Salad: Lettuce, grilled Chicken, Bacon Bits, Parmesan Cheese Flakes and Croutons

Mix of fresh Salad or green Salad

Mix of grilled Vegetables

Winter Spinach Sauté with Olive Oil

La Delizia

Curious Sweets

Soft Cheese Cake with Wild Berries and Raspberry Sauce

Chocolate Mousse with Mediterranean Citrus Salad

Crème Brûlée with Homemade Cantucci Biscuits & Straw Wine

Classic Coffee Tiramisù with Homemade Sponge Fingers

Tarte Tatin with English Cream

Strawberry Sorbet and Fruit Caramelized with Porto Red Wine

Perfect match for the Dessert...

Moscato d'Asti Rinaldi 2016

Moscato Rosa Elena Walch 2017

La Delizia

All the products used are strictly fresh and may undergo variations due to seasonality and market availability.