



Tedeschi Amarone & Valpolicella Wine Pairing Menu

Capitel Tenda Soave Classico

RECEPTION / CROSTINO

Fresh and elegant, with apricot, yellow orchard fruit and a distinctive almond note. Rounded in texture but lifted by clean acidity, with a balanced, persistent finish.

Crostino di Baccalà

Whipped Salt Cod, Preserved Lemon & Parsley

San Rocco Valpolicella Ripasso Superiore

PRIMO / FIRST COURSE

Bright ruby and mature but lively, showing cherry, blackberry, raspberry and red currant with cinnamon and cocoa. Round, warm fruit meets structured tannin and a juicy finish.

Radicchio

Torched Radicchio, Sour Cherry, Egg Yolk, Hazelnut & Parmigiano

Maternigo Valpolicella Superiore 2020

SECONDO / SECOND COURSE

Red currant, sour cherry and plum are layered with spice, herbs and a mineral lift. Structured and rounded, with fresh acidity, velvety tannins and a long savory finish.

Risotto ai Funghi

Porcini Mushrooms, Pecorino Romano & Crispy Leeks

Marne 180 Amarone Della Valpolicella Marne

TERZO / THIRD COURSE

Concentrated cherry, plum and berry preserves with vanilla, cocoa, tobacco and a cool mint lift. Full and velvety, yet kept focused by aromatic freshness and firm acidity.

Stracotto d'Anatra

Braised Duck Legs, Smoked Tomato Ragù & Soft Polenta

Capitel Monte Olmi Amarone Della Valpolicella

QUARTO / FOURTH COURSE

Deep red and black cherry, wild berries and dried cranberry with balsamic herbs, cedar, dark chocolate and blood orange. Powerful and mineral, with firm tannins and exceptional length.

Formaggi

Selection of Italian Cheeses, Preserves & Crostini

Corso Cocktail 'Terroir'

DOLCE / DESSERT

Mesquite, Nonino Grappa Optima, Skyy Vodka, Prickly Pear Cordial, Kefir, CO2 & Soave Classico Air

Albicocca

Roasted Apricots, Candied Walnut, Lemon Gel & Basil Meringue