

Restaurant



Podere Conti

MENU

For customers with food allergies or
intolerances, please inform our staff and
ask for our allergen information manual

Cover Charge - 4 € pp
Extra bread basket - 2 €



Tasting Menu

A 6-course culinary journey entirely entrusted to the creativity of our Chef, a tasting path designed to highlight the finest local and seasonal ingredients, and the gastronomic identity of our Lunigiana. Each dish tells the story of our land, balancing authentic flavours with contemporary interpretations.

€ 60

Wine pairing options:

3 glasses € 10 / 6 glasses € 20



Starters

TESTAROLO COOKED FOUR WAYS 15

with porcini mushrooms, sweet scamorza,
Treschietto onion, escarole velouté &
stracciatella cream



CRISP-FRIED ALPINE CHAR 17

& seasonal vegetables in a delicate saffron
batter, on a crisp puntarelle & fennel salad
with a purple cauliflower & cumin mayonnaise



SOPPRESSATA 16

of beef & veal, delicately scented with orange,
pistachios & pine nuts, served with marinated
pumpkin & onion on a coriander-scented
sweet potato cream



RABBIT LOIN 17

stuffed with prosciutto, sweetbreads, chestnuts
& winter Treviso radicchio, with tender black
salsify & Chiavari roots, served with a borage
& bone marrow jus





First Courses

TREASURE CHESTS 21

egg pasta parcels filled with Podere Conti's smoked Zeri lamb & stewed Treschietto onion with pumpkin velouté, local caciotta fondue & aged Modena balsamic vinegar IGP



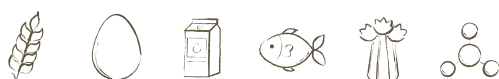
WINTER RADICCHIO RISOTTO 18

maplewood-smoked rice with winter Treviso radicchio & red wine, finished with a goat's milk Taleggio fondue



GREEN CANNELLONI 20

spinach & egg pasta filled with freshwater fish & borage, served on a black chickpea cream with sautéed winter vegetables



GNOCCHI ALLA ROMANA 19

made with dried porcini mushrooms, served on a silky Parmigiano fondue with our wild boar ragù



CHICKPEA & CAVOLO NERO SOUP 15

served with marjoram-scented polenta croutons





Main Courses

LA FIORENTINA DEI CHIOSI

8 /

T-bone steak served rare with a hot lava stone,
accompanying sauces & oven-roasted potatoes
Minimum 1 kg

100g

FRESHWATER FISH SOUP

25

black sturgeon, rainbow trout, whitefish & Alpine char
in a fragrant Jaipur curry broth, with winter vegetables
& toasted whole-wheat crostoni



WILD BOAR MEDALLIONS

24

larded & slow-cooked, served with sautéed chicory, a
Renetta apple & hazelnut compote & a sherry
reduction



OUR GRAN BOLLITO

25

a selection of boiled beef & veal cuts, accompanied by
vegetable giardiniera in a crisp Parmigiano wafer,
wholegrain-mustard purple potatoes & traditional
accompaniments



RABBIT LEG

26

stuffed with a rabbit & wild herb farce, served with a
Belgian chicory & spinach tartlet, roast potatoes &
black autumn truffle jus & toasted pinenuts





Desserts

SCIACCHETRÀ DOC

15

Cinque Terre dessert wine with our homemade cantucci



SORBET

7

of estate-grown quince & Prosecco



ROTELLA APPLE STRUDEL

10

made with Lunigiana Rotella apples, almonds & grape must syrup, served with pomegranate sauce & chestnut ice cream



CHEESECAKE

9

with pistachio cream, estate-grown plum coulis & a persimmon & cardamom sauce



TIRAMISÙ

9

the classic, made the traditional way



TORTINO

10

warm chestnut flour & white chocolate tortino, with fior di latte ice cream & Vin Santo-candied William pears





Sides

Plate of local cured meats	9
Local cheeses & honey	9
Pumpkin & onion caponata	7
Fries*/oven-roasted potatoes	5
Sautéed chanterelles	11
Sautéed porcini	11
Stuffed vegetables 	10
Torta d'erbi (local herb pie)  	9
Basket of sgabei (fried bread dough) 	6
Green / Mixed salad	6



Allergens



Cereals containing gluten



Crustaceans and products thereof



Eggs and products thereof



Fish and products thereof



Peanuts and products thereof



Soy and products thereof



Milk and products thereof



Nuts and nut derivatives



Celery and products thereof



Mustard and products thereof



Sesame seeds and products thereof



Sulfur dioxide and sulphites



Lupines and products thereof



Molluscs and products thereof