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 / 100g

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

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