



*ristorante oseleta*

*There are those special places  
where the water and the air  
are of superior quality,  
places where the energy  
of the trees fills the soul of man,  
where you enjoy outstanding food  
and produce exceptional wines.  
Places for those who love beauty,  
which is rich in history and culture.”*

*Welcome to Villa Cordevigo  
Cristoforetti and Delibori Families*



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## **Special water Italy**

### **Ega Scotoni (Alto Adige) € 18**

The spring from which this water flows is the highest in Europe, at 2.148 m above sea level. Alta Badia is the land from which Ega Water comes, framed by the Dolomites.

### **Cedea (Alto Adige) € 8**

It flows at about 1500 m. s.l.m. in the Dolomite National Park on the slopes of Mount Marmolada, Canazei. Water slightly alkaline and with a very low sodium content.

### **Surgiva (Trentino) € 5**

Lightweight by nature. Its name refers to the snowy peaks of the Adamello Brenta Nature Park.

### **San Pellegrino (Lombardia) € 5**

Located in San Pellegrino Terme, Bergamo on the slopes of the Alps is recognized as one of the best waters on the international market.

### **Lauretana (Piemonte) € 6**

Situated on the slopes of Mount Mombarone at 1050 m above sea level, it is the water with the lowest residue sold in Italy.

### **Panna (Toscana) € 5**

It flows at about 900 m. s.l.m. in an uncontaminated area of Mugello, on the slopes of Mount Gazzaro, Florence.

## **Czech Republic**

### **Fromin Ice Age € 25**

It comes from the ancient Jizerské mountain range's underground. This water has been sealed there, imprisoned, away from the earthly human being contamination for 15,000 years.

## **Norway**

### **Lofoten Artic € 20**

Coming from a land of ultimate beauty, the Lofoten Islands, located in the Northern Arctic Polar Circle between the 68<sup>th</sup> and the 69<sup>th</sup> parallel.





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**Natura**  
**Vegan tasting menu**



Amuse bouche

Il Pomo D'oro

Leek cannelloni with vegetables from our garden,  
black cherry gel, toasted macadamia nuts

Aubergine... 2024 style

Pre dessert

Opalys chocolate sphere, lettuce, cherry

*...sweet cuddles*

€ 100

*Our sommelier proposes*

*Wine pairing*

€ 45




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## **Traveling with the chef Tasting Menu**

Amuse bouche

Honey-marinated scampo,  
passion fruit, elderberry-jelly, almond

Agnolotto filled with braised pork, Amarone reduction,  
blue cheese fondue, Monte Baldo truffle

Fusillone in...my way 2022 

Braised lamb shoulder, pumpkin, lavender, star anise

Pre dessert

Creamy mascarpone, gianduia, coffee, passion fruit

*...sweet cuddles*

€ 125

*Our sommelier proposes  
wine pairing  
€ 55*

*All the menus are served for the whole table*



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## **Oseleta Tasting Menu**

Amuse bouche

Seared scallop, robiola, avocado, ginger, green apple extract

Low-temperature cooked veal tongue,  
yellow peach, red Porto sauce



Cappelletti filled with goose liver,  
Red cows Parmesan cheese fondue, balsamic vinegar, amaretto crumble

Felicetti single grain square spaghetti,  
fermented black garlic cream, lake sardines marinated in lime, herb bread



Sole, lettuce cream, sour butter, bouillabaisse reduction

*or*

Guinea fowl breast, carrot in various consistencies, black truffle from Monte Baldo

Pre dessert

The Oseleta

*...sweet cuddles*

€ 150

*Our sommelier proposes from our cellar,  
Wine pairing Villa Cordevoigo and Vigneti Villabella  
€ 70*

*All the menus are served for the whole table*



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## À la carte menu

### Starters



Salad of seasonal flowers and sprouts,  
lemon dressing

€ 18



Organic local egg,  
pea soup, salty zabaglione, crunchy leek

€ 24

Marinated amberjack millefeuille, basil pesto, burrata,  
tomato, coriander mayonnaise

€ 34

Honey-marinated scampo,  
passion fruit, elderberry-jelly, almond

€ 36



Low-temperature cooked veal tongue,  
yellow peach, red Porto sauce

€ 32



RELAIS &  
CHATEAUX



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## First courses



Fusillone in...my way 2022  
€ 32



Potato gnocchi, tomato, fior di latte cheese,  
basil, olive powder  
€ 28



Felicetti single grain square spaghetti,  
fermented black garlic cream, lake sardines marinated in lime, herb bread  
€ 36



Carnaroli rice "Riserva Zaccaria" creamed with rocket pesto,  
nduja, cuttlefish, lemon  
€ 35

Cappelletti filled with goose liver,  
Red cows Parmesan cheese fondue, balsamic vinegar, amaretto crumble  
€ 30



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## Main courses



Aubergine... 2024 style  
€ 28



Arctic char, toasted almond sauce, red berries gel  
€ 35

Steamed lobster, Mornay sauce, friggiteli, peach  
€ 55

Braised lamb shoulder, pumpkin, lavender, star anise  
€42



Pigeon, endive, black cherry, coffee sauce  
€ 48

## Cheese selection from our trolley

Accompanied by a variety of mustards 

Four varieties € 16  
Six varieties € 24

We recommend a glass of Porto wine € 12/16





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## Dessert

The Oseleta

€ 23

Creamy mascarpone, gianduia, coffee, passion fruit

€ 21

Caramélia mousse, strawberry, lavender gel, goat's milk ice cream

€ 20

Jivara chocolate sphere, vanilla, exotic fruits, ginger sorbet

€ 22

Home-made ice cream selection

€ 15

*Dear guest, you can also ask our staff for information on ingredients and products that may cause allergies or intolerances. Some dishes are prepared with frozen raw materials or frozen at the origin. Raw materials/products are shocked freezing on site - Some fresh products of animal origin, as well as raw fishery products, are subjected to rapid temperature reduction to ensure quality and safety, as described in the HACCP Plan pursuant to EC Reg. 852/04 and Reg. CE 853/04.*



Organic product



Vegetarian



Local product



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CHATEAUX