ACCORDI

il calice e la stella

Territory, tradition and creativity,
and a desire to support our supply chain.

Fennel Crème Brûlée, Sprouts and Flowers
with ***Franciacorta Berlucchi '61 Satèn***

"Sebino Umami" (Herb-marinated Arctic char sashimi, honey and soy egg yolk, porcini mushroom gelée)
with ***Franciacorta Berlucchi '61 Nature 2018***

Savoy Cabbage, Beetroot and Shallot
with ***Franciacorta Berlucchi '61 Nature 2018***

"Upside-Down" Risotto with Charred Peppers, Agastache Rugosa and Dried Sardines from Montisola
with ***Franciacorta Berlucchi '61 Nature Rosé 2017***

Baked Tench Bon-Bon, Green Sauce
with ***Franciacorta Berlucchi '61 Nature 2012***

Oxtail Parmentier
with ***Franciacorta Berlucchi Riserva Palazzo Lana Extrême 2014***

Saffron Crème Caramel

Pumpkin, Dates, Cavolo Nero and Amaro del Farmacista Jelly

CHEF STEFANO CERVENI - DUE COLOMBE | RESTAURANT

CHEF STEFANO CERVENI - DUE COLOMBE | RESTAURANT

DUE COLOMBE

BERLUCCHI
FRANCIACORTA