

# M E N U

*Enzo Bellia & Alfio Ghezzi*  
*Castel Fragsburg*                      *Locanda Margon*

*10<sup>th</sup> November 2017*

## AMUSE BOUCHE

*Chef Enzo Bellia*

## "SHRIMPS UNDER THE SNOW"

Red shrimps from Mazara del Vallo with almond cream, mango, mountain pine & mozzarella snow  
*Chef Enzo Bellia*

## "RAVIOLI DEL PLIN"

Made of hen, black truffle & emulsinated mushroom consommé  
*Chef Alfio Ghezzi*

## "SQUID RISOTTO"

Lime, ginger, pecorino cheese & squid ink sauce  
*Chef Enzo Bellia*

## MARBLE TROUT

Red turnip, mustard & caramelized yoghurt sauce  
*Chef Alfio Ghezzi*

## "PIGEON VARIATION"

Breast of chicken, braised and crunchy leg, liver wafer with chestnuts purée, chicory from Treviso & Thai ginger sauce  
*Chef Enzo Bellia*

## "ALP'S NEST"

Honey, hey & sour cream  
*Chef Patisserie Fabrizio Apruzzese*

€ 120,00

*Wine selection by winery Ferrari, Trento*

# MENU

*Enzo Bellia & Vincenzo Guarino*  
*Castel Fragsburg      Ristorante Il Pievano*

*11<sup>th</sup> November 2017*

## AMUSE BOUCHE

*Chef Enzo Bellia*

## TERRINE OF VEAL TONGUE, PISTACHIO & FOIE GRAS

Red onion mustard, salsa verde & toasted brioche bread

*Chef Enzo Bellia*

## LOBSTER, SUCKLING PIG CHEEK & CAULIFLOWER

*Chef Vincenzo Guarino*

## RISOTTO CARNAROLI WITH BEETROOT JUICE

Goat's milk butter, smoked alpin char, horseradish espuma & hazelnut

*Chef Enzo Bellia*

## "TORTELLI MAREMANNI...ESPRESSIONE DEL MOMENTO"

Filled with buffalo's milk ricotta cheese, handcut beef tartare, creamy pecorino from Pienza,  
Vinsanto jus, spinach salad & black truffle

*Chef Vincenzo Guarino*

## SALT COD FILLET CONFIT

N'duja of deer, lemon, & turnip tops

*Chef Enzo Bellia*

## "THE CASTLE BY NIGHT"

Milk chocolate, cypress mousse & pine nuts

*Chef Patisserie Fabrizio Apruzzese*

€ 120,00

*Wine selected by the winery Antinori, Tuscany*

# M E N U

*Enzo Bellia & Stefano Cerveni*  
*Castel Fragsburg*                      *Due Colombe Al Borgo*

*12<sup>th</sup> November 2017*

## AMUSE BOUCHE

*Chef Enzo Bellia*

## THE PURPLE POTATO, THE RED SHRIMP & FRANCIACORTA

Purple potato purée, tartare of red shrimps from Mazara del Vallo,  
crunchy purple potato chips, Franciacorta sauce & Isigny butter

*Chef Stefano Cerveni*

## HANDCUT SCOTTONA BEEF TARTARE

With orange scent & bagna cauda sauce made with almond milk, turnip tops, "Schüttelbrot"

*Chef Enzo Bellia*

## HOME MADE TORTELLI

Filled with sweet sour pumpkin sauce, velvet mushrooms, oyster & smoked ox tail consommé

*Chef Enzo Bellia*

## RISOTTO CREAMED WITH GRANA PADANO

Candied lemon zest & powder of calvisius caviar

*Chef Stefano Cerveni*

## CRUNCHY SUCKLING PIG

Kaki BBQ sauce, roasted artichoke & potatoes with coffee

*Chef Enzo Bellia*

## "MAGNUM"

Red Curtefranca, mascarpone & Red Love apple

*Chef Patisserie Fabrizio Apruzzese*

€ 120,00

*Vini a cura delle cantine Ca' del Bosco*