

## Starters

Pumpkin pie served with malga cheese sauce flavoured with stone pine grappa Carpaccio of carne salada with fresh porcini mushroom slices and Vezzena petals

## First Courses

Chestnut, pumpkin and legume soup

Risotto with red radicchio from Chioggia, taleggio cheese, Teroldego 'Madonna delle Vittorie' wine reduction and crispy speck

## Second Course

Three-pepper pork fillet with mascarpone and hay grappa served with chestnut purée and mushroom bouquet

## Dessert

Chestnut parfait with grappa camilla served with coulis of caki