



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) € 16

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 (Trentino) € 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 € 15

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 € 18

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






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Natura **Vegan tasting menu**



Amuse bouche

White and green asparagus, eldelflower gel, 
macadamia nuts, flowers and sprouts, tofu sauce

Corn caserecce pasta, fermented pine nuts emulsion, 
puntarelle, marinated peppers

Seasonal vegetable millefeuille, ginger carrot cream,
75% chocolate

Pre dessert

Strawberry mousse, lime sorbet

...sweet cuddles

€ 100

Our sommelier proposes

Wine pairing

€ 48



**RELAIS &
CHATEAUX**



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A journey with the Chef
Tasting Menu
Seven-course meal

Amuse bouche

Mediterranean lobster tail Catalan style, exotic fruit,
beluga caviar, organic sprouts

Reginette double yolk pasta, Lamon beans,
scampi, lime, bread crumble

Fusillone...my way 2022



Iberian lamb shoulder braised with 15 oriental spices,
celeriac, wild herbs

Pre dessert

The Oseleta

...sweet cuddles

€ 135

Our sommelier proposes
wine pairing
€ 55

All the menus are served for the whole table





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“Oseleta” Tasting Menu **Eight-course meal**

Amuse bouche


Sole paupiette from the Adriatic Sea, peas, morel mushrooms,
hay sauce, Amarone reduction

Carpaccio of Veronese Frisona beef, Lessinia truffle, 
Baldmont cheese crouton, chive mayonnaise

Agnolotto filled with guinea fowl “alla cacciatora”, foie gras sauce, 
aged balsamic vinegar, Monte Veronese cheese

Monograno Felicetti linguine, broccoli cream,  
lake sardine, bergamot, confit tomato

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Alpine char fillet cooked in oil, saor sauce, pine nuts, 
smoked potatoes, raspberry gel

OR

Iberian pluma, Macario potatoes, braised cabbage, rosemary sauce

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Pre dessert

Opalis chocolate sphere, strawberry, basil and lime ice cream

...sweet cuddles

€ 160

*Our sommelier proposes from our cellar,
Wine pairing Villa Cordevigo and Vigneti Villabella
€ 75*

All the menus are served for the whole table





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À la carte menu

Starters

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

€ 36



Organic flower and sprout salad, candied lemon,
extra virgin olive oil powder from Tenuta Villa Cordevigo

€ 24

Fish mosaic from Mediterranean sea, burrata,
lime, green sauce

€ 40



Egg cooked at low temperature, pea cream,
balsamic vinegar, kefir, salted herb crumble

€ 22



Marinated salmon trout, osmotic green apple,
candied ginger, paprika mayonnaise, black garlic

€ 26



Soft veal, apple mustard, beluga caviar, broad beans,
hollandaise sauce

€ 32



RELAIS &
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First courses



Potato gnocchi with nettles, toasted almonds, puntarelle, marjoram herb
€ 26



Agnolotto filled with guinea fowl braised, Monte Veronese fondue,
morel mushrooms
€ 28



Fusillone... my way 2022
€ 30



Monograno Felicetti linguine, broccoli cream, lake sardine,
bergamot, confit tomato
€ 32



Vialone Nano risotto Riserva Zaccaria, smoked mountain butter,
mussel cream, lemon, cardamom
€ 34



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Main courses

Red mullet Mediterranean-style, filtered provola cheese,
basil pesto
€ 34

Alpine char fillet cooked in oil, saor sauce, onion, raisins,
pine nuts, smoked potatoes
€ 32

Roasted turbot with salted butter, hollandaise sauce, white asparagus,
crispy Patanegra
€ 40

Iberian suckling pig shoulder, Macario potatoes, braised cabbage,
rosemary sauce
€ 38



Veal fillet cooked at low temperature, Valpolicella reduction,
foie gras, glazed shallots, puntarella salad
€ 48

Cheese selection from our trolley

Accompanied by a variety of mustards 

Four varieties € 18

Six varieties € 26

We recommend a glass of Porto wine € 12/16



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Dessert

The Oseleta 2025

€ 24

Salted almond lingotto, pineapple jelly,
Amarone reduction, Valpolicella saffron ice cream

€ 20

Creamy yogurt from Baldo, apricot, pistachio crisp,
tonka bean ice cream

€ 18

Opalis chocolate sphere, strawberry,
basil and lime ice cream

€ 22

Selection of our homemade ice creams

€ 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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