



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*



**RELAIS &
CHATEAUX**



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Special water

Panna (Florence) € 5

It flows at about 900 m. s.l.m. in an uncontaminated area of Mugello, on the slopes of Mount Gazzaro, Florence. Before flowing out, it passes through the aquifer for 15-20 years, naturally enriching itself with those natural elements that draw its organoleptic profile. R.f. 144 mg / l

San Pellegrino (Bergamo) € 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. The particular composition, acquired during contact with the characteristic rocks of the aquifer, gives it a richness and balance in mineral salts that make it particularly tasty and pleasant to the palate. R.f 1109 mg / l

Surgiva (Trentino) € 5

Lightweight by nature. Its name refers to the snowy peaks of the Adamello Brenta Nature Park.
R.f. 41 mg/l

Cedea (Dolomites) € 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.
R. f. 130 mg/l

Lauretana (Biellese Mountains) € 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. R.f. 14 mg/l



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Tasting Menu Nature

Amuse bouche

Pomo...d'Oro

Sardinian agnolotti
stuffed with potatoes and borage,
almond sauce and candied lemon

Braised cauliflower,
Sprout salad, yakitori sauce

Pre dessert

Peach, lavender,
ginger ice cream and lime

...sweet cuddles

€ 95

Our sommelier proposes

Wine pairing

€ 45



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Tasting Menu Chef's Journey

Amuse bouche

Marinated char with citrus fruits
basil and ginger sauce, roasted hazelnut

Cappelletti of Fassona beef tail, Piquillo pepper
Madagascar Bourbon vanilla

Single grain Felicetti linguine,
leek cream, razor clam, mullet bottarga,
bread with thyme

Guinea fowl breast cooked at low temperature,
black truffle, Jerusalem artichoke

Pre dessert

The...*Oseleta*

...sweet cuddles

€ 125

Our sommelier proposes

Wine pairing

€ 55

All the menus are served for the whole table



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Tasting Menu Oseleta

Amuse bouche

Honey marinated scampi,
passion fruit, almond granita, elderberry jelly

Escarole and sprout salad, foie gras curls, peach dressing

Lobster fresh filled pasta, saffron sauce,
shellfish reduction, basil, candied lemon

Fusilli pasta 2022

Red mullet,
lettuce cream, sea urchin, pink grapefruit

or

Fillet of veal cooked at low temperature,
truffle sauce, wild herbs

Pre dessert

Ricotta, orange, chocolate, hazelnut

...sweet cuddles

€ 150

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

€ 70

All the menus are served for the whole table



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À la carte Menu

Starters

Marinated char with citrus fruits
basil and ginger sauce, roasted hazelnuts
€ 27

Marinated scampi in honey,
passion fruit, almond granita, elderberry jelly
€ 30

Red shrimp,
mango, papaya, Beluga caviar, yuzu mayonnaise
€ 33

Escarole and sprout salad, foie gras curls, peach dressing
€ 25

Organic egg, cream of peas
wasabi, kefir, crunchy quinoa
€ 20



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First courses

Cappelletti of Fassona beef tail, Piquillo pepper
Madagascar Bourbon vanilla
€ 28

Green gnocchetti of potatoes and peas,
crispy courgettes, hazelnut crumble
€ 26

Matt Felicetti spaghettoni, red turnip extract,
amberjack, Beluga caviar and lime
€ 34

Carnaroli rice whipped with sour butter
Amarone reduction, langoustine, morels
€ 32

Single grain linguine Felicetti pasta,
leek cream, beluga caviar, razor clams, bread with
thyme
€ 32

Fusillo pasta 2022
€ 33



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Main courses

Red mullet,
lettuce cream, sea urchin, pink grapefruit
€ 36

Lobster, melon gazpacho, marjoram, lime and
Gin Villa Cordevigo
€ 65

Turbot studded, hollandaise sauce, pea cream,
crispy bacon, veal jus
€ 38

Lightly smoked veal chop baked potato,
porcini and truffle sauce
€ 42

Pigeon,
endive, blackcherry, coffee
€ 48

Cheese selection from our trolley

accompanied by a variety of mustards
of our own production

Four varieties € 16
Six varieties € 24

We recommend a glass of Port wine to pair it € 16



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Dessert

The...*Oseleta*

€ 24

Vanilla, raspberry, creamy pistachio

€ 20

Peach, lavender, cinnamon, ginger

€ 22

Ricotta, orange, chocolate, hazelnut

€ 20

Cherries, white chocolate, almond

€ 22

Selection of our own ice creams

€ 18

*Dear guest, you can also ask our staff for information
on ingredients and products that may cause allergies or intolerances.*



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