



*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) € 18**

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 (Alto Adige) € 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 € 25**

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 € 20**

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





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## **Nature** **Vegan tasting menu**



Amuse bouche

Marinated radicchio,  
toasted pine nut cream, caramelised mandarin, sage gel

Beetroot "buttons" filled with vegetables from our garden,  
almond sauce and cucunci

Fermented cabbage, chicory salad, bergamot, hazelnuts

Pre dessert

"Maya's veil"

*...sweet cuddles*

€ 95

*Our sommelier proposes*

*Wine pairing*

€ 45



**RELAIS &  
CHATEAUX**



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## **Traveling with the chef Tasting Menu**

Amuse bouche

Langoustine marinated in citrus honey,  
passion fruit ,elderberry gel, almond mayonnaise

Braised pork agnolotto,  
black truffle, Monte Veronese fondue, piquillo pepper

Felicetti monograin organic linguina pasta,  
dandelion and rocket pesto, cod tripe, black garlic

Red mullet, romesco sauce, turnip tops, Taggiasca olive powder

Pre dessert

In the vineyard

*...sweet cuddles*

€ 125

*Our sommelier proposes  
wine pairing  
€ 55*

*All the menus are served for the whole table*



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## **Oseleta** **Tasting Menu**

Amuse bouche

Searred scallops, pumpkin cream,  
amaretti biscuits, buffalo blue cheese fondue, liquorice powder

Wagyu carpaccio, caramelised leek, beet gel, aged vinegar reduction

Shellfish cappelletti, chicken consommé, shitake,  
soy, sea lettuce

Fusilli pasta...my way 2022

Sole, grass pea cream, chicory salad, beurre blanc sauce

*or*

Braised in hay lamb shoulder, star anise and cardamom sauce,  
glazed shallot, turnip and truffle layers

Pre dessert

The...Oseleta

*...sweet cuddles*

€ 150

*Our sommelier proposes from our cellar,  
Wine pairing Villa Cordevigo and Vigneti Villabella  
€ 70*

*All the menus are served for the whole table*





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## À la carte menu

### Starters



Local organic egg, black truffle  
tomato trio, smoked provola sauce, candied lemon  
€ 24

Honey-marinated scampo,  
passion fruit, elderberry-jelly, almond mayonnaise  
€ 35

Seared scallops, pumpkin cream,  
amaretti biscuits, buffalo blue cheese fondue, liquorice powder  
€ 33

Cuttlefish in two consistencies,  
chickpea cream with candied lemon, crispy Pata Negra  
€ 30

Wagyu carpaccio, caramelised leek, beet gel, aged vinegar reduction  
€ 40



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## First courses



Fusilli pasta...my way 2022  
€ 32



Shellfish cappelletti, chicken consommé, shitake,  
soy, sea lettuce  
€ 34

Double yolk tagliolini pasta,  
sea urchin, glasswort, buffalo mozzarella water  
€ 30



Felicetti monograin organic linguina pasta,  
dandelion and rocket pesto, cod tripe, black garlic  
€ 34



Zaccaria Riserva Carnaroli Risotto,  
glazed sweetbreads, Vacche Rosse Parmigiano Reggiano, persimmon chutney  
€ 35



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## Main courses

White cod with autumn herbs, chestnut cream, red fruit sauce  
€ 40

Turbot back, grilled artichoke, choron sauce, Ratte potato in foil  
€ 38



Organically farmed quail,  
braised pumpkin, black truffle, Jerusalem artichoke cream  
€ 43



Braised in hay lamb shoulder star anise and cardamom sauce,  
glazed shallot, turnip and truffle layers  
€ 42



Pigeon, endive, black cherry, coffee sauce  
€ 48

## Cheese selection from our trolley

Accompanied by a variety of mustards 

Four varieties € 16

Six varieties € 24

We recommend a glass of Port wine € 12/16





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## Dessert

“Maya’s veil”

€ 22

The... Oseleta

€ 24

Caramélia chocolate mousse, mandarin sorbet, caramel crunch

€ 23

Chestnut creamy, pear sorbet, pomegranate gel

€ 23

Home-made ice cream selection

€ 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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