



*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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**Natura**  
**Vegan tasting menu**



Amuse bouche

Potted red onion,  
tomato and bread cream, smoked aubergine, basil oil

Beetroot buttons stuffed with seasonal vegetables,  
pine nut extract, tarragon, lemon

White and green asparagus,  
chamomile gel, licorice

Pre dessert

Equatorial chocolate with peach heart,  
raspberry sorbet

*...sweet cuddles*

€ 95

*Our sommelier proposes*

*Wine pairing*

€ 45



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

Amuse bouche

Exotic scallops,  
Villa Cordevigo Bianco wine reduction

Cappelletti stuffed with goose liver,  
Red cows Parmigiano Reggiano fondue, balsamic vinegar, amaretto crumble

Egg tagliolini,  
mussels, sea urchins, asparagus, lime

Arctic char marinated in herbs, toasted almond sauce,  
red berries gel



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

Amuse bouche

Citrus marinated salmon trout, cucumber extract,  
yuzu mayonnaise, marinated vegetables

Veal tongue cooked at low temperature, sour cream,  
melon with ginger, port reduction



Potato gnocchi, cod, wild garlic, glasswort

Fusilli pasta...my way 2022



St. Peter's back, oyster sauce, crushed potato flavored with marjoram,  
artichoke confit

*Or*

Lamb shoulder braised in hay,  
chicory, broad beans, cardoncello mushroom

Pre dessert

Puzzle...  
creamy caramel, lemon, coffee

*...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



Organic local egg,  
broad beans, bacon, Ewe's cheese zabaglione  
€ 24

Adriatic anchovies in different consistencies  
€ 35

Cuttlefish, peas, Pata Negra, balsamic vinegar  
€ 30



Salmon trout marinated in citrus fruits, gherkin extraction,  
yuzu mayonnaise, pickled vegetables  
€ 28

Veal tongue cooked at low temperature,  
sour cream, ginger melon, Port reduction  
€ 33



Salad of seasonal flowers and sprouts,  
lemon dressing  
€ 18



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## First courses



Fusilli pasta...my way 2022  
€ 32

Potato gnocchi, cod, wild garlic, glasswort  
€ 34

Egg tagliolini, mussel cream, asparagus, lime  
€ 36

Cappelletti stuffed with goose liver,  
Red cows Parmigiano Reggiano fondue, balsamic vinegar, amaretto crumble  
€ 34



Carnaroli Riserva Zaccaria rice creamed with smoked mountain butter,  
Valpolicella saffron, chives  
€ 38



RELAIS &  
CHATEAUX



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## Main courses



Arctic char marinated in herbs, toasted almond sauce,  
red berries gel  
€ 38

White cod cooked long in oil, asparagus, morels  
€ 40

St. Peter's back, oyster sauce, crushed potato flavored with marjoram,  
artichoke confit  
€ 45

Lamb shoulder braised in hay,  
chicory, broad beans, cardoncello mushroom  
€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

Exotic...

orange, chocolate, coconut ice cream

€ 24

Greedy...

hazelnut mousse, gianduia, goat's milk ice cream, lemon

€ 23

Puzzle...

creamy caramel, lemon, coffee

€ 22

Infusion of edible flowers, strawberry, raspberry, white chocolate,  
passion fruit ice cream

€ 21

Home-made ice cream selection

€ 16

*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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CHATEAUX