



Le nostre proposte di Natale


24 & 25 DICEMBRE 2023

hello@visitloggia.events




RISTORANTE
Bardolino

DINNER 24 DECEMBER 2023 @ristorantebardolino



Small aperitif to welcome you, served at the table with olives and breaded
vegetables

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French toast, Taggiasca olive pate,
confit cherry tomatoes and basil gel

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Beef carpaccio marinated in blueberries,
dark chocolate sauce, smoked fior di latte ice cream

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Porcini gnocchi, wild boar ragout
marinated in Chianti wine, caramelised onion

pumpkin plate, Valpolicella Superiore cream cheese sauce
and roasted hazelnuts

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Sirloin in almond crust, potato pavè, orange carrots

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Globo by Flego® chocolate ball, gianduja and hazelnuts

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Brao coffee and distillates Marzadro® selection

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Wines selected by the ZENI1870 winery

