

Soprano
Valeria Laukhina

Tenor
Vittorio Zambon

Piano
Chiara Casarotto

PROMISES IN THE MOONLIGHT

03.04.2026

Symphony

*On this evening, fine dining
and art converge in an
experience that celebrates
the magic of opera. Beneath
a silent moon, two gazes
meet, and the heart
discovers the wonder of love
for the very first time.*

Executive Chef
Guglielmo Giudice

Maître di sala
Roberto Podda

Sommelier
Ramona Tibi

TASTING EXPERIENCE

Act I

O soave Fanciulla

Fine de Claire oyster served with green apple extract,
verbena oil, and lime pearls

· 14 ·

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Act II

O mio babbino caro

Lightly seared scallop, accompanied by crisp green asparagus,
lemon oil, and raspberry powder

· 14 ·

Wine: Franciacorta Brut DOCG "Tenuta Montenisa"
ANTINORI

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Act III

Un di felice, eterea

Creamy risotto with fresh pea purée, red prawn tartare,
and fresh mint.

2 · 7

Wine: Vermentino di Sardegna DOC "Costamolino"
ARGIOLAS

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Act IV

De' miei bollenti spiriti

Sea bass fillet wrapped in shiso leaves, served
with buttered boiled potato, white truffle
shavings, white wine and fish stock sauce, with
hints of bergamot oil.

4 · 7

Wine: Chardonnay DOC
LIS NERIS

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Act IV

Parigi, o cara

Yogurt mousse with marinated strawberries,
elderflower gel, and crisp meringue.

4 · 7

Wine: Moscato Giallo IGT
VIGNALTA

ALLERGENS

1. Cereals containing gluten
2. Crustaceans and products thereof
3. Eggs and products thereof
4. Fish and products thereof
5. Peanuts and products thereof
6. Soybeans and products thereof
7. Milk and products thereof (including lactose)
8. Nuts
9. Celery and products thereof
10. Mustard and products thereof
11. Sesame seeds and products thereof
12. Sulphur dioxide and sulphites in concentrations greater than 10 mg/kg or 10 mg/l
13. Lupin and products thereof
14. Molluscs and products thereof

Wine Tasting 25 EUR per person