

Soprano
Valeria Laukhina

Tenor
Vittorio Zambon

Piano
Chiara Casarotto

THE GRAND FINALE

01.05.2026

Symphony

On this evening, fine dining and art come together to celebrate the great tradition of Italian opera. We honor the voices of this timeless heritage. It is a moment when emotion and memory merge, paying tribute to the eternal soul of Belcanto.

Executive Chef
Guglielmo Giudice

Maître di sala
Roberto Podda

Sommelier
Ramona Tibi

TASTING EXPERIENCE

Act I

Va pensiero

Crispy Parmigiano Reggiano wafer with mortadella
mousse and toasted pistachio · 14 ·

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Act II

Quando le sere al placido

Hand-cut Piedmontese beef tartare with marinated egg yolk,
36-month aged Parmigiano Reggiano and toasted hazelnuts
· 14 ·

Wine: Trento Noir Nature
DOC CESARINI SFORZA

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Act III

Casta Diva

Handmade tortelli filled with ricotta and spinach, served
with brown butter, crispy sage and Parmigiano Reggiano
2 · 7

Wine: Roero Arneis DOC
FONTANA FREDDA

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Act IV

Un dì felice, eterea

Veal chop gently cooked to preserve its juiciness, then
breaded and golden-fried in clarified butter to achieve
a crisp crust. Served with fondant potato, a salad of
aromatic herbs and a drizzle of lemon-infused olive oil
4 · 7

Wine: Lagrein DOC
TRAMIN

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Act IV

Libiamo ne' lieti calici

Light mascarpone cream with coffee-soaked savoiardi,
bitter cocoa and a delicate hint of Marsala
4 · 7

Wine: Moscato Fior d'arancio Passito DOCG "Alpiane"
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