

12.02.2026

RISTORANTE
1922

GAME OF EXCESS

*Shrove Thursday: the official beginning of
indulgence, elegant irony, playful spirit*



TERME PREISTORICHE
RESORT & SPA

Executive Chef
Guglielmo Giudice

Maître di sala
Roberto Podda

Sommelier
Ramona Tibi

MENÙ

AMOUSE BOUCHE

Savory choux filled with Mortadella IGP mousse and pistachio, sprinkled with black olive powder

1 · 3 · 7

APPTETIZER

Hand-chopped beef tartare, horseradish mayonnaise, marinated egg yolk, and crunchy vegetable confetti

· 3 ·

*Wine: Prosecco Rosè "Cilla"
LE VOLPI*

FIRST COURSE

Handmade tortelli filled with braised beef, brown butter, crispy sage, and 36-month Parmigiano

1 · 3 · 7

*Wine: "Villa Antinori"
ANTINORI*

MAIN COURSE

Braised beef cheek with Barolo, chocolate, celeriac puree, chips, and caramelized red onion

· 7 ·

*Wine: Barolo "Serralunga"
FONTANA FREDDA*

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€ per person

*Wine: Brachetto d'Aqui
BRAIDA
Giacomo Bologna*



Chiacchiera with mascarpone chantilly cream and candied orange

1 · 3 · 7

*Wine: Brachetto d'Aqui
BRAIDA
Giacomo Bologna*