

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

## DESSERT

*Chiacchiera with mascarpone chantilly cream and  
candied orange*

1 · 3 · 7

Wine: Brachetto d'Aqui  
BRAIDA  
Giacomo Bologna

Wine tasting 25€ per person

