

17.02.2026

RISTORANTE
1922

ECSTASY OF DELIGHT

*Shrove Tuesday: the final act, the height of
indulgence before renunciation.*



TERME PREISTORICHE
RESORT & SPA

Executive Chef
Guglielmo Giudice

Maître di sala
Roberto Podda

Sommelier
Ramona Tibi

MENÙ

AMOUSE BOUCHE

*Savory chiacchiera with buffalo stracciatella
mousse, prawn crudités, and lime tartare*
1 · 2 · 3 · 7

APPTETIZER

*Carnival-style fried delicacies: artichoke, beef cheek,
veal sweetbreads in tempura, with black garlic and
lemon mayonnaise*
1 · 3

*Wine: Trento Brut
CESARINI SFORZA*

FIRST COURSE

*Crispy gnocchi, veal and coffee ragù, baked
pumpkin, and lemon bread*
1 · 3 · 7

*Wine: Pinot Grigio
LIS NERIS*

MAIN COURSE

*Honey- and must-confit suckling pork belly,
whipped potato purée, thyme butter, anchovy and
ginger glaze in a delicate reduction*
4 · 7

*Wine: Blauburgunder
TRAMIN*

DESSERT

*Castagnola with zabaglione, salted chocolate and
chili ice cream, raspberry coulis*
1 · 3 · 7

*Wine: Moscato Fior d'arancio
IL FILO DELLE VIGNE*

Wine tasting 25€ per person

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

