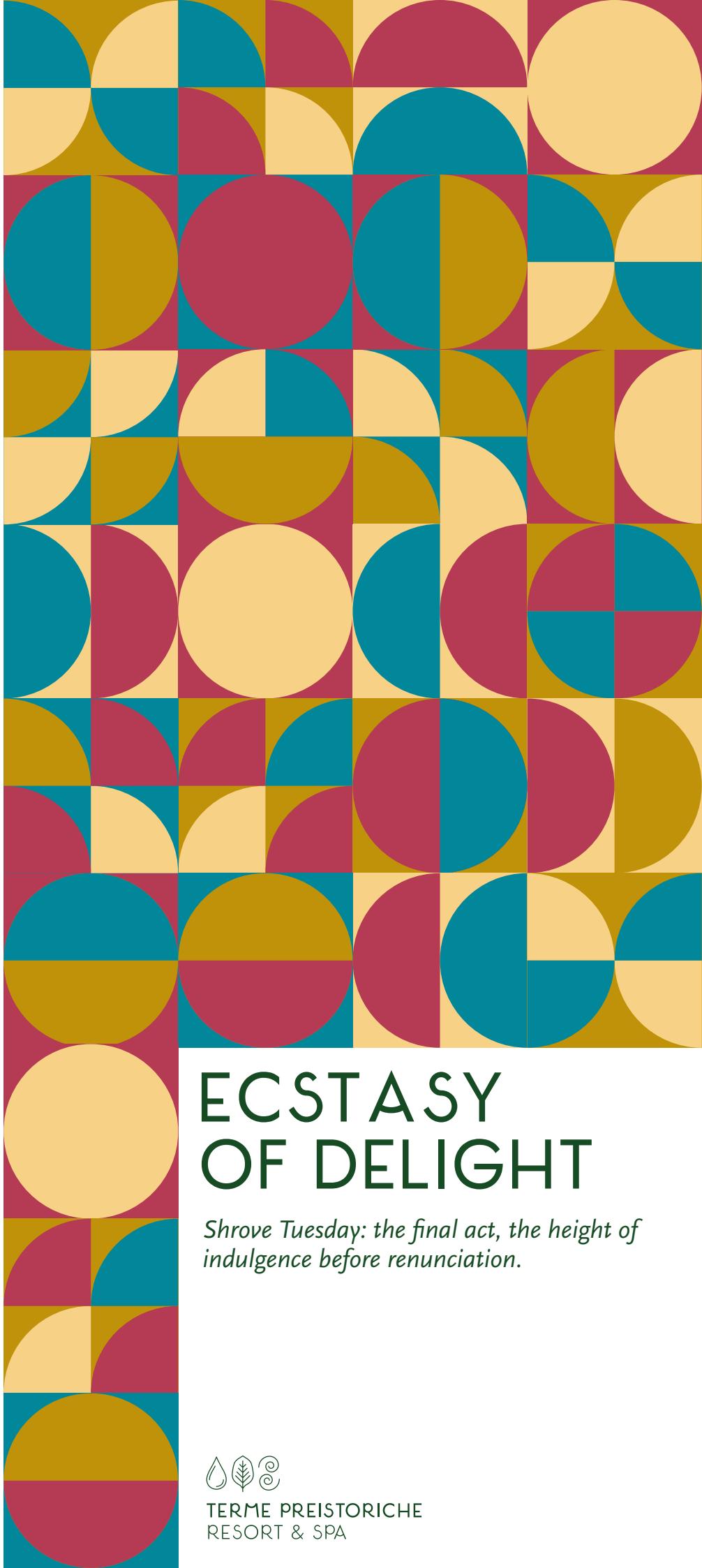


17.02.2026



ECSTASY OF DELIGHT

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

RISTORANTE
1922



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 crudité, and lime tartare

1 · 2 · 3 · 7

APPETIZER

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

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



Castagnola with zabaglione, salted chocolate and chili ice cream, raspberry coulis

1 · 3 · 7

Wine: Moscato Fior d'arancio
IL FILÒ DELLE VIGNE

Wine tasting 25€ per person