Soprano
Valeria Laukhina

Tenor
Vittorio Zambon

Piano
Chiara Casarotto

BELCANTO

04.01.2027

The Opera of Lovers

A journey through the passions, desires and love stories that have inspired some of the most celebrated pages of opera.

During a fine dining dinner, the voices of Belcanto perform timeless arias. Music intertwines with the culinary experience, turning dinner into an evocative encounter between art, emotion and the pleasures of the Italian table.

TERME PREISTORICHE
RESORT & SPA

1922
RISTORANTE

Executive Chef
Guglielmo Giudice

Restaurant Manager
Roberto Podda

Sommelier
Ramona Tibi

MENU

Act I
An encounter in Paris

Comté gougère, ricotta, button mushrooms, porcini powder and chives
1 · 3 · 7

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Act II
O soave fanciulla

Seared red mullet, leek fondue, Champagne beurre blanc and chervil
1 · 4 · 7 · 12

Wine: Trento Noir Nature "1673"
CESARINI SFORZA

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Act III
Quando me'n vo'

Potato gnocchi, white duck ragù, chestnuts, marjoram and bitter cocoa
1 · 3 · 7

Wine: Pinot Nero
TRAMIN

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Act IV
Che gelida manina

Beef fillet, truffled duchess potato, Café de Paris butter, amarena cherries and beef jus
3 · 7

Wine: Barolo "Serralunga d'Alba" DOCG
FONTANAFREDDA

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Act V
La vie bohème

Pear tarte Tatin, dark chocolate and rum ice cream
1 · 3 · 7

Wine: Recioto della Valpolicella Classico
SANTA SOFIA

Wine pairing EUR 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 at concentrations of more than 10 mg/kg or 10 mg/litre;
13. Lupin and products thereof;
14. Molluscs and products thereof.