Soprano
Valeria Laukhina

Tenor
Vittorio Zambon

Piano
Chiara Casarotto

BELCANTO

29.12.2026

The Festive Season at the Opera

Great music meets the art of cooking in an evening dedicated to pleasure and beauty.

A fine dining dinner accompanied by live performances of famous opera arias and the best-loved melodies of the Christmas repertoire. An encounter of taste, voice and musical atmosphere, to enjoy the holidays in a way that engages all the senses.

TERME PREISTORICHE
RESORT & SPA

1922
RISTORANTE

Executive Chef
Guglielmo Giudice

Restaurant Manager
Roberto Podda

Sommelier
Ramona Tibi

MENU

Act I
White Christmas

Crispy tartlet, Asiago mousse,
Montagnana speck and chestnut honey
1 · 7

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Act II
O mio babbino caro

Raw langoustine, langoustine-head
mayonnaise, fennel salad, blackberries,
bergamot and crispy guanciale
2 · 3

Wine: Tenuta Montenisa
ANTINORI

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Act III
Parigi, o cara

Gragnano fusillone, fermented tomato,
smoked buffalo ricotta and oregano
1 · 7

Wine: Lagrein Rosé
TRAMIN

/

Act IV
Dei miei bollenti spiriti

Lamb cutlet, chickpea cream, glazed
spring onion, herb bread and lamb jus
1 · 5

Wine: Chianti Classico "Peppoli"
ANTINORI

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Act V
Libiamo ne' lieti calici

Coffee tiramisù, mulled wine sauce and bitter cocoa
1 · 3 · 7 · 12

Wine: Passito rosso dei Colli Euganei "Poemetto"
BORIN

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.