

Le Terre

Le Terre's Life Source Food Experience presents the Menu in honour of Summer

The belle saison is fully blooming.
The world shines with its most beautiful jewels, offering combinations of fragrances and bright, intense shades in all its landscapes.

The Executive Chef Enzo Pettè has created for you an intriguing journey of taste characterized by Le Terre's own signature dishes 🍷 and interesting new entries. Le Terre will conquer your palate at every bite with new proposals inspired by the tradition of Italian cuisine: unusual combinations of contrasting are on set.

The menu at Le Terre Gourmet Restaurant remains inspired by its territory and brings what nature offers to each season. Chef Enzo Pettè's cooking identity is indistinguishable and made to experience a food and wine journey in the philosophy of contrast, mixing the aromas of the highest altitudes and the fragrances of seas and lakes.

A menu of delicacies that tickle the palate, alternating textures and varied tastes, territoriality, and innovation, offering familiar flavors but with a revolutionized look.

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À la carte menu

STARTERS

Raw red prawns, orange drops, salmon caviar and cinnamon scent

Crispy octopus with rocket salad sauce, cappers, basil, tomato, anchovies and olives

Beef tartare, truffle caviar and special eggs sauce

Seared scallops, fish's mayonnaise with grilled cherries and elder lettuce

FIRST COURSES

The "Chef's" Casoncello 🍷

Carnaroli risotto "Riserva San Massimo" with marinated fish tartare,
Franciacorta wine peach drops and parsley crumble

Spaghetti "Mancini" with mashed cuttlefish, roasted datterini cherry tomatoes
and shellfish sauce

SECOND COURSES

Veal rib with smoked paprika potatoes and our ketchup

Amberjack with fruits and vegetables Panzanella salad and tomato cream

"THE KING" Beef fillet with mushrooms and lemon jackdaws 🍷

DESSERT

" LE TERRE " dessert 🍷

Vanilla mousse with caramel puff pastry and black cherries in syrup

Strawberries ice cream with mint mousse

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Tasting Menu

STARTER

Beef tartare, truffle caviar and special eggs sauce
Seared scallops, fish's mayonnaise with grilled cherries and elder lettuce

Franciacorta Brut az. QUADRA QBLACK

FIRST COURSES

The "Chef's" Casoncello
Carnaroli risotto "Riserva San Massimo" with marinated fish tartare,
Franciacorta wine peach drops and parsley crumble

Dolcetto d'Alba az. BREZZA

SECOND COURSES

Amberjack with fruits and vegetables Panzanella salad and tomato cream

Negroamaro Diecianni az. FEUDI DI GUAGNANO

DESSERT

Vanilla mousse with caramel puff pastry and black cherries in syrup

Panna e San Pellegrino Water