

# Le Terre



## **Le Terre's Life Source Food Experience presents the Menu in honour of Spring**

Early morning dawns, twittering in the background and the hills are shyly dying with new fresh and delicate colors: the magic of spring arrives, bringing the new menu of Le Terre to the table.

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.

### **The main character of the season: Red Tortello**

The handmade pasta is rooted in an ancient Italian tradition that not only brings the authenticity of our cornfields to the table, but is also the blank canvas on which the Chef has composed a new work of art.

Here stands the Red Tortello where buffalo ricotta cheese from Bergamo combines with asparagus and 'nduja, making it a gourmet creation.

A delicious dish linked to tradition and territory, but which knows how to dare.

# Le Terre

## À la carte menu

### STARTERS

(2,4,7,8)	Sole cooked at low temperature with lettuce salad, lime, tarragon and meat dressing	19,0
(2,4)	Raw red prawns, orange drops, salmon caviar and cinnamon scent	20,0
(4,14)	Crispy octopus with rocket salad sauce, cappers, basil, tomato, anchovies and olives	20,0
(3,7)	Beef tartare, truffle caviar and special eggs sauce	16,0
(3,4,7,14)	Sliced squids with curry soup, papaya and carrots salad with capper's mayonnaise	18,0

### FIRST COURSES

(1,3,7)	The "Chef's" Casoncello 🍴	22,0
(3,7,12)	Red Tortello stuffed with buffalo Ricotta cheese, asparagus cream and `nduja drops	22,0
(1,4,7,9)	Carnaroli risotto "Riserva San Massimo" with agretti, bagnacauda and spicy crumble	20,0
(1,2,3,4,7,14)	Spaghetti "Mancini" with mashed cuttlefish, roasted datterini cherry tomatoes and shellfish sauce	24,0

### SECOND COURSES

(7,10)	Veal rib with thyme potatoes	34,0
(4,7,9)	Amberjack, lime seasonal vegetables and chicken mousse 🍴	35,0
(1,7,12)	"THE KING" Beef fillet with truffle butter and spring onions 🍴	40,0
(3,4,7)	Turbot fillet Carbonara style	34,0

### DESSERT

(1,3,7,8)	"LE TERRE" dessert 🍴	13,0
(3,7,8)	Elderflower crème brûlée	13,0
(1,3,7,8)	Strawberries ice cream with mint mousse	15,0
(1,3,5,7,8)	Chocolate tart, peanuts ice cream and maple syrup	15,0

Cover 3,5

#### Allergens:

(1) cereals containing gluten: wheat, rye, barley, oats, spelt, and their derived strains and products; (2) crustaceans and products thereof; (3) eggs and egg products; (4) fish and fish products; (5) peanuts and peanut products; (6) soya and soya products; (7) milk and milk products including lactose; (8) nuts, namely: almonds, hazelnuts, walnuts, pistachios and their products; (9) celery and products thereof; (10) mustard and products thereof; (11) sesame seeds and sesame products; (12) Sulphur dioxide and sulphites in concentrations exceeding 10 mg/kg; (13) lupins and products thereof; (14) mollusks and mollusk products ( V ) vegetarian / vegan

The fish intended to be eaten raw has undergone a preventive reclamation treatment in accordance with the regulation CE 853/2004

# Le Terre

## Tasting Menu

### STARTER

(2,4,7,8) Sole cooked at low temperature with lettuce salad, lime, tarragon and meat dressing

(4,14) Crispy octopus with rocket salad sauce, cappers, basil, tomato, anchovies and olives

*Franciacorta Brut az. QUADRA QBLACK*

### FIRST COURSES

(1,3,7) The "Chef's" Casoncello

(1,4,7,9) Carnaroli risotto "Riserva San Massimo" with agretti, bagnacauda and spicy crumble

*Dolcetto d'Alba az. BREZZA*

### SECOND COURSES

(4,7,9) Amberjack, lime seasonal vegetables and chicken mousse

*Negroamaro Diecianni az. FEUDI DI GUAGNANO*

### DESSERT

(1,3,7,8) Strawberries ice cream with mint mousse

Panna e San Pellegrino Water

Menù € 78,00

Menù and Wine Tasting Selection € 110,00

#### Allergens:

(1) cereals containing gluten: wheat, rye, barley, oats, spelt, and their derived strains and products; (2) crustaceans and products thereof; (3) eggs and egg products; (4) fish and fish products; (5) peanuts and peanut products; (6) soya and soya products; (7) milk and milk products including lactose; (8) nuts, namely: almonds, hazelnuts, walnuts, pistachios and their products; (9) celery and products thereof; (10) mustard and products thereof; (11) sesame seeds and sesame products; (12) Sulphur dioxide and sulphites in concentrations exceeding 10 mg/kg; (13) lupins and products thereof; (14) mollusks and mollusk products ( V ) **vegetarian / vegan**

The fish intended to be eaten raw has undergone a preventive reclamation treatment in accordance with the regulation CE 853/2004