

AZIENDA AGRARIA
REDAELLI DE ZINIS

di Ugo e Alessandro Redaelli de Zinis



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Stagione 2017

"Redaelli de Zinis" wine-cellars in their "AGRITURISMO VALCHIESE"

OFFER

PROPOSAL A)

Welcome to the group and visit to the Wine Cellars; explanation of processing methods and a historical-geographic digression about the Region.

Tasting of 1 sparkling wine + 2 wines (white or claret; aged red DOC) + 1 grappa accompanied by:

- Rustic bread with extra virgin olive oil from Garda area and salt with wild herbs
- Bruschetta with:
 - Cream of olives, capers and almonds *or* Vegetarian cream
 - Chopped small tomatoes and spicy green sauce *or* red Pesto
 - Lard paté with aromatic herbs *or* Cream of grilled peppers almonds and raisins
 - Cream of sun-dried tomatoes with wild radish and aromatic herbs *or* Porcini mushrooms and Truffle sauce
- 1 Grappa from the Farm

Euro 9,50 per person + VAT 10%

PROPOSAL B)

Welcome to the group and visit to the Wine Cellars; explanation of processing methods and a historical-geographic digression about the Region.

Tasting of 1 sparkling wine + 2 wines (white or claret; aged red DOC) + 1 dessert wine + 1 grappa accompanied by:

- Rustic bread with extra virgin olive oil from Garda area and salt with wild herbs
- Bruschetta with:
 - Cream of olives, capers and almonds *or* Vegetarian cream
 - Chopped small tomatoes and spicy green sauce *or* Red pesto
 - Lard paté with aromatic herbs *or* Cream of grilled peppers almonds and raisins
 - Cream of sun-dried tomatoes with wild radish and aromatic herbs *or* Porcini mushrooms and Truffle sauce
- Farm salami
- Seasonal Vegetables with a delicate chives sauce
- Homemade Sweets
- 1 Grappa from the Farm

Euro 16,50 per person + VAT 10%

PROPOSAL C)

Welcome to the group and visit to the Wine Cellars; explanation of processing methods and a historical-geographic digression about the Region.

Tasting of 1 sparkling wine + 2 wines (white or claret; aged red DOC) + 1 dessert wine + 1 grappa accompanied by:

- Rustic bread with extra virgin olive oil from Garda area and salt with wild herbs
- Bruschetta with:
 - Cream of olives, capers and almonds *or* Vegetarian cream
 - Chopped small tomatoes and spicy green sauce *or* Red pesto
 - Lard paté with aromatic herbs *or* Cream of grilled peppers almonds and raisins
 - Cream of sun-dried tomatoes with wild radish and aromatic herbs *or* Porcini mushrooms and Truffle sauce
- Salami and cheeses from the farm in assortment with jams and marmalades
- Pasta (see the gastronomic offers in the end notes)
- Homemade Sweets
- Italian coffee
- 1 Grappa from the Farm

Euro 25,50 per person + VAT 10%

The proposal C) can be preceded by an aperitif, usually among large barrels in the Wine Cellar, with:
sparkling wine + delicate peaches in vinegar + croutons with cream of cheese and almonds *or* croutons with "Favola" Sauce, with increase of € 4,00 + VAT 10% per person

PROPOSAL D)

Welcome to the group and visit to the Wine Cellars; explanation of processing methods and a historical–geographic digression about the Region.

Tasting of 1 sparkling wine + 3 wines (white; claret; aged red DOC) + 1 dessert wine + 1

grappa accompanied by:

- Rustic bread with extra virgin olive oil from Garda area and salt with wild herbs
- Bruschetta with:
 - Cream of olives, capers and almonds *or* Vegetarian cream
 - Chopped small tomatoes and spicy green sauce *or* Red pesto
 - Lard paté with aromatic herbs *or* Cream of grilled peppers almonds and raisins
 - Cream of sun-dried tomatoes with wild radish and aromatic herbs *or* Porcini mushrooms and Truffle sauce
- Farm salami
- Seasonal Vegetables with a delicate chives sauce *or* crispy Omelette morsels with balsamic vinegar reduction *or* Mixed vegetable salad with olive oil from Garda area and smoked pork roast
- Pasta (see the gastronomic offers in the end notes)
- Lugana-braised sausages with rustic sweet peppers *or* Piglet in oil must with seasonal vegetables
- Homemade Sweets
- Italian coffee
- 1 Grappa from the Farm

Euro 31,50 per person + VAT 10%

The proposal D) can be preceded by an aperitif, usually among large barrels in the Wine Cellar, with: sparkling wine + delicate peaches in vinegar + croutons with cream of cheese and almonds *or* croutons with "Favola" Sauce, with increase of € 4,00 + VAT 10% per person

PROPOSAL E)

Welcome to the group and visit to the Wine Cellars; explanation of processing methods and a historical–geographic digression about the Region.

Tasting of 1 sparkling wine + 3 wines (white; claret; aged red DOC) + 1 dessert wine + 1

grappa accompanied by:

- Rustic bread with extra virgin olive oil from Garda area and salt with wild herbs
- Bruschetta with:
 - Cream of olives, capers and almonds *or* Vegetarian cream
 - Chopped small tomatoes and spicy green sauce *or* Red pesto
 - Lard paté with aromatic herbs *or* Cream of grilled peppers almonds and raisins
 - Cream of sun-dried tomatoes with wild radish and aromatic herbs *or* Porcini mushrooms and Truffle sauce
- Salami and cheeses from the farm in assortment with vegetables in vinegar
- Seasonal Vegetables with a delicate chives sauce *or* crispy Omelette morsels with balsamic vinegar reduction *or* Mixed vegetable salad with olive oil from Garda area and smoked pork roast
- Pasta (see the gastronomic offers in the end notes)
- Second course (see the gastronomic offers in the end notes)
- Homemade Sweets
- Italian coffee
- 1 Grappa from the Farm

Euro 36,00 per person + VAT 10%

The proposal E) can be preceded by an aperitif, usually among large barrels in the Wine Cellar, with: sparkling wine + delicate peaches in vinegar + croutons with cream of cheese and almonds *or* croutons with "Favola" Sauce, with increase of € 4,00 + VAT 10% per person

FROM THE KITCHEN

First Courses

- Gratin Strips of fresh pasta with basil and seasonal vegetables
- Gemelli durum wheat pasta with a sweet Gorgonzola cream and a crunchy leek
- Drawn with a bronze pasta machine small macaroni with white veal stew
- Pasta with beans and endive cooked old fashioned way
- Homemade durum wheat pasta with pesto sauce and seasonal vegetables
- Vegetarian Parmigiana with zucchini, aubergines and fused mozzarella
- Cold rice timbale with basil and parsley and with a delicate sauce

Second Courses

- Chicken from the farm with Gardesan cedar gremolata and seasonal vegetables
- Fried pork loin with Reinette apples and walnuts
- Lugana-braised sausages with rustic sweet peppers
- Diced beef with tomato and oregano and with creamed corn or mashed potatoes
- Piglet in oil must with garden vegetables
- Braised beef cooked old fashioned way with stewed small vegetables

MAXIMUM CAPACITY OF THE RESTAURANT 60/65 PERSONS

* **For more numerous events** and for the ones that require a more refined and personalized service, our well-known Restaurant "Borgo alla Quercia" remains at Your disposal (www.borgoallaquercia.it) with thousands of welcome offers!!!