



Wine- pairing menu

Off-METM
dinner menu • €35 per person

Salame mantovano con pane artigianale

Fresh garlic salami with artisan bread from the Panetteria Rio bakery in Mantua (awarded 3 loaves - equivalent to stars - by the Gambero Rosso guide)

Paired with TBC

Cappone alla Stefani

Medieval recipe including thinly sliced capon, raisins, candied citron, pine nuts and citronette (vinaigrette with citrus juice instead of vinegar)

Paired with TBC

Riso alla pilota con puntel

Pork sausage risotto served with pork ribs

Paired with TBC

Sbrisolona

Almond crumble cake

Paired with TBC

Translated by [Michael Farrell](#)