



ristorante oseleta

*There are those special places
where the water and the air
are of superior quality,
places where the energy
of the trees fills the soul of man,
where you enjoy outstanding food
and produce exceptional wines.
Places for those who love beauty,
which is rich in history and culture.”*

*Welcome to Villa Cordevigo
Cristoforetti and Delibori Families*



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Special water Italy

Ega Scotoni (Alto Adige) € 18

The spring from which this water flows is the highest in Europe, at 2.148 m above sea level. Alta Badia is the land from which Ega Water comes, framed by the Dolomites.

Cedea (Alto Adige) € 8

It flows at about 1500 m. s.l.m. in the Dolomite National Park on the slopes of Mount Marmolada, Canazei. Water slightly alkaline and with a very low sodium content.

Surgiva (Trentino) € 5

Lightweight by nature. Its name refers to the snowy peaks of the Adamello Brenta Nature Park.

San Pellegrino (Lombardia) € 5

Located in San Pellegrino Terme, Bergamo on the slopes of the Alps is recognized as one of the best waters on the international market.

Lauretana (Piemonte) € 6

Situated on the slopes of Mount Mombarone at 1050 m above sea level, it is the water with the lowest residue sold in Italy.

Panna (Toscana) € 5

It flows at about 900 m. s.l.m. in an uncontaminated area of Mugello, on the slopes of Mount Gazzaro, Florence.

Czech Republic

Fromin Ice Age € 25

It comes from the ancient Jizerské mountain range's underground. This water has been sealed there, imprisoned, away from the earthly human being contamination for 15,000 years.

Norway

Lofoten Artic € 20

Coming from a land of ultimate beauty, the Lofoten Islands, located in the Northern Arctic Polar Circle between the 68th and the 69th parallel.





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Natura **Vegan tasting menu**



Amuse bouche

Winter garden, tubers, flowers, herbs,
karkadè infusion



Corvino corn macaroni, vanilla scented pepper,
toasted almonds, puntarelle



Braised cauliflower, teriyaki sauce,
mixed salad, fermented beetroot



Pre dessert

Creamy persimmon apple, tonka bean, white celery, almond ice cream

...sweet cuddles

€ 95

Our sommelier proposes

Wine pairing

€ 45



**RELAIS &
CHATEAUX**




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Traveling with the chef **Tasting Menu**

Amuse bouche

Steamed Adriatic Sea squid,
porcini mushrooms, chestnuts, fennel oil

Cod cooked in oil, organic Lamon beans, candied mandarin,
cacciucco sauce

Fusillone in...my way 2022 

John Dory, smoked potato, escarole, provola sauce,
caper powder

Pre dessert

Vanilla sphere, mandarin, hazelnut ice cream

...sweet cuddles

€ 125

Our sommelier proposes
wine pairing
€ 55

All the menus are served for the whole table



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Oseleta **Tasting Menu**

Amuse bouche

Low-temperature cooked organic veal, pumpkin mustard,
port sauce, Beluga caviar



Chestnut soup, sweetbreads glazed with Valpolicella red wine,
pomegranate reduction, crispy sage



Agnolotto filled with braised pork, blue cheese fondue, Amarone red wine,
Lessinia black truffle

Felicetti single grain square spaghetti,
fermented black garlic cream, lake sardines, turnip tops



Snapper in bread crust, roasted artichoke, meunière sauce, Catalogna

or

Iberian lamb shoulder cooked in hay, Jerusalem artichoke, mustard pumpkin

Pre dessert

The Oseleta

...sweet cuddles

€ 150

*Our sommelier proposes from our cellar,
Wine pairing Villa Cordeigo and Vigneti Villabella
€ 70*

All the menus are served for the whole table



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À la carte menu

Starters



Salad of seasonal flowers and sprouts,
goose foie gras curls, red fruit dressing

€ 24



Organic local egg, Jerusalem artichoke cream, scorzonera,
tonka bean, Prafiorito cheese

€ 20

Cod cooked in oil, organic Lamon beans, candied mandarin,
cacciucco sauce

€ 30

Honey-marinated scampo,
passion fruit, elderberry-jelly, almond mayonnaise

€ 36



Low-temperature cooked organic veal, pumpkin mustard,
port sauce, Beluga caviar

€ 32



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First courses



Fusillone in...my way 2022
€ 32



Pumpkin gnocchi, cabbage from our garden,
hazelnuts, aged balsamic vinegar
€ 28



Felicetti single grain square spaghetti,
fermented black garlic cream, lake sardines, Lessinia black truffle
€ 32



Carnaroli rice "Riserva Zaccaria" creamed with Red Cows Parmesan,
pumpkin, guanciale, Amarone reduction, tarragon
€ 35

Ravioli filled with European lobster,
shellfish reduction, candied ginger, buffalo stracciatella, spring onion
€ 38



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Main courses

John Dory, smoked potato, escarole,
provola sauce, caper powder
€ 38

Snapper in bread crust, roasted artichoke, meunière sauce, Catalogna
€ 40



Pheasant breast stuffed with chestnuts, fermented leek,
Périgueux sauce, Lessinia truffle
€ 35



Organic veal cutlet, potato millefeuille, hollandaise sauce,
persimmon jam, puntarelle
€ 40



Pigeon, chicory, black cherry, coffee sauce
€ 48

Cheese selection from our trolley

Accompanied by a variety of mustards 

Four varieties € 16

Six varieties € 24

We recommend a glass of Porto wine € 12/16



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Dessert

Creamy persimmon apple, tonka bean, white celery, almond ice cream
€ 20

Vanilla sphere, mandarin, hazelnut ice cream
€ 22

Chestnut, banana cake, amaretto ice cream
€ 22

The Oseleta
€ 23

Home-made ice cream selection
€ 15

Dear guest, you can also ask our staff for information on ingredients and products that may cause allergies or intolerances. Some dishes are prepared with frozen raw materials or frozen at the origin. Raw materials/products are shocked freezing on site - Some fresh products of animal origin, as well as raw fishery products, are subjected to rapid temperature reduction to ensure quality and safety, as described in the HACCP Plan pursuant to EC Reg. 852/04 and Reg. CE 853/04.



Organic product



Vegetarian



Local product