



In 1730 Pope Clemente XII celebrated his niece Anna Corsini's marriage to Conte Bichi Ruspoli by bestowing a Papal title, the Conte di Reschio, upon her husband. By a curious twist of fate, the title links history with the present, as Donna Nencia Corsini, descendent of Donna Anna came to live at Reschio upon her marriage to Conte Benedikt Bolza.

The first Conte di Reschio lived at the castle in the 1700's and his family remained here until 1932.

What a gourmand he would have been had he lived here this century

No Tips Please!

*A discretionary contribution will be included
in your bill and divided fairly among the entire Reschio team*

MENU DEGUSTAZIONE

RICCIOLA, PISELLI, FAVE, ASPARAGI, TACCOLE E ALGHE

Amberjack, peas, broad beans, asparagus and seaweed

PATÉ DI FEGATINI DI POLLO, CILIEGIE, SENAPE E PESTO DI TARASSACO E RUCOLA SELVATICA

Chicken liver pâté, cherry, mustard, dandelion and wild rocket pesto

BOTTONI, GAMBERI ROSSI, RICCI, MANDORLA, CAPPERI E ORTICA

Bottoni, red prawns, sea urchins, almonds, capers and nettle

RISOTTO, ERBA AGLINA, TOPINAMBUR E SPUGNOLE

Risotto, garlic herb, Jerusalem artichoke and morel mushrooms

PICCIONE GLASSATO, RAPA ROSSA, FEGATINI, MAIONESE DI MORE E LIQUIRIZIA

Glazed pigeon, beetroot, liver, blackberry mayonnaise and licorice

UN'AVVENTURA SEGRETA

**SBRISOLONA AL CACAO E FRUTTA SECCA, PRALINATO E BAVARESE
ALLA NOCCIOLA, SPUMA ALLA CANNELLA, ARANCIA E VIN BRULÉ**

Cocoa and dried fruit sbrisolona, hazelnut praline and bavarese,
cinnamon foam, orange and vin brulé

Wine pairing

ANTIPASTI

RICCIOLA, PISELLI, FAVE, ASPARAGI, TACCOLE E ALGHE

Amberjack, peas, broad beans, asparagus and seaweed

CARPACCIO DI MANZO, RAVANELLI, NOCCIOLA E BURRO

Beef Carpaccio, radish, hazelnut and butter

PATÉ DI FEGATINI DI POLLO, CILIEGIE, SENAPE E PESTO DI TARASSACO E RUCOLA SELVATICA

Chicken liver pâté, cherry, mustard, dandelion and wild rocket pesto

FORESTA E BREZZA DI MARE

Forest and sea breeze

PRIMI PIATTI

**TAGLIOLINI DI BORRAGINE E BASILICO, CALAMARETTI,
ACQUA DI POMODORO, PEPERONCINO E BEURRE BLANC**

Borage and basil tagliolini, baby squid, tomato water, chilli and beurre blanc

BOTTONI, GAMBERI ROSSI, RICCI, MANDORLA, CAPPERI E ORTICA

Bottoni, red prawns, sea urchins, almonds, capers and nettle

RISOTTO, ERBA AGLINA, TOPINAMBUR E SPUGNOLE

Risotto, garlic herb, Jerusalem artichoke and morel mushrooms

PENNE, AGLIONE, RUCOLA, ASPARAGI E TARTUFO NERO

Penne, aglione, rocket salad, asparagus and black truffle

CASONCELLI DI QUAGLIA, BARBABIETOLA E CAVOLO NERO

Quail casoncelli, beet and black cabbage

SECONDI PIATTI

BRANZINO, PIL PIL, SALICORNIA E BOTTARGA

Sea bass, pil pil, samphire and bottarga

MELANZANA, AJO BLANCO, POMODORO, YOGURT DI PECORA E PEPERONCINO

Eggplant, ajo blanco, tomato, sheep's milk yogurt and chili

SCAROLA, TZAZIKI, OLIVE, CAPPERI E SESAMO

Endive, tzatziki, olives, capers and sesame

PICCIONE GLASSATO, RAPA ROSSA, FEGATINI, MAIONESE DI MORE E LIQUIRIZIA

Glazed pigeon, beetroot, liver, blackberry mayonnaise and licorice

AGNELLO, PEPERONE CRUSCO, CAPONATA, PESTO ALLE ERBE E MILLEFOGLIE DI PATATE

Lamb, peperone crusco, caponata, Reschio herb pesto and potato mille-feuille

CONTORNI

INSALATA MISTA STAGIONALE

Mixed seasonal salad

PATATE ARROSTO E TIMO

Roasted potatoes and thyme

VERDURE DI STAGIONE SALTATE

Sautèed seasonal vegetables

SPINACI, UVA PASSA E PINOLI

Spinach, raisins and pine nuts

GRANDI CLASSICI

SFORMATINO DI SEDANO RAPA, UOVO IN CAMICIA, PARMIGIANO REGGIANO E TARTUFO NERO

Celeriac flan, poached egg, Parmigiano Reggiano and black truffle

MINISTRONE DI VERDURE STAGIONALI

Minestrone with seasonal vegetables

CHATEAUBRIAND, SALSA BERNESE E VERDURE SALTATE

Chateaubriand, bearnaise sauce and sautéed vegetables
(MIN. 2 PEOPLE)

SOUFFLÉ AL CIOCCOLATO, PEPE DI SICHUAN, GELATO ALL'OLIO DI RESCHIO E LIMONE

Chocolate soufflé, Sichuan pepper, extra virgin olive oil and lemon
20 min required

Should you have any allergies or intolerances please
ask a member of our team who will be able to assist you.