

Redeemer
Feast
2025

LOCANDA VIVALDI



WELCOME TOAST AND CHEF'S BITES

Champagne AOC Brut, Bollinger

APPETIZER

Royal prawn, guacamole and crispy vegetables
Catalan-style lobster salad
Duck roast beef with pepper sauce

FIRST COURSE

Risotto with shellfish reduction and sea trout roe

MAIN COURSE

Seared tuna with hazelnut butter,
artichoke and calamansi

DESSERTS

Tiramisù
Mango semifreddo
Brownies with mint sauce
Meringata with berries

WELCOME REDENTORE!

Watermelon and melon

WINE PAIRING PROPOSAL

Trento doc Metodo Classico Perlé Brut, Ferrari
Collio Chardonnay DOC "Gräfin de La Tour", Villa Russiz
Umbria I.G.T "Conte della Vipera", Castello della Sala, Antinori
Valpolicella Classico Superiore DOC Ripasso, Bertani
Pantelleria Passito DOC, Pellegrini

FEAST OF REDEEMER

JULY 19, 2025

GENERAL INFORMATION

DATE Saturday 19 July 2025

DINNER TIME 8:00 PM

WINES SELECTION

Welcome Aperitif a glass of:
Champagne AOC Brut Bollinger

Menu's wine paring:

Trento doc Metodo Classico Perlé Brut, Ferrari

Collio Chardonnay DOC "Gräfin de La Tour", Villa Russiz

Umbria I.G.T "Conte della Vipera", Castello della Sala, Antinori

Valpolicella Classico Superiore DOC Ripasso, Bertani

Pantelleria Passito DOC, Pellegrini

TERMS AND CONDITIONS

If you wish to proceed with the booking, advance payment of the total amount will be required, via bank transfer or credit card with a card debit authorization form.

CANCELLATION POLICY

You can cancel your reservation up to 15 days before the event. In case of late cancellation or no show, the penalty will be equal to the full prepaid amount. Book your table by calling +39 0412770477 or writing to info@locandavivaldi.it.



Locanda
VIVALDI
Hôtel
★★★★
superior

