

7 STEPS
TO GET TO KNOW US



A 7-COURSE MENU THAT TAKES YOU, STEP BY STEP,
ON A JOURNEY TO DISCOVER OUR CUISINE AND THE PASSION THAT INSPIRES IT.

WELCOME FROM THE KITCHEN

ARTICHOKE, ALMOND FOAM, CANDIED LEMON

(8,9)

CHICKEN LIVER PARFAIT, PEANUT BUTTER, PAN BRIOCHE, RASPBERRIES

(1,3,4,5,7,9)

CARROT RISOTTO, GOAT CHEESE AND ANGOSTURA

(7,9,12)

GOAT KID PLIN, BROAD BEANS, KEFIR, MYRTLE

(1,3,7,9,.)

PIGEON, ASPARAGUS, TRUFFLE

(7,9)

COCOA BROWNIE
WITH WHITE CHOCOLATE NAMELAKA
AND SALTED CARAMEL ICE CREAM

(1, 3, 7)

PETITS FOURS

(1, 3, 5, 7, 8, 11)

€70 a persona

THE MENU IS FOR THE ENTIRE TABLE



FORESTERIA
VILLA CERNA



PENTAGRAM OF FLAVOURS



WELCOME FROM THE KITCHEN

ARTICHOKE, ALMOND FOAM, CANDIED LEMON

(8,9)

MISO AND ANCHOVY RAVIOLI, WILD FENNEL, ANCHOVIES

(1,3,4,6,7,9)

SMOKED TONGUE PASTRAMI, CARROT, SOUR CREAM

(7,9)

COCOA BROWNIE
WITH WHITE CHOCOLATE NAMELAKA
AND SALTED CARAMEL ICE CREAM

(1, 3, 7,)

PETITS FOURS

(1, 3, 5, 7, 8, 11)

€50 a persona

THE MENU IS FOR THE ENTIRE TABLE



FORESTERIA
VILLA CERNA



...To Start...



CHICKEN LIVER PARFAIT, PEANUT BUTTER, PAN BRIOCHE, RASPBERRIES

€16

(1,3,4,5,7,9)

ORGANIC EGG COOKED AT 62°C, AGRETTI, TRUFFLE, BEURRE BLANC

Slow-cooked organic egg with wild agretti greens, finished with fresh truffle and a delicate beurre blanc sauce

€18

(3,4,7,9)

BABY SQUID, BUTTER AND SAGE, PARMIGIANO REGGIANO

Tender baby squid sauteed in butter and sage, topped with aged Parmigiano Reggiano.

€18

(4,7,9,14)

SELECTION OF ITALIAN CHEESES

€24

(7, 9, 10, 12)

ARTICHOKE, ALMOND FOAM, CANDIED LEMON

€14

(8,9)

**SELECTION OF CURED MEATS FROM MACELLERIA TOZZETTI AND PIENZA
PECORINO CHEESES**

€24

(1, 7, 10)



FORESTERIA
VILLA CERNA
Ristorante in vigna

FIRST COURSES



GOAT KID PLIN, BROAD BEANS, KEFIR, MYRTLE

Handmade plin pasta filled with goat kid, served with fresh broad beans, tangy kefir, and aromatic myrtle.

€20

(1,3,7,9)

“MANCINI” LINGUINE, ZUCCHINI, RAW PINK SHRIMP

Artisan Mancini linguine with sauteed zucchini and delicate raw Mediterranean pink shrimp.

€20

(1,2,7,9)

CARROT RISOTTO, GOAT CHEESE AND ANGOSTURA



€16

(7, 9, 12)

HANDMADE TAGLIOLINI PASTA WITH FRESH TRUFFLE



€26

(1,3,7,9)

MISO AND ANCHOVY RAVIOLI, WILD FENNEL, ANCHOVIES

Ravioli filled with miso and anchovy, enhanced by wild fennel and fresh anchovies.

€18

(1,3,4,6,7,9,)



FORESTERIA
VILLA CERNA
Ristorante in vigna