



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) € 16

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 (Trentino) € 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 € 15

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 € 18

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

Voss € 15

Among the untouched rocks and glaciers of Norway comes one of the purest waters in the world, thanks to a centuries-old natural filtration process.



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Natura **Vegan tasting menu**



Amuse bouche

Red cabbage, beetroot, spinach, rocket

"Corte Schioppo" Vialone Nano rice with three types of tomato



Zucchini, lettuce, herbs, flowers

Pre dessert

Chocolate, cherries, ginger

Petits Délices

€ 100

Our sommelier proposes Wine Pairing

€ 48



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A journey with the Chef
Tasting Menu
Seven-course meal

Amuse bouche

Carpaccio of amberjack, sweet-and-sour turnips, confit pear,
miso emulsion, sour cream

Steamed baby lobster, garden vegetable *catalana*, exotic fruit medley,
romesco sauce

Fusillone...my way 2022

Organic veal fillet in an herb-infused bread crust,
Monte Baldo truffle jus



Pre dessert

The Oseleta

Petits Délices

€ 135

All the menus are served for the whole table

Our Sommelier proposes

Exploring the vineyards of Italy € 60

Exploring the vineyards around the World € 95

The world of international sparkling wines € 200 per person (minimum 2 p.)



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“Oseleta” Tasting Menu Eight-course meal

Amuse-bouche

Lightly citrus-cured alpine char tartare, 
osmosis cucumber, sour cherry, cherry extract

Glazed veal sweetbreads with port reduction, 
foie gras curl, fermented leek, green apple

Fresh pasta button filled with duck confit, 
Amarone wine reduction, orange, herb butter

Guitar-cut spaghetti, oyster, Giaveri Osietra caviar, lemon zest

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Scallops, celery extract, jalapeño espuma, crustacean mayonnaise, lime

Or

Slow-cooked suckling pig shoulder, braised chard, yellow peach, balsamic glaze

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Pre-dessert

Carrot, Monte Baldo ricotta, hay gelato, yuzu 

Petits Délices

€ 160

*Our sommelier proposes from our cellar,
Wine pairing Villa Cordevigo and Vigneti Villabella
€ 75*

All the menus are served for the whole table



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À la carte menu

Starters



Summer garden – flowers, sprouts, vegetables,
mint dressing, Tenuta Villa Cordevigo extra virgin olive oil
€ 25

Honey-marinated scampo, mango, passion fruit,
Crustacean mayonnaise, elderflower
€ 36

Mediterranean seafood symphony, Gillardeau oysters, ginger ice crystals
€ 70

We recommend our Gin Tonic Cordevigo € 18



Organic Lessinia egg, seasonal tomato variations,
Cantabrian anchovies, charcoal-infused crispbread
€ 23



Hand-chopped Veronese Frisona beef, toasted brioche,
caramelized onion, mustard, Monte Baldo truffle, Giaveri Osietra caviar
€ 35



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First courses

Blue lobster potato gnocchi, saffron cream,
lemon, rosemary oil
€ 35

Warm linguine by Gerardo Nola, sautéed with clam essence,
tomato water, Giaveri Osietra caviar, lime
€ 32

Double yolk tortelli with foie gras,
Red Cow Parmigiano Reggiano, balsamic vinegar, thyme, lemon liqueur
€ 28

Large raviolo stuffed with tench, 
garlic cream, mint gel, red onion mustard, tomato caramel
€ 26

Carnaroli Riserva rice "Corte Schioppo" from Verona, 
squid, sea urchin, basil, lemon
€ 34

Three-Tomato Gazpacho – Piccadilly, Datterino, and San Marzano 
Seasonal Vegetables in Osmosis, Basil-Infused Extra Virgin Olive Oil
€ 20



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Main courses

Lacquered eggplant with its jus, beetroot,
sprouts, sweet-and-sour vegetables



€ 24

Turbot with Pata Negra crisp,
BBQ carrots, sweet-and-sour oriental sauce

€ 40

Low-temperature cooked sole, beurre blanc,
cardoncelli mushrooms, purple potatoes, black garlic

€ 35

Cod loin in oil infusion, smoked potatoes,
scapace zucchini, provola cheese, caper powder

€ 38

Low-temperature cooked Iberian pluma,
baby spinach, fermented cabbage, béarnaise sauce

€ 38

Beef Chateaubriand, served with onion brioche,
Pont Neuf potatoes, porcini mushrooms, hollandaise sauce



€ 150 (for two people)

A Curated Selection of Fresh and Aged Cheeses from Italy and Around the World

Four varieties € 18

Six varieties € 26

Nine varieties € 38

We recommend a glass of Porto wine € 12/16



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Dessert

The Oseleta since 2020

€ 24

The Sweet Summer

Tropical fruits, coconut, passion fruit, mango, finger lime

€ 20

Towards the Transhumance

Carrot, Monte Baldo ricotta, hay gelato, yuzu

€ 18

Piedmont at the Table

Hazelnut, coffee, caramel

€ 22

Selection of homemade ice creams

€ 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



**RELAIS &
CHATEAUX**