

ERMITAGE 2025
FERRAGOSTO PROGRAM & MENU

Welcome Aperitif with the Maggia Family

Small Entrée

Corn nachos, guacamole, salmon tartare, smoked goose breast

The Great Vitamin-Rich Appetizer Buffet

The Sea

Oysters

Pink pepper yellowfin tuna with papaya salad, green celery, and sesame

Fried eels with caper emulsion

Puff pastry with lobster sauce and turmeric mayo

Zucchini flowers with anchovies and ricotta, fried in panko

The Land

Smoked pork loin, crispy purple beetroot, raspberry mayo

Culatello from Zibello, saffron-poached pears, lamb's lettuce, balsamic glaze

Liver pâté with blueberries and seed bread croutons

Summer salad with Padovana hen

The Cheesemaker's Corner

Aged goat cheese with honey and crunchy fennel

Burratina with yellow bell pepper sauce, black sesame, and sautéed friarielli

Hulled spelt, pecorino mousse, toasted bread, and marinated vegetables

Savory Sicilian cannolo

The Garden

Champignon mushrooms with cumin-spiced pumpkin cream and toasted almonds

Cauliflower arancino with vanilla

Eggplant flan, buckwheat, black tomato coulis with buffalo mozzarella and basil oil

Crudités with vinaigrette or balsamic sauce

Chickpea hummus with Lebanese pita bread

Vitality Menu served at the table

Superfine Carnaroli risotto aged 22 months “De Tacchi” from Grantortino di Gazzo with shrimp, peach, mint, and yellow datterino tomato, creamed with white Martini

Grilled monkfish fillet with Salmoriglio, served with clams and zucchini in scapece sauce

Carrot and Select Bitter sorbet with candied ginger

VitA VitB VitC Dessert

Trio of fresh and dried fruits: Apricots, Strawberries, and Almonds

With a trio of chocolates: White, Dark, and Milk

Followed in the garden and the blue hall by the **Ice Cream Party**
with **Live Music**

The Maggia Family and Staff

Chef Michele Bruseghin

Dining Room Manager Massimiliano Rogato

Superfine Carnaroli risotto aged 22 months “De Tacchi” from Grantortino di Gazzo
(vit. B, manganese, and phosphorus)

with shrimp (vit. A, B, E – calcium, potassium, sodium, zinc, selenium)

peach (vit. A, C – potassium, calcium, iron, magnesium, zinc)

mint (vit. A, B, C – calcium, iron, potassium, magnesium)

yellow datterino tomatoes (vit. A, B, C – potassium, calcium, phosphorus, iron – rich in antioxidants: lycopene and anthocyanins)

creamed with white Martini

(Alternative: Risotto with cherry tomatoes and burrata with lime and basil)

Grilled monkfish fillet with Salmoriglio (vit. A, B, D – phosphorus, potassium, selenium)

Clams (vit. B, D – iodine, iron, calcium, magnesium, phosphorus, potassium, zinc, selenium)

Zucchini in scapece sauce (vit. A, B, C, E – potassium, phosphorus, calcium)

Carrot and Select sorbet with candied ginger

(vit. A, B, C, K – potassium, manganese, magnesium, copper)

(Alternative: Beef Bourguignonne cubes with scapece sauce)

Dessert A B C – Trio of chocolates and vitamins

Apricot and white chocolate (vit. A, B, C, E, K – potassium, phosphorus, calcium, iron, magnesium, copper, zinc, manganese, selenium, sodium)

Almond and milk chocolate (vit. B, E – iron, potassium, sodium, magnesium, zinc, calcium, phosphorus)

Strawberries and dark chocolate (vit. B, E – iron, magnesium, manganese, copper, phosphorus, zinc)