



Castello di Razzano
CANTINE E RELAIS DI CHARME

PASQUA 2025

Welcome aperitif with appetizers from the Chef

STARTERS

Fassone rump marinated with red turnips and warm sweet gorgonzola
Millefeuille of local potatoes with salted zabaglione and spring herbs

FIRST COURSE

Fresh pasta rolled with guinea fowl ragù, asparagus and smoked ricotta from Val Varaita

SECONDO PIATTO

Slowly cooked Fassone muscle with Barbera wine and cocoa with caramelized artichokes and citrus fruits

DESSERT

Catalan upside-down tart with fresh strawberries
Artisanal colomba

€ 65,00 for person

Wine and beverage not included

For all our guests:

Free visit to Museo ArteVino Razzano and to the ageing cellars

The Olearo family awaits you

Reservation required

Please inform us at the time of booking any intolerances and allergies