

October 24th 2026



Vermouth Symphonies

CA' RUGATE
— VITICOLTORI —
IN SOAVE E VALPOLICELLA

Menù

Garden. Sea. Mountains.

Americano (Vermouth, “Balsamo di Gerusalemme”, sage soda)

Veal sweetbreads, goat's milk yogurt from Lessinia,
borage, cashews and its Vermouth-infused jus

Negroni bon-bon

Egg pasta buttons, rabbit, sea urchin and black truffle

Yuzu martini (Sake, vermouth, seawater)

Roe deer venison, scampi, foie gras, pomegranate and dandelion

Martinez (Vermouth, apple infused gin, organic orange)

Carrot and grape must

Vermouth “Zuppa inglese”

Mixed leaves, figs and Vermouth

Coffe Negroni (Vermouth, hazelnut bitter, espresso, almond wood smoke)