



1925–2025: A Century of History, a Vision for the Next Hundred Years

The love of challenges, the appreciation of magnificent hills, the discovery of a Cretaceous terroir. The desire to preserve the purity of these places through a careful balance between nature and human intervention. This is the essence of La Collina dei Ciliegi.

Dear Friends,

La Collina dei Ciliegi is an oasis of tranquillity embracing the ancient Cimbrian village of Erbin. The Wine Resort & Restaurant is at the heart of our hospitality, dining and experiential activities.

We welcome our guests in a sustainable property certified by Dream & Charme, thanks to its commitment to requirements including *human rights, working conditions and relationships, the involvement and development of the local community, data protection and cybersecurity*.

We cultivate our vineyards and vegetable gardens through careful, sustainable practices.

Our bees provide us with their precious honey while contributing to pollination and biodiversity.

We have made important choices, such as eliminating table linen, saving approximately 45,500 litres of water and 412 kg of detergent every year.

Through our menu, we promote a short supply chain, giving a voice to local producers who share our commitment to animal and plant welfare and sustainability.

To preserve the traditions to which we are deeply attached, we have chosen to support the breeding of the Brogna sheep, a Slow Food Presidium. Grazing among the vineyards, the sheep naturally and quietly keep the grass between the rows under control, enriching the soil and helping to restore its nutrients.

Armando Gianolli
Massimo Gianolli





Starters

The Hill's Egg

Ca' Vittoria egg*, Lessinia saffron cream*, marinated herbs, toasted almonds,
Menegazzi dairy Monte Veronese cheese foam*

€ 18,00

Land and Sea

Chickpeas in two textures, fried egg pasta, marinated prawns and parsley oil

€ 20,00

Duck in the Vineyard

Duck and smoked pancetta terrine, Abate pear and
red endive glazed with Recioto

€ 22,00

Roots

Crispy celeriac, smoked provola, red onion and green sauce

€ 18,00



First Courses

A Taste of the Cellar

Carnaroli Riserva San Massimo* risotto with Collina dei Ciliegi Amarone, smoked mascarpone and savoury juniper sbrisolona

€ 22,00

Mediterranean in Valpantena

Bronze-drawn egg spaghetti, tomato reduction, 'nduja and smoked ricotta from Malga Faggioli* in Lessinia

€ 22,00

From the Sea

Calamarata pasta from Pastificio Ai Campi with Mediterranean octopus, bread crumble and confit cherry tomatoes

€ 24,00

Forest Flavours

Chestnut and porcini mushroom soup with miso and coffee-infused oil

€ 20,00



Main Courses

Broгна Lamb

Slow-cooked Broгна lamb medallion, capers, sun-dried tomato and spiced lamb liver skewer

€ 28,00

Among the Woods

Pan-seared wild boar loin, butternut squash, sweet-and-sour Verona radicchio and cocoa jus

€ 28,00

Winter Sea

Monkfish bites with vanilla cauliflower, wild broccoli and fermented lemon

€ 28,00

The Hill's Gold

Scottona beef fillet with Amarone reduction and Lessinia black truffle butter

€ 35,00



Desserts

I love Nocciola

Hazelnut sphere with hazelnut praline, salted caramel and hazelnut biscuit

€ 10,00

Rice Illusion

Chilled Carnaroli rice with mountain milk and orange, cooked grape must and cocoa crumble

€ 10,00

Our Way

Tiramisù

€ 10,00

A Touch of Freshness

Bergamot sorbet

€ 6,00



Tasting Menu

The tasting menu is served to the entire table and features a selection of our signature dishes, including water, cover charge and coffee.

4-Course Menu

Ca' Vittoria egg*, Lessinia saffron cream*, marinated herbs, toasted almonds,
Menegazzi dairy Monte Veronese cheese foam*

Carnaroli Riserva San Massimo* risotto with Collina dei Ciliegi Amarone,
smoked mascarpone and savoury juniper sbrisolona

Slow-cooked Brogna lamb medallion, capers, sun-dried tomato and spiced lamb liver skewer

Chilled Carnaroli rice with mountain milk and orange, cooked grape must and cocoa crumble

€ 85,00

Wine Pairing

€ 35,00

6-Course Menu

Ca' Vittoria egg*, Lessinia saffron cream*, marinated herbs, toasted almonds,
Menegazzi dairy Monte Veronese cheese foam*

Duck and smoked pancetta terrine, Abate pear and red endive glazed with Recioto

Carnaroli Riserva San Massimo* risotto with Collina dei Ciliegi Amarone,
smoked mascarpone and savoury juniper sbrisolona

Bronze-drawn egg spaghetti, tomato reduction, 'nduja and
smoked ricotta from Malga Faggioli* in Lessinia

Slow-cooked Brogna lamb medallion, capers, sun-dried tomato and spiced lamb liver skewer

Chilled Carnaroli rice with mountain milk and orange, cooked grape must and cocoa crumble

€ 115,00

Wine Pairing

€ 60,00



Bread & Cover Charge

€ 4,50



Panna & San Pellegrino Water € 4,50



Our Partner Producers

- **Azienda Agricola Erbin di Benedetta Bongiovanni:** Fully committed to organic farming and biodiversity, providing a healthy and balanced environment for its flock. The certified organic sheep are raised using natural methods, without antibiotics or supplements, enjoying attentive care and an outdoor lifestyle. Free-range farming ensures genuine, high-quality products.
- **Cà Vittoria:** Located in Contrada Ca' Vittoria in Lessinia, near Velo Veronese, and run by brothers Giorgio and Francesco. They raise hens and Charolaise cattle outdoors, with a strong focus on animal welfare.
- **Zafferano della Lessinia:** Located in the heart of Lessinia, in the province of Verona, at an altitude of 700 metres. This young farm was founded with the aim of producing high-quality saffron while respecting the environment and the local territory. The saffron is grown and harvested by hand and dried at a controlled temperature.
- **Riserva San Massimo:** A nature reserve nestled in the Ticino Valley, extending over more than 600 hectares, 200 of which are dedicated to rice cultivation. A precious haven of biodiversity.
- **Pastificio dei Campi:** PGI Gragnano pasta, certified as a 100% Made in Italy product. The durum wheat comes from Italy's finest growing areas, particularly Puglia.
- **Malga Faggioli:** A local farm whose products are made entirely from the milk of goats raised in Lessinia.
- **Caseificio Menegazzi:** A family-run dairy that, for three generations, has been dedicated to the refined art of transforming milk sourced mainly from farms in the municipality of Erbezzo.



Allergen Information

For information regarding allergens, please speak to a member of our Staff, who will be happy to assist you.

- Cereals containing gluten
- Crustaceans and products thereof
- Eggs and products thereof
- Fish
- Peanuts and products thereof
- Soybeans and products thereof
- Milk and products thereof
- Nuts
- Celery and products thereof
- Mustard and products thereof
- Sesame seeds and products thereof
- Sulphur dioxide and sulphites
- Lupin and products thereof
- Molluscs and products thereof

Substances or products causing allergies or intolerances (Annex II, EU Regulation No. 1169/2011).

For seasonal reasons, some products may be frozen to preserve their quality.

Raw fish served on our menu is subjected to rapid blast chilling in accordance with European Regulation (EC) No. 853/2004.