

**FIRST THINGS
FIRST...
STOP BY THE
TICKET DESK!**

**DISH
VOUCHER**

10€

**DESSERT
VOUCHER**

5€

**WINE-GLASS
HOLDER
+6
WINE TASTINGS**

10€



Scan the QR code to discover
the full programme for the evening



FOR FURTHER INFORMATION
Send us a message
on social media



SIXTH EDITION
Calici & Saporì 2026
SANTA MARIA DELLA VERSA

**MONDAY 3 AUGUST
FROM 8:00 PM**

**13 FOOD
EXPERIENCES,
26 WINERIES**

*A journey through the
AUTHENTIC FLAVOURS
of the **VALVERSA VALLEY***

1

BENIAMINO - SALUMI E FORMAGGI CON ENOTECA

A selection of traditional cured meats:
coppa, Salame di Varzi and pancetta,
served with tigelle flatbreads and creamy Gorgonzola.

CANTINA TÀIA POGGIO PREGANA

2

RISTORANTE AD ASTRA

A smooth purée of organic chickpeas from
Oltrepò Pavese, served with citrus-marinated
smoked prawns and ice mint.

BOSCO LONGHINO MOLINO DI ROVESCALA

3

OSTERIA LA CADREGA

Mondeghili traditional Milanese-style meatballs,
served with fresh gremolata
and saffron mayonnaise.

TENUTA RICCARDI LA PARROCCHIALE

4

AGRITURISMO VALDAMONTE

Carnaroli risotto with basil cream
and confit cherry tomatoes.

ALBERTO FIORI VIGANO

5

AGRITURISMO POGGIOACOLLE

Red tortelli with butter and marjoram

GABRIELE FARAVELLI TOSI

6

CASA DEL RAVIOLO

Ravioli filled with slow-braised beef

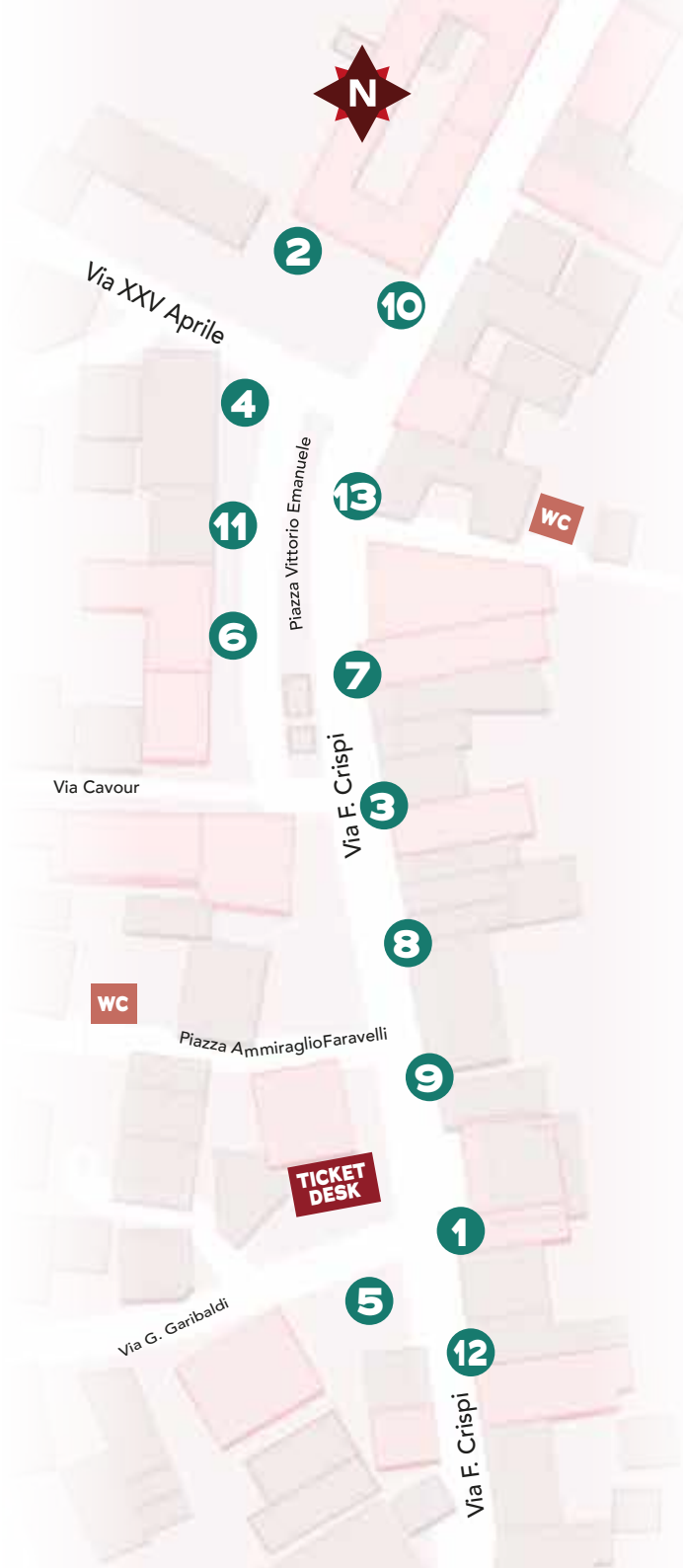
PRAGO BAGNASCO

7

AGRITURISMO LA COLOMBARA

Homemade durum-wheat gnocchetti with
oxheart tomato sauce, aubergines,
fresh cheese cream and basil oil

MAGGI FRANCESCO PODERE SCABINI



RISTORANTE VINO DEI FRATI

Fassona beef tartare with stracciatella cheese
and cherry tomatoes

IL MONTARCO F.LLI BERNINI

8

PALAZZO BELCREDI BELLONI

Oven-baked pork ribs with Barbera wine
and caramelised red onions

DEZZA 1890 PIETRO TORTI

9

RISTORANTE GIOELE

Suckling pig cheek cooked in extra virgin olive oil,
served with mashed potatoes and summer black truffle

ALESSIO BRANDOLINI CA DEGLI ORSI

10

ENOTECA REGIONALE

Stuffed courgette with Boscasso goat's cheese
cream and yellow cherry tomatoes,
served on buckwheat and chickpea
crostini with a salted pistachio and lime sauce

MANUELINA SARTIERI 1931

11

PANIFICIO PASTICCERIA B&A

De.Co. puff-pastry torcetto with Chantilly cream and mixed berries.

An assortment of choux pastries in three flavours:
Raffaello, Tiramichoux and Moscato Rampuzzi.

"Brindisi di Fragole" vegan dessert:
strawberry Chantilly cream and chocolate on an almond crumble,
with a heart of Ballerio Traditional Method sparkling wine.

TENUTA BALLERIO RAMPUZZI

12

PASTICCERIA GUSTÒ

Classic maritizzo.

Maritizzo filled with custard ice cream
and caramelised Soriasco apple.

Classic shortcrust pastry with pieces of grape,
white chocolate ganache and Moscato reduction.

LA BAROSINA POGGIO ALESSI

13