



BONFIRE

Sunday 5
December 2026



Program

7:00 pm Arrival at Restaurant **La Veduta**. Bonfire Lighting.

Starter: Bruschetta with hanged Caciocavallo Cheese, Skewers, potatoes under ashes with our hot Cerri Merry.

 **Francesco Iandolo Trio** will entertain the event.

8:30 pm Dinner with wine tasting menu.

10:00 pm Around Bonfire; Roasted Chestnuts.

Paired Wines:

"Terra del Varo" Irpinia Aglianico Doc 2022

"Opera Mia" Taurasi Docg 2017

"Chicco D'Oro" Passito Campania Igt 2022

Cigar Corner by the Club Degli Amici del Sigaro
Toscano

MENÙ

First course

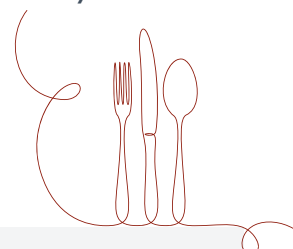
Candele pasta with genovese sauce and pecorino from Bagnoli Irpino.

Second course

Lamb with sautéed beet and smoked mayonnaise.

Dessert

Chestnut pie.



Menus for children and for special dietary needs are available upon prior request. During lunch, our restaurant has an outdoor playground for your children. They will also enjoy a **blind tasting workshop** where they will guess and discover flavors by tasting jams and marmalade. Disabled access guaranteed
Pet friendly



Costs

Adults 65 euro

Teenager 55 euro (Menu no wine)

Babies 30 euro (Pasta with tomatoes, sausage and chips, dessert)

FOR INFO AND RESERVATION

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