

Family dining

30 April 2024

Mozzarella di Bufala

With prosciutto crudo from Passamonti - a very small producer in Monte Vidon Combatte

Pure di patate e cozze

Crema of potatoes with bullion of mussels, a signature from our former restaurants. Potatoes cooked in mussel stock with olive oil and crispy guanciale

Ragu della Vecchia Scuola

A culinary odyssey of three days. Sig. Nordin's prized ragu braised in veal stock, soffritto, barolo wine, mortadella, chunk, piglet, milk, pancetta, passata, prosciutto di parma and lardo. Served according to the law in Bologna with home made tagliatelle

Mousse al cioccolato

Carina's signature mousse of chocolate with crema chantilly a slow - 15 minutes - whipped cream

We are not a traditional restaurant. We offer a dining once or twice per 10 days.

We have a pergola overlooking the valley where we serve our gastronomy.

After having several hundred employees in Sweden, it is now just me and Carina who handle all the tasks at Ruffino.

CHEF

THE NORDINI'S

Family dining is a set menu of four servings.

Our cooking is rustically elegant of the best ingredients. Bread, broth, sauces, pastry and desserts are made before each dinner. It takes 3 - 4 days to create.

We serve wines from small, selected vineyards that share our philosophy.

Price menu 65 euros p.p.
Wine 35 - 45 euro
Water 3 euro.
Pane e coperto 3 euro p.p

"famiglia si fa a tavola"

