

Dining experience

28 April 2024

Carciofi alla Ruffino

Artichokes from the market Romana style with french buerre blanc sauce and garden herbs

Velote di porri

Venezian style from our cookbook. Cream of leek chopped egg, Kalix roe and herbs

Polenta e salsiccia

Creamy polenta with salsiccia in padella with Varnelli, P'anice secco

Bistecca alla modenese

Thinly sliced chianina entrecote, finely chopped onion and leek cooked in aged balsamic vinegar. Served with spinach cream

Creme Caramel

Creme Caramell with marinated strawberries served with whipped cream Sebastien style

Piccoli diamanti

Small petit fours from pastry chef Carina, a craft made from the best ingredients

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

Dining experience is a set menu of six 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 82 euros p.p.
Wine 35 - 45 euro
Water 3 euro.
Pane e coperto 3 euro p.p

"famiglia si fa a tavola"

