



Casanova di Neri

DINNER WITH

Casanova

DEGUSTATION EVENING

WITH GIANLORENZO NERI, CO-OWNER OF THE CASANOVA DI NERI WINERY,
AND TOMÁŠ ČERNÝ, HEAD CHEF OF DEJVICKÁ 34

THURSDAY, APRIL 23RD AT 19:00, DEJVICKÁ 34, PRAGUE 6

Aperitiv

Champagne Moussé L'Esquisse Brut Nature N.V.

Amuse-bouche

Tartlet with Pecorino Toscano and cottage cheese with pickled mushrooms

Starter

Tuscan panzanella with raw swordfish and gazpacho of roasted peppers and red oranges
2025 IBBIANCO Toscana IGT

Intermediate course

Chianina beef tartare with black garlic, smoked aroma, homemade ketchup and St. John's nuts
2023 Rosso di Montalcino

Pasta

Tortellini filled with confit veal shank, red beet and spicy salami purée, sautéed rabbit kidneys,
foie gras and elderberry sauce
2020 Brunello di Montalcino

Main course

Braised Maremmana shoulder "al Peoso" with fermented pepper, Sangiovese Grosso sauce,
roasted salsify purée, wild vegetables and spring truffle
2019 Brunello di Montalcino Tenuta Nuova
2018 Brunello di Montalcino Cerretalto

Dessert

Roasted pear and cardamom mousse with dark chocolate and Vin Santo wine

Coffee and digestif

Káva & Grappa Casanova di Neri

The price of the menu is EUR 240 per person, including wine pairing.
The menu cannot be shared between two guests.

Reservations can be made by phone at +420 607 277 123, by e-mail at info@dejvicka34.cz,
or in person at Dejvická 34, Prague 6.

The reservation is confirmed upon receipt of a EUR 130 deposit.