

Cinema under the Stars

A sensory journey through the Ca' dei Frati winery behind closed doors, followed by a four-course dinner featuring fresh, summery ingredients and paired wines.

After each course, the evening will be enriched with the screening of a short film paired with each dish, transforming the lakeside experience into a journey of taste and cinema under the stars, directly on the lakeshore.

A unique occasion where flavors, images, and emotions meet in an evocative and engaging atmosphere.

From the barrels to the glass, all the way to the screen: an experience to be enjoyed amidst flavors and visions.

July 17, 2026

Menu of the evening

Territory (appetizer): Warm cream of potatoes cooked in Lugana wine, double-texture lake bleak, sautéed in extra virgin olive oil and dried, crispy polenta chips, and marinated caper leaves, paired with Cuvée dei Frati Metodo Classico zero dosage sparkling wine.

Tradition/Innovation (first course): Carnaroli risotto from Verona, burnt Riviera lemon peel, hill saffron, and smoked lavaret, paired with Brolettino Lugana DOC.

Human Relations (second course): Creamed Garda pike, fried bread with Turbiana grapes, cream of red peppers cooked over an open fire, paired with Rosa dei Frati.

Family (dessert): Surprise single-portion dessert from our Master Pastry Chef Manuel Pedrali, paired with Tre Filer passito.

All dishes can also be prepared for vegetarians with at least 10 days' notice by emailing us at mariachiara@cadeifrati.it.