

Canne Al Vento Manpreet Singh Ghotra: The Enchanting Indian Cuisine Restaurant in Italy

Nestled in the picturesque region of Trentino-Alto Adige in Italy, Canne Al Vento is an award-winning Indian cuisine restaurant that has captivated the hearts of food enthusiasts and critics alike. At the helm of this culinary haven is the visionary chef Manpreet Singh Ghotra, whose passion for blending Indian flavors with the finest Italian ingredients has earned him accolades, including a coveted Michelin star.



Canne al vento by Manpreet Singh Ghotra

★★★★☆ 4.4 out of 5

Language : English

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Text-to-Speech : Enabled

Screen Reader : Supported

Enhanced typesetting : Enabled

Print length : 276 pages

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Canne Al Vento translates to "reeds in the wind" in Italian, a name that evokes the restaurant's unique position on the shores of Lake Levico. The setting is as enchanting as the cuisine, offering diners panoramic views of the lake and the surrounding mountains. The restaurant's interior is equally captivating, with its rustic wood furnishings, vibrant Indian textiles, and soft lighting creating an ambiance that is both cozy and elegant.

Chef Manpreet Singh Ghotra's culinary journey began in India, where he honed his skills at the prestigious Taj Group of Hotels. After moving to Italy,

he embarked on a mission to showcase the vibrant flavors of Indian cuisine while paying homage to the culinary traditions of his adopted country. The result is a unique and innovative menu that celebrates the harmonious fusion of East and West.

One of the highlights of Canne Al Vento's menu is the "Assaggi di India," a tasting menu that takes diners on a culinary adventure through the diverse regions of India. Each dish is a testament to Chef Ghotra's mastery of spices and his understanding of the delicate balance between flavors. From the aromatic "Murg Makhani" (butter chicken) to the tangy "Goan Fish Curry," each dish is a symphony of flavors that lingers on the palate.

But Canne Al Vento is not just about Indian cuisine. Chef Ghotra's deep respect for Italian ingredients and techniques is evident throughout the menu. The "Risotto al Tandoori" is a perfect example of this fusion, where creamy Italian risotto is infused with aromatic Indian tandoori spices. The result is a dish that is both comforting and exotic, a true testament to Chef Ghotra's culinary prowess.

No meal at Canne Al Vento is complete without a taste of the exquisite desserts. The "Gulab Jamun Cheesecake" is a unique and unforgettable dessert that combines the traditional Indian sweet "Gulab Jamun" with the classic Italian dessert "Cheesecake." The result is a delightful fusion of textures and flavors that will leave you craving for more.

Canne Al Vento has garnered numerous accolades for its exceptional cuisine, including a Michelin star in 2019. Chef Manpreet Singh Ghotra has also been recognized for his culinary achievements, including being named

as one of the "World's 50 Best Chefs" by the prestigious World's 50 Best Restaurants organization.

If you're looking for a truly unforgettable dining experience that combines the vibrant flavors of India with the culinary traditions of Italy, Canne Al Vento is the perfect destination. Chef Manpreet Singh Ghotra's innovative cuisine and the enchanting setting will transport you to a world of culinary delights that will leave an enduring impression long after your visit.

Here are some additional details about Canne Al Vento Manpreet Singh Ghotra:

- The restaurant is located in the town of Levico Terme, in the Trentino-Alto Adige region of Italy.
- Canne Al Vento has been awarded a Michelin star for its exceptional cuisine.
- Chef Manpreet Singh Ghotra is the owner and head chef of Canne Al Vento.
- The restaurant offers a tasting menu called "Assaggi di India" that takes diners on a culinary journey through the diverse regions of India.
- Canne Al Vento has a beautiful setting on the shores of Lake Levico.

Plan Your Visit to Canne Al Vento

If you're planning to visit Canne Al Vento, it is highly recommended to make reservations in advance, especially during peak season. The restaurant is open for lunch and dinner, and offers a variety of tasting menus and à la carte options. Vegetarian and vegan options are also available.

Canne Al Vento is a popular destination for food enthusiasts and travelers from all over the world. So, if you're looking for a truly unique and unforgettable dining experience, be sure to add Canne Al Vento to your itinerary.





Degustazione

MENU

DEGUSTAZIONE CARNE



Selezione di salumi misti con gnocco fritto
Tagliatelle integrali ai funghi misti, mirtili e rosmarino
Costine di maiale cotte a bassa temperatura
caramellate in salsa barbecue

Coperto, acqua, caffè

(Minimo 2 Persone)
28€ a persona



APERTO TUTTO L'ANNO





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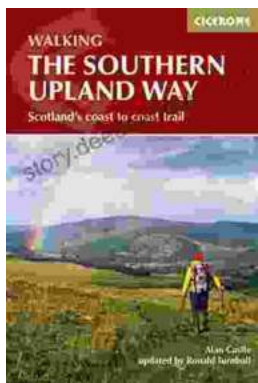
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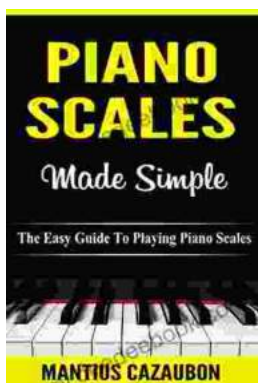
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