

LA VERANDA DEL COLOR

*“When I’m in the kitchen, for me what matters are the individual ingredients, the mix of colours and the emotions that stimulate the senses.
My aim ? **To amaze you.**”*

Executive Chef Fabio Cordella

I am pleased to present my tasting menus created for you. As an alternative to the whole menu, you can taste:

2 dishes per person **55,00**

3 dishes per person **70,00**

I suggest you choose the courses within each tasting menu. You can still select them from all the gourmet proposals offered.

A C Q U A

Greater Amberjack, Citrus Fruits, Squilla Mantis,
"Lampascioni" Bulbs and Dashi

Tuna Belly, Toasted White Sesame Seeds, Vegetables
"in Saor" and Apple

Spaghetti with Turnip Tops, Sea Urchins, Bergamot
and Gray Mullet Bottarga

Seared Cuttlefish, Carbonara Sauce, Pork Jowl and
Black Truffle

Laquered Scorpionfish with "Salmoriglio"
Sauce, Zucchini Escabeche, Capers, Olives and
Bouillabaisse

Raspberry, Beet, Red Currant and Sichuan Pepper

110,00

T E R R A

Fassona Tartar, Poached Quail Egg, "Panzanella"
Salad, Onion and Bitter Orange Marmelade

Veal Tongue, Mousse of Jerusalem Artichoke,
Périgueux Sauce and Black Garlic Crumble

Fagottelli with Parmigiana Filling, Cream of Smoked
Scamorza, Grape Tomatoes and Basil

Honey Glazed Duck Breast and Nduja, Goat Cheese,
Pak-Choi and Peaches

Suckling Pig Belly, Carrots, Pineapple and
Trumpet Mushroom

Hazelnut, Coffee and Almond

95,00

N A T U R A

VEGAN

Asparagus, Radish, Carrot, Buckwheat Cracker,
Red Cabbage Sorbet

Tagliatelle with Fava Bean Flour, Pistachio Pesto,
Yellow Pepper Sauce and Poplar Mushrooms

Celeriac with Saffron, Plums with Hibiscus Tea,
Purple Potato with Wild Fennel and Cashew Nuts

Liquorice, Yuzu and Chocolate

80,00

ARIA DEL GARDA

NOT JUST LAKE

Marinated Trout, Chioggia Turnips, Asparagus
and Vinaigrette

Vialone Nano Risotto with Saffron from Lessinia,
Artic Char Bottarga, Broccoli and Burnt Lemon

Lightly Cooked Lavaret with its Essence,
Onion and Celery

Cheek of Italian Frisona, Dandelion, Cream of Lake
Garda Potato and Truffle from Lessinia

Almond Streusel, Passion Fruit, Smoked Chocolate
and Chamomile Ice Cream

90,00

A L B A

GLUTEN FREE

Greater Amberjack, Citrus Fruits, Squilla Mantis,
"Lampascioni" Bulbs and Dashi

Fassona Tartar, Poached Quail Egg, Polenta Chips,
Onion and Bitter Orange Marmelade

Risotto Vialone Nano with Tomato Water,
Lemon and Caper

Celeriac with Saffron, Plums with Hibiscus Tea,
Vitelotte Potato with Wild Fennel and Cashew Nuts

Liquorice, Yuzu and Chocolate

85,00

O R I Z Z O N T E

An Eight-Course Journey by
Chef Fabio Cordella

140,00

Preferably for the enjoyment of the entire table.

Dear guest, you can also ask our staff on duty for information on substances and products that can provoke allergies or intolerances.

Cover charge 5,00

