

fr menu gourmet

THE LAND

Blonde d'Acquitaine Veal Tartar, Smoked Stracciatella, Pistachio and Truffle of Monte Baldo

Guineafowl Ravioli, Morels, Soft Pumpkin and "Provolone del Monaco" Cheese

Scottona Veronese Rump Steak, Périgueux Sauce with Truffle, Jerusalem Artichoke and Herbs of the Field

Gianduia Chocolate, Passion Fruit, Hazelnut Streusel and Banana Ice Cream

€ 85,00

The tastings are preferably served to all commensals.

THE SEA

Scallops a la plancha, Soft Parsnip with Passion Fruit, "Bagna Cauda" and Green Sauce

Carnaroli Risotto, Eggplant Cream, Cuttlefish and Giant Red Shrimps

Sole, White Zucchini Cream, Teriyaki and Escabeche 28€

Namelaka di Pistacchio, Mousse allo Yuzu e Ananas Caramellato

€ 90,00

The tastings are preferably served to all commensals.

THE NATURE (VEGAN)

Tomato Gazpacho, Avocado Cream and Spicy Marinated Vegetables

Fagottelli with "Gondino" Vegan Cheese, Truffle of Monte Baldo and Pesto of Friggittelli


Vitelotte Potato, Cashews, Red Lentils, Asparagus Sorbet and Nasturtium

Mandarin Sorbet, Chocolate Mousse and Crunchy Biscuit with Berries

€ 75,00

ENTRÉE

Blonde d'Acquitaine Veal Tartar, Smoked Stracciatella, Pistachio and Truffle of Monte Baldo 
€ 26,00

Tomato Gazpacho, Avocado Cream and Spicy Marinated Vegetables 
€ 23,00


Scallops a la plancha, Soft Parsnip with Passion Fruit, "Bagna Cauda" and Green Sauce 
€ 29,00

Lukewarm Venison Roast with Amarone Wine, Foie Gras and Ground Hazelnuts
€ 28,00

Chicken Egg, Parmesan Crumble, Green Asparagus and Caviar
€ 23,00

Sautéed Blue Lobster, Coconut Milk, Curry, Tamarind and Mango 
€ 29,00

PASTA AND...

Chickpea Cream, Sautéed Calamari and Wild Chicory 
€ 22,00

Spaghetti alla Chitarra with Tomato
€ 24,00

Guineafowl Ravioli, Morels, Soft Pumpkin and "Provolone del Monaco" Cheese
€ 27,00

Fusillone with Wild Garlic Pesto, White Fish and Delicate Mussel Sauce
€ 28,00

Carnaroli Risotto, Eggplant Cream, Cuttlefish and Giant Red Shrimps 
€ 28,00

Cover Charge € 5,00

THE HORIZON

An Eight-Course Journey

by


Chef Fabio Cordella

€ 130,00

Served to all commensals.

FISH

Crispy Monkfish, Marina Potatoes with Lemongrass, Pak-Choi 
€ 28,00

Sole, White Zucchini Cream, Teriyaki and Escabeche 
€ 29,00


Seared Orata, Pulses Salad and Sudachi Sauce 
€ 28,00

Zander Steak, Cauliflower and Yuzu 
€ 27,00

MEAT AND ...

Vitelotte Potato, Cashews, Red Lentils, Asparagus Sorbet and Nasturtium
€ 23,00

Chuck Steak Slowly Cooked, Corn Cream and Endive with Rosemary 
€ 28,00

Scottona Veronese Rump Steak, Périgueux Sauce with Truffle, Jerusalem Artichoke and Herbs of the Field 
€ 29,00

Lamb, "Canestrato Pugliese" Cheese, King Trumpet Mushroom and Peaches 
€ 27,00

Pigeon Breast, Glazed Shallot, Spelt and Amarone Wine Sauce
€ 28,00

DEAR GUEST, YOU CAN ASK OUR STAFF ON DUTY FOR INFORMATION ON SUBSTANCES AND PRODUCTS
THAT CAN PROVOKE ALLERGIES OR INTOLERANCES