



LA VERANDA DEL COLOR

ACQUA

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

Gourmet Tailor-Made: Two dishes at your choice plus the dessert.

75,00

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

Gourmet Tailor-Made

65,00

NATURA

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

Gourmet Tailor-Made

60,00

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

Ice Cream with Flavoured Honey, "Sbrisolona"
Crumble Almond Cake, Grappa Amarone and Pumpkin
Cracker

90,00

Gourmet Tailor-Made

65,00

ALBA

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

Gourmet Tailor-Made

65,00

ORIZZONTE

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