

EVOLUZIONI

An evolving journey where new insights take shape as flavors

Squid Tartare, White Asparagus, Caviar and Bergamot

Beef and Lard Millefeuille, Chamomile Carrot and Spinach

Risotto Creamed with Bell Pepper, Smoked Butter and Mackerel

Catch of the Day, Sea Snail, Black Garlic Bearnaise Sauce and Sea Lettuce

Spice-Glazed Duck, Pears, Turnip Tops and Amarone Wine Jus

Jerusalem Artichoke, Coconut and Cardamom

90,00

IL MIO SIGILLO

An eight-course journey celebrating
the signature dishes of **Chef Fabio Cordella**

120,00

Served to all guests at the same table.

NATURA

A tribute to the plant-based world

Tomato Essence, Vegan Ricotta Cheese and Basil

King Oyster Mushroom, Spring Bouquet and Vegan Tzatziki Sauce

Potato Gnocchi with Pumpkin, Coffee and Sage

Scialatielli Noodles with Sweet-and-Sour Plum and Pepper Sauce, Sumac, Fava Beans and Rhubarb

Eggplant Fondant Glazed with Dengaku Sauce, Sesame Spring Onion and Vegetable Jus

Amatika Chocolate, Hazelnut and Miso Ice Cream

75,00

BLU PAIRING

The drink is the protagonist: every cocktail inspires, every course respond

ALCOHOLIC PAIRING

-  *Dry Harmony*
Dry Vermouth, Cognac, Citrus Cordial, Caper Tincture
Sautéed Prawns, Cauliflower and Almond Sauce
-  *The Green Veil*
The Botanist Gin, Sherry Fino, Green Apple Cordial, Celery & Mint, vaporized Absinthe
Smoked Mezze Maniche Pasta with Cacio Cheese and Pepper, Broad Beans, Fennel Jus
-  *South Japan*
Sake, Sage-Infused Marsala
Garronese Veal, Pistachio Béarnaise, Shallot, Tamarind Jus
-  *Silk & Soil*
Rum, Ginseng, Honey, Coconut Milk Wash
Chocolate and Coffee

NON-ALCOHOLIC PAIRING

-  *Salted Pearl*
Jasmine Pearls, Martini 0.0, Lemon, Caper Tincture
Sautéed Prawns, Cauliflower and Almond Sauce
-  *Clean & Dirty*
Tanqueray 0.0 Tea Infusion, Green Apple Cordial, Celery & Mint, Brine
Smoked Mezze Maniche Pasta with Cacio Cheese and Pepper, Broad Beans, Fennel Jus
-  *Amber Wine*
Fake Whisky macerated with Grape Skins, Honey Wine, Cherry Juice
Garronese Veal, Pistachio Béarnaise, Shallot, Tamarind Jus
-  *Zero Silk*
Tanqueray 0.0, Ginseng, Honey, Coconut Milk Wash
Chocolate and Coffee

105,00

TAILOR MADE

ENTRÉE

-  Marinated Salmon Trout, Cauliflower and Mango
-  Chargrilled Artichoke, Cacio Cheese and Pepper, Langoustine and Mint
-  Beef and Lard Millefeuille, Chamomile Carrot and Spinach
King Oyster Mushroom, Spring Bouquet and Vegan Tzatziki Sauce

PASTA AND RICE

-  Squid Ink Risotto, Squid Ragout, Lemon and Buffalo Ricotta Cheese
Spheres Stuffed with Saffron Chicken, Lobster and Beetroot
Scialatielli Noodles with Sweet-and-Sour Plum and Pepper Sauce, Sumac, Fava Beans and Rhubarb
Black Pork Raviolo, Smoked Burrata Cheese Cream, Black Garlic and N'Duja

FISH AND MEAT

-  Stuffed Pigeon, Braised Endive and Red Fruits
-  Beef Flank Cut, Porchetta Sauce, Plum, Beer and Monk's Beard
-  Yakitori-Style Meagre, Lentils, Pine Nut and Almond Saucem, N'Duja Oil
Alpine Char, Sea Urchin Emulsion, Garda Lemon and Herb Barley Risotto

SWEET TEMPTATIONS

-  Chocolate, Vanilla, Coffee and Whisky
Red Carrot, Orange and White Sesame Cream Ice Cream
-  Jerusalem Artichoke, Coconut and Cardamom
Amatika Chocolate, Hazelnut and Miso Ice Cream
Annalisa's Tiramisu
-  Selection of Local Cheeses from Valpolicella with Mustard Fruits

As an alternative to our tasting menus we offer:

2 dishes and 1 dessert per person **75,00**

3 dishes and 1 dessert per person **90,00**

Dear Guest, information about the presence of substances or products that cause allergies or intolerances is provided by asking the service team.

Cover charge 6,00

 Gluten free