




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

O R I Z Z O N T E

An Eight - Course Journey by
Chef Fabio Cordella

130,00

Served to all guests at the same table.



S O F F I O

Smoked Char, Bay Oil, Sour Cream, Crunchy "Crusco"
Pepper and Artichokes

Red Turnip Tortello with Rabbit, Scampi, Buffalo Cream
Milk and Lemon

Linguine Noodles, Wild Garlic, Cuttlefish, "N'duja" and
"Robiola di Roccaverano" Cheese

Tub Gurnard, Sea Snails, White Asparagus and Miso
Sauce

Wagyu, Green Peas, Black Garlic and "Chorizo"

Kiwi, Pistachio and Green Shiso Ice Cream

100,00

N A T U R A

VEGAN

Carrots, Pears, Celeriac, Red Turnip and Mustard Seeds

Pumpkin Dumplings, Hazelnuts, Jerusalem Artichoke,
Bay Oil and Chocolate

Tomato Water Creamed Risotto, Basil Pesto, Capers,
Glasswort and Lemon




Leek, Osmosis Apple and Watercress Pesto

Chocolate, Hazelnut and Wild Berries


75,00

TAILOR MADE





ENTRÉE

-  Carrots, Pears, Celeriac, Red Turnip and Mustard Seeds
-  Smoked Char, Bay Oil, Sour Cream, Crunchy "Crusco" Pepper and Artichokes
- Crosted Scallops, Corn Cream and Thay Sauce
-  Fallow Deer Tartare, Almonds, Artichokes and Herring Caviar

NOODLES AND RICE

-  Tomato Water Creamed Risotto, Basil Pesto, Capers, Grasswort and Lemon
- Spaghetti "Cacio" Cheese and Pepper, Broad Beans, Wild Fennel "Tarallo" and Jus
- Linguine Noodles with Spider Crab, Turnip Tops and Bergamot
- Stuffed "Bottoni" with White Broad Beans, Savoy Cabbage Dashi and Whitefish




FISH AND MEAT

-  Lacquered Eel, Plums and Caramelized Endive
-  Sole, Scapece Style Courgette and Ponzu Sauce
-  Lamb, Celeriac, Fermented Garlic Sauce and Rhubarb
-  Pork Belly, Grapefruit Carrots, Pak -Choi and Tandoori Jus



TAILOR MADE

SWEET TEMPTATION

-  Pear, Chocolate and Cardamom
Carrots, Yoghurt and Hazelnuts
-  Chocolate, Hazelnut and Wild Berries
Kiwi, Pistachio and Green Shiso Ice Cream
-  Raspberry, Red Currant, Sichuan Pepper and Red Turnip

2 dishes and 1 dessert per person **70,00**

3 dishes and 1 dessert per person **85,00**

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