




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 L M I O S I G I L L O

An Eight - Course Journey by
Chef Fabio Cordella

130,00

Served to all guests at the same table.



EVOLUZIONI

Grilled Artichoke, Garronese Veal Tartare, Bottarga
and Licorice Béarnaise Sauce

Blue Lobster, Carrot, Grapefruit and Slightly Spicy
Bisque

Linguine with Lake Sardine Ragù, Glasswort and
and "Saor"

Croaker, Purple Potato, Monk's Beard Ponzu
and Almonds

BBQ Diaphragm, Turnip Greens and Corn

Banana, Chocolate, Stracchino Cheese and Pecans

100,00

NATURA

VEGAN

Tartlet with Fresh Fava Beans, Mango and Tofu

Beetroot, Green Apple, Guacamole and Coconut
Sour Cream

Risotto with Jerusalem Artichoke, Turnip Greens,
Olives and Wild Fennel

Spaghetti, Smoked Tomato, Caramelized Onion

Parsnip, Fermented Cabbage and Chickpea Waffle

Peanut Ricotta, Coconut, Lime and Mango

75,00



TAILOR MADE

ENTRÉE



Smoked Trout, Asparagus, Citrus Fruit

N'Duja Crosted Scallops, Saffron Sauce and Leek

Beetroot, Green Apple, Guacamole and Coconut Sour Cream

Grilled Artichoke, Garronese Veal Tartare, Bottarga and Licorice Béarnaise Sauce

NOODLES AND RICE

Spaghetti with "Cacio" Cheese and Pepper, Palamita, Lemon and Cardamo



Risotto, Jerusalem Artichoke, Turnip Greens, Olives and Wild Fennel

Raviolo of Black Pig, Burrata Cheese, N'Duja and Tandoori Thick Sauce

Potato Gnocchi, Orsino Garlic Pesto, Potato Foam with Citrus Fruit and Red Prawns

FISH AND MEAT



BBQ Diaphragm, Turnip Greens and Corn



Suckling Pig in Crust, Carrots, Capers and Spicy Jus



Whitefish, Turnip Greens, Black Garlic and Jerusalem Artichokes

Croaker, Purple Potato, Monk's Beard Ponzu and Almonds





Gluten Free



TAILOR MADE

SWEET TEMPTATION

-  Banana, Chocolate, Stracchino Cheese and Pecans
- Peanut Ricotta, Coconut, Lime and Mango
- Raspberry, Red Currant, Sichuan Pepper and Red Turnip
-  Chocolate, Tonka Bean, Cedar and Salted Pop Corn

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