




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

Braised Calamari, Peas and Yoghurt

Cold Spaghetti, Clams, Almond and Chives

Mullet with Reduce Sauce with Saffron and Aubergine

Duck, Curly Salad, Plums in Chutney

Strawberry, Basil and Rice Pudding

**100,00**

## NATURA

**VEGAN**

The Vegetable Garden. A Delicious Selection of the Best Seasonal Vegetables in Different Cooking Methods and Textures

Aged bread, Capers, Olives, Tomato and Strawberries  
Gazpacho with Stracchino Vegan Cheese

Tapioca Ravioli with Green Shiso Potato, Saffron,  
Asparagus

Spaghetti with Smoked Green Tomatoes, Caramelized  
Onion and Fermented Mushroom Sauce




Crusted Celeriac Like a Wellington

Rose Water, Grapefruit and Yoghurt


**80,00**

# TAILOR MADE





## ENTRÉE

-  Mosaic of Salmon Trout and Char, Watercress and Citrus Fruit
-  Scallops, Jerusalem Artichokes and Rocket  
Aged bread, Capers, Olives, Tomato Gazpacho and Strawberries
-  Marinated Beef, Red Berries in Port, Creamy Foie Gras and Almond

## PASTA AND RICE

- Spaghetti with Smoked Green Tomatoes, Caramelized Onion and Fermented Mushroom Sauce
-  Basil Risotto, Baharat Carrots and Black Lemon  
Black Pig Raviolo, Burrata, Nduja and Tandoori Thick Sauce
- Potato dumpling, Orsino Garlic Pesto, Citrus Potato Mousse and Red Prawn




## FISH AND MEAT

-  BBQ Skirtsteak, Beets, Chickpeas and Marasca cherries
-  Suckling Pig in Crust, Endive, Potato and Liquorice
-  Whitefish, Peas and Creme Fraiche
-  Mullet, with Saffron Reduced Sauce and Aubergine



# TAILOR MADE

## SWEET TEMPTATION

-  Strawberry, Basil and Rice Pudding
-  Rose Water, Grapefruit and Yogurt
- 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