




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

The Tomato.

Whitefish, Cucumber, Crunchy Quinoa, Melon and Dill.

"Fusillone" Noodles with Saffron, Chicory, Red Prawns, Crustacean Bisque and Squid Ink.

Smoked Potato "Casoncello" Noodle, Confit Guinea Fowl, Lemon and Green Beans with Tonka Bean.

Black Cod, Coconut and Lemongrass Sauce, Apricots and Snow Peas.

Verbena Ice Cream, "Robiola" Cheese Mousse, Peach and Horseradish.

100,00

N A T U R A

VEGAN

BBQ Carrots, Red Turnip, Pear and Mustard Seeds.

Pumpkin Dumplings, Hazelnuts, Jerusalem Artichoke, Laurel Powder and Chocolate.

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

Leek, Osmosis Apple and Watercress.




Chocolate, Hazelnut and Wild Berries.

75,00




TAILOR MADE





ENTRÉE

-  BBQ Carrots, Red Turnip, Pear and Mustard Seeds.
-  Whitefish, Cucumber, Crispy Quinoa, Melon and Dill.
N'Duja Crosted Scallops, Corn Cream, Chanterelle Mushroom and Thay Sauce.
-  Homegrown Beef Tataki, Fermented Beetroot, Mango and Thyme Jus.

NOODLES AND RICE




-  Tomato Water Creamed Risotto, Basil Pesto, Capers and Lemon.
Spaghetti "Cacio" Cheese and Pepper, Broad Beans, Wild Fennel Tarallo and Jus.
Linguine Noodles with Spider Crab, Caviar and Sea Asparagus.
Tapioca Raviolo with Herbs, "Pecorino" Cheese Foam, Cuttlefish Crudit  and Herb Jus.

FISH AND MEAT

-  Lacquered Eel, Plums and Caramelized Endive.
-  Crispy Sea Bass, Fennel and Sumac.
-  Melting Veal Cheek, Smoked Eggplant and Cardoncello.
-  Pork Belly, Grapefruit Carrots, Pak-Choi and Tandoori Jus.

TAILOR MADE

SWEET TEMPTATION

-  Pear, Chocolate and Cardamom.
Blueberry, Juniper and Elderberry.
-  Chocolate, Hazelnut and Wild Berries.
Verbena Ice Cream, "Robiola" Cheese Mousse, Peach
and Horseradish.
-  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