


LA VERANDA DEL COLOR



MICHELIN



*“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**

**145,00**

Served to all guests at the same table.



## A C Q U A

Spider Crab, Celeriac, Lettuce and Guacamole

N'Duja Crusted Scallops, Agretti and Curry Sauce

Spaghetti in "Crusco" Pepper Sauce, Sea Anemone,  
Turnip Greens and Liquorice

Blackspot Seabream, Seafood Sauce, Tapioca and  
Carrot with Passion Fruit

Black-Cod, Bearnaise Sauce with Miso and Green  
Vegetables

Watermelon, Green Peas and Coconut

**120,00**

## T E R R A

Veal Tartare, Lemon Chutney, Caper and Mustard

Raviolo Filled with "Pecorino" Cheese and Pepper,  
Avocado, Pork Cheek and Green Apple

Tagliatelle Noodles with Roasted Aubergines,  
Stracciatella Cheese, Lemon and Tomato Pouring

Crispy Suckling Pig, Apricot and Rose Scented Jus

Pigeon, Fermented Garlic, Daikon and Cocoa Grue

Yogurt, White Cabbage, Goat Milk and Walnuts

**110,00**



## NATURA

VEGAN

Cardoncello Mushrooms, Jerusalem Artichoke,  
Chamomille Tea and Green Apple

Pumpkin Risotto with Hazelnuts, Coffee and Porcini  
Mushrooms

Osmosis Fruits, Wild Herbs and Tomato Juice

Banana, Curry and Coconut

**65,00**

## ARIA DEL GARDA

NOT JUST LAKE

Marinated Trout, Blueberries, Pistachios and Capers  
Sauce

Risotto in Bread Cream, Lake Garda Sardines,  
Fava Beans and Olive Powder

"Garronese" Veal Fillet, Marrow and Corn Mousse

Saffron, Karkadè and Almond

**85,00**

## **A L B A**

**GLUTEN FREE**

Veal Tartare, Lemon Chutney, Caper and Mustard

Pumpkin Risotto with Hazelnuts, Coffee and  
Porcini Mushrooms

Black-Cod, Bernaise Sauce with Miso and  
Green Vegetables

Banana, Curry and Coconut

**90,00**

## **R U G I A D A**

Blue Lobster, Chestnuts and Zabaione

Goat Cheese Risotto, Artichokes, Truffle

Arctic Char, Miso-Smoked Pumpkin, Porcini Mushrooms  
and Bernaise Sauce

Duck Breast, Red Cabbage, Fermented Shallot and  
Cardamom Jus

Lemon, Oil and Almond

**110,00**

Served to all guests at the same table as a complete tasting menu.



## TAILOR MADE

As an alternative to the tasting menu, you can taste:

2 dishes per person    **60,00**  
3 dishes per person    **80,00**

I suggest you to choose the courses within each tasting menu.  
You can still select them from all the gourmet proposals offered.

Dear guest, you can also ask our staff on duty for information on substances and products that can provoke allergies or intolerances

**Cover Charge 7,00**