

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 am pleased to present my tasting menus created for you. As an alternative to the whole menu, you can taste:

2 dishes per person **55,00**

3 dishes per person **70,00**

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

A C Q U A

Seared Scallops, Creme Fraîche, Herring Caviar,
Beetroot

Bean Flour Fettuccina, Scampi, Burrata
and Mussel Cream

Squilla Mantis Raviolo, Green Parsley Sauce,
Candied Lemon

Seared Squid, Carbonara Sauce, Pork Cheek
and Black Truffle

John Dory, Cauliflower, Turnip Greens and Yuzu

Tulakalum Chocolate, Amarena Cherries, Almonds
and Mandarin

115,00

T E R R A

Smoked Fassona Tartar, Monte Veronese Cheese,
Quail Eggs and Onion

Veal Tongue, Foie Gras, Rhubarb, Passion Fruit Sauce

Rabbit Tortello, Cacio and Five Pepper Cream, Eggplant

Loin of Lamb, Quince Apple, Black Cabbage
and 'Nduja Jus

Pork Belly, Red Peppers, Chicory and Coffee

Zabaione, Soya Ice Cream, Persimmon, Chestnuts
and Pecans

100,00

N A T U R A

VEGAN

Variation of Carrots, Courgettes, Corn and Turmeric

Fusillone with Herb Pesto, Pepper and Caper Powder

Celeriac Fillet with Seasonal Mushrooms, Karkadé
Plums and Hazelnuts

Apple Tarte Tatin, Vanilla and Passion Fruit Sorbet

80,00

A R I A D E L G A R D A

NOT JUST LAKE

Smoked Char Fish, Artichoke and Curried Goat's
Cheese Cream

Risotto with Lessinia's Saffron, Trout, Green Apple,
Eggs and Bottarga

Shoulder Beef of Garronese Veneta, Corn, Horseradish
and Amarone Sauce

Pear, Hazelnut, Crispy Cous Cous and Recioto

85,00

A L B A

GLUTEN FREE

Searched Scallops, Creme Fraîche, Herring Caviar,
Beetroot

Risotto with Lessinia's Saffron, Trout, Green Apple,
Eggs and Bottarga

Celeriac Fillet with Seasonal Mushrooms, Karkadé
Plums and Hazelnuts

Tulakalum Chocolate, Amarena Cherries, Almonds
and Mandarin

80,00

O R I Z Z O N T E

An Eight-Course Journey by
Chef Fabio Cordella

140,00

Preferably for the enjoyment of the entire table.

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

Cover charge 5,00

