



*“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**

Up to 2 tasting proposals may be chosen for a single table.



## 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**

Up to 2 tasting proposals may be chosen for a single table.

## ALBA

**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**

## 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**