



*“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

Swordfish Mi-Cuit, Puntarelle, Daikon and Pineapple
Beef Tataki, Orange Chutney and Fermented Red Turnip
Pumpkin Ravioli, Smoked Savoy Cabbage, Forest Broth and Rosemary Oil
Pikeperch, Citrus Pesto, Verona Celery, Beurre Blanc and Caviar
Quail: Breast and Leg, Turnip Tops, Black Truffle and Cocoa Grue Jus
Truffle, Almond, Coffee

100,00

N A T U R A

VEGAN

Grilled Pleurotus, Pleurotus Extract and Green Sauce
White Broad Beans, Field Chicory and Crispy Bread
Spelt Linguine with Black Garlic, Seaweed Powder and Smoked Carrots
Glazed Cauliflower, Almonds, Salted Caramel and My Yuzu
Chocolate, Mandarin, Matcha Tea and Liquorice

75,00.

TAILOR MADE

ENTRÉE

Scallops, Sbrisolona, Cream of Cauliflower and Black Lemon

- ✦ Grilled Pleurotus, Pleurotus Extract and Green Sauce
- ✦ Beat of Deer, Seaweed, Sea Urchin and Marinated Blueberries
- ✦ River Trout, Guacamole, Grapefruit and Puntarelle

NOODLES AND RICE

- ✦ Risotto with Dandelion, Bergamot and Mackerel
- Spaghetti with Cacio e Pepper, Squill Fish and Artichokes
- Spelt Linguine with Black Garlic, Seaweed Powder and Smoked Carrots
- Partridge Tortello, Jerusalem Artichoke, Veal Reduction and Mandarin

FISH AND MEAT

- ✦ John Dory, Escarole, Artichokes and Liquorice
- ✦ Smoked Eel, Glazed Brussels Sprouts and Kabayaki Sauce
- ✦ Crunchy Pork Belly, Black Cabbage, Chestnuts and Tandoori Jus
- ✦ Glazed Cauliflower, Almonds, Salted Caramel and My Yuzu

SWEET TEMPTATION

- ✦ Napolitan Spice Mix, Chocolate and Pistachio
- ✦ Chocolate, Mandarin, Matcha Tea and Liquorice
- Truffle, Almond, Coffee
- ✦ Raspberry, Red Currant, Sichuan Pepper and Red Turnip

- ✦ Gluten Free

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 **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