



IL MIO SIGILLO

An eight-course journey celebrating
the signature dishes of **Chef Fabio Cordella**

125,00

Served to all guests at the same table.

EVOLUZIONI

An evolving journey where new insights
take shape as flavors

Warm Lessinia "Grisa" Hen , Cooked and Raw Red Beet, Spring Greens and
Local Dashi

Lettuce, Cuttlefish, Crispy Guanciale and Egg Foam

Risotto with Robiola Cheese, Peas, Capers and Scampi Tartare

Linguine, Spider Crab, Turnip Greens and Bergamot Caviar

Quail, Cauliflower, White Chocolate and Fennel Jus

Timut Pepper Ice Cream, Rhubarb and Garda Olive Oil

95,00

NATURA

A tribute to the plant-based world

Charcoal-Grilled White Asparagus, Tonka Bean Apple, Elderflower Vinaigrette
and Mint Oil

Melting Eggplant, Caper Leaves, Confit Tomato and Basil

Coconut Cream, Monk's Beard, Marinated Pumpkin, Beans and Citrus Sauce

Spaghetti with Smoked Green Tomato, Red Onion and Lemon

Vanilla Leek Mosaic, Candied Citron, Tea Oil and Chickpea Farinata

Chocolate Euphoria

75,00



BLU PAIRING

The drink is the protagonist: every cocktail inspires, every course respond

ALCOHOLIC PAIRING



Sakè Truffle Martini

Saké, Extra Dry Vermouth, Lemon Juice, Rhubarb Syrup, Truffle

Seared Scallops, Osmotic Celery, Rhubarb Sauce and Black Truffle



Wasabi Zen

Saké, Lime Juice, Acacia Honey, Wasabi Soda

Gragnano Pacchero with Lobster, Stracciatella and Pistachio



Wild Yuzu

Yuzu, Bourbon, Raspberry and Blackberry Shrub

Herb-Crusted Lamb, Lamb Jus with Red Fruits and Black Salsify



Sweet Dream

Passito "Zeni" Wine, Apricot Brandy, Williams Pear Cognac, Kefir and Hazelnut Yogurt

Coffee and Coffee

NON-ALCOHOLIC PAIRING



Citrus Noire

Lemon Juice, Green Apple Juice, Rhubarb Syrup, Orange Blossom Water, Black Truffle Soda

Seared Scallops, Osmotic Celery, Rhubarb Sauce and Black Truffle



Senchabi

Sencha Tea, Lime Juice, Acacia Honey, Wasabi Soda

Gragnano Pacchero with Lobster, Stracciatella and Pistachio



Yuzu Berrys Smash

Yuzu, Fresh Lime, Raspberry and Blackberry Shrub, Green Apple Juice, Agave Syrup

Herb-Crusted Lamb, Lamb Jus with Red Fruits and Black Salsify



Golden Hug

Gin O, Pear Syrup, Vanilla and Apricot, Kefir and Hazelnut Yogurt

Coffee and Coffee

125,00




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




TAILOR MADE




ENTRÉE

-  Marinated Sturgeon, Kefir and Sturgeon Caviar
Seared Scallop, Herb Crust, Late Radicchio and 'Valpolicella Ripasso' Wine Sauce
-  Melting Eggplant, Caper Leaves, Confit Tomato and Basil
-  Crispy Artichoke, Buffalo Stracciatella Cheese and Deer Tartare




PASTA AND RICE

- Gragnano Spaghetti with "Cacio e Pepi", Fresh Fava Beans and Red Prawns
-  Wild Garlic Risotto, Fermented Lime, Almonds and Lake Sardine
Black Pig Ravioli, Burrata Cheese, N'Duja and Tandoori Reduction
Gnocchi with Clams, Potato - Parmesan Foam and Parsley Oil

FISH AND MEAT

-  Eel, Kabayaki Sauce, Pak Choi and Sesame
Seared Grouper, Artichokes, "Bagna Cauda" and Green Sauce
-  Fassona Tataki, Dandelion, Black Truffle and Cacao Nib Jus
-  Suckling Pig Porchetta, Carrot, Turmeric, Ginger and Jus

SWEET TEMPTATIONS

- Chocolate Euphoria
Hazelnut Cream, Guanaja, Crunchy and Almond Ice Cream
Annalisa's Tiramisu
-  Coffee and Coffee
Timut Pepper Ice Cream, Rhubarb and Garda Olive Oil
-  Pineapple, Passion Fruit, Ginger and Balsamic Vinegar
-  Cheese Selection and Mustards

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 **95,00**

 Gluten free