



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

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

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 0, Pear Syrup, Vanilla and Apricot, Kefir and Hazelnut Yogurt
Coffee and Coffee

125,00




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 Straciatella 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