



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

Marinated Red Prawns, Peas, Burrata and Candied Lemon

Beef Cube, Hazelnut Mayonnaise, Green Sauce, Spring Vegetables and
Cucumber Gazpacho

Risotto with Yellow "Datterino" Tomato Water, Lobster and Pork Jus

Seared Brill, Beurre Blanc with Lessinia Saffron, Asparagus and Furikake

Lamb in Crust, Apricot, Carrot, Black Garlic and Cardamom Jus

75% Chocolate, Cherry and Black Lemon

95,00

NATURA

A tribute to the plant-based world

Beetroot Carpaccio, Chives, Yuzu and Balsamic Vinegar

Seared Salanova, Shallot Sauce, Mustard Seeds and Olives

Spaghetti with Smoked Green Tomato, Red Onion and Candied Lemon

Risotto with Green Shiso Pesto, Apple, Celery and Vegetable Jus

Melted Eggplant, Confit Tomato Cream, Capers and Fresh Basil

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

-  Garronese Veal Tartare, Marinated Egg Bottarga, Vegetables and Summer Truffle
-  Alpine Char, Béarnaise Sauce, Fennel, Oranges and Pecan Nuts
- Seared Scallops, Potatoes, Zucchini and Sea Snails
-  Beetroot Carpaccio, Chives, Yuzu and Balsamic Vinegar




PASTA AND RICE

- Gragnano Spaghetti with Fresh Tomatoes and Basil Cream
-  Risotto with Wild Garlic, Toasted Almonds, Trout Roe 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

-  Line-Caught Sea Bass, Broccoli Rabe, Shellfish Bisque and Vanilla Grapefruit
-  Eel, Kabayaki Sauce, Rhubarb and Spinach
-  Suckling Pig Porchetta, Corn, Monks Beard and Tandoori Jus
-  Fassona Tataki, Bell Peppers, King Oyster Mushrooms and Cocoa Nib Jus

SWEET TEMPTATIONS

- Chocolate Euphoria
- Hazelnut Cream, Guanaja, Crunchy and Almond Ice Cream
- Annalisa's Tiramisu
-  Coffee and Coffee
- 75% Chocolate, Cherry and Black Lemon
-  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