



EVOLUZIONI

An evolving journey where new insights take shape as flavors

Mackerel, Liguria Long Courgette "Scapece" Style and Timut Pepper Ice Cream

Manzetta Garronese Beef, Porcini Mushrooms and Red Cabbage with Vermouth

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

Brill, Eggplant and Smoked Buffalo Mozzarella

Veal Cheek, Amarone della Valpolicella, Celeriac and Mustard Pear

Chestnut, Fig and Anise Namelaka, Sakè Ice Cream

95,00

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.

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 Citron with Jalapeño

Lemon Risotto, Green Shiso and Leek

Tomato, Tamarind, Eggplant and Dashi

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

TAILOR MADE

ENTRÉE

 Manzetta Garronese Beef, Porcini Mushrooms and Red Cabbage with Vermouth

 Arctic Char Tartare, Pine Nut Cream and Absinthe Kefir Crusted Scallops, Carrots and Franciacorta

 Beetroot Carpaccio, Chives, Yuzu and Balsamic Vinegar

PASTA AND RICE

Gragnano Spaghetti with Fresh Tomatoes and Basil Cream

 Lemon Risotto, Green Shiso and Leek

Black Pig Ravioli, Burrata Cheese, N'Duja and Tandoori Reduction

Tubetti Pasta Tossed with Fish Soup Cream, Pumpkin and Fermented Garlic

FISH AND MEAT

 Monkfish "Ossobuco", Creamy Rice with Lessinia Saffron and Tuscan Black Cabbage

 Line-Caught Sea Bass, Fennel, Tapioca and Vanilla Grapefruit

 Suckling Pig Porchetta, Jerusalem Artichoke, Turnip Tops and Amarone Jus

 Fassona Tataki, Chanterelle Mushrooms and Cacao Nib Jus

SWEET TEMPTATIONS

Chocolate Euphoria

Hazelnut Cream, Guanaja, Crunchy and Almond Ice Cream

Annalisa's Tiramisu

 Coffee and Coffee

Chestnut, Fig and Anise Namelaka, Sake Ice Cream

Pumpkin, Cinnamon, Truffle and Rice Pudding

 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**

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

 Gluten free