




LA VERANDA DEL COLOR



*“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

135,00

Served to all guests at the same table.



A C Q U A

Scallops, Cream of White Beans, Curry and Chicory

Carbonara Tortello, Cuttlefish, Truffle and Chives

Linguina Pasta with Spider Crab, Mantis Shrimps
Reduction, Bottarga and Bergamot

Arctic Char, Miso-Smoked Pumpkin, Porcini
Mushrooms and Bernese Sauce

Turbot Fish, Beurre Blanc, Curry Sauce
and Puntarelle

Tulakalum Chocolate, Coffee and Yuzu

110,00

T E R R A

Fassona Beef Carpaccio, Fassona Beef Battuta,
Foie Gras, Hazelnuts and Amarone

Veal Sweetbreads, Beer, Quince Pear

Pumpkin Risotto, Porcini Mushroom Sauce,
Hazelnuts and Coffee Reduction

Lamb, Cream of Black Cabbage, Vanilla Flavoured
Vegetables and Goat Cheese

Celery Turnip, Flower and Sprout Salad,
Tomato Chutney

Yoghurt, Cabbage, Goat Milk and Pecans

95,00

Up to 2 tasting proposals may be chosen for a single table.

NATURA

VEGAN

Turnip and Turnip, Yuzu Gelee and Almond

Pumpkin Risotto, Porcini Mushroom Sauce,
Hazelnuts and Coffee Reduction

Celery Turnip, Flower and Sprout Salad,
Tomato Chutney

Liquorice, Mandarin and Red Beet

65,00

RUGIADA

Blue Lobster, Chestnuts and Zabaione

Goat Cheese Risotto, Artichokes, White Truffle

Arctic Char, Miso-Smoked Pumpkin,
Porcini Mushrooms and Bernese Sauce

Duck Breast, Red Cabbage, Fermented Shallot
and Cardamom Jus





Lemon, Oil and Almond

100,00


Up to 2 tasting proposals may be chosen for a single table.

TAILOR MADE





ENTRÉE

-  Scallops, Cream of White Beans, Curry and Chicory
-  Smoked Artic Char Battuta, Truffel and Egg Foam, Artichoke
-  Fassona Beef Carpaccio, Fassona Beef Battuta, Foie Gras, Hazelnuts and Amarone
-  Veal Sweetbreads, Beer, Quince Pear

PASTA & RICE

-  Pumpkin Risotto, Porcini Mushroom Sauce, Hazelnuts and Coffee Reduction
- Raviolo with Burrata, Turnip Tops, Red Prawn and Shitake Mushrooms Dashi
- Carbonara Tortello, Cuttlefish, Truffle and Chives
- Linguina Pasta with Spider Crab, Mantis Shrimps Reduction, Bottarga and Bergamot

FISH AND MEAT & C.

-  Turbot Fish, Beurre Blanc, Curry Sauce and Puntarelle
-  Arctic Char, Miso-Smoked Pumpkin, Porcini Mushrooms and Bernese Sauce
-  Duck Breast, Red Cabbage, Fermented Shallot and Cardamom Jus
-  Celery Turnip, Flower and Sprout Salad, Tomato Chutney

White Truffle + € 25




TAILOR MADE

SWEET TEMPTATION

Tulakalum Chocolate, Coffee and Yuzu

Lemon, Oil and Almond

 Yoghurt, Cabbage, Goat Milk and Pecans

 Liquorice, Mandarin and Red Beet

2 dishes per person **60,00**

3 dishes per person **80,00**

Dear guest, you can also ask our staff on duty for information on substances and products that can provoke allergies or intolerances

Cover Charge 7,00

 Gluten free