

EVOLUZIONI

An evolving journey where new insights take shape as flavors

Tomato, Grilled Peas and Grilled Cacio Ricotta Cheese

Green Mi-Cuit Amberjack, Green Apple, Cucumber Gazpacho and Iced Green Shiso

Creamed Spaghetti with Slightly Spicy Salicornia Cream, Pure Mantis Shrimp and Crispy Bread

Sliced Grouper with Garda Lemon Sauce, Capers and Chicory

Pork Fillet, Cherry Gazpacho and Pak Choi

Soft Buckwheat Sponge Cake, Caramelized Pear, Hazelnut and Buckwheat Ice Cream

95,00

IL MIO SIGILLO

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

120,00

Served to all guests at the same table.

NATURA

A tribute to the plant-based world

Tomato, Grilled Peas and Vegan Ricotta Cheese

Crispy King Oyster Mushroom in Panko, Vegetable and Fruit Bouquet with Vegan Tzatziki Sauce

Chitarra Spaghetti with Sweet-and-Sour Sauce, Mint Green Beans and Rhubarb

Risotto with Herb Pesto, Lemon and Walnuts

Tempeh with Carrot, Tropea Spring Onions and Chia Caviar Mosaic



Amatika Chocolate, Peanut Namelaka and Miso Ice Cream

75,00

BLU PAIRING

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

ALCOHOLIC PAIRING

-  *Dry Harmony*
Dry Vermouth, Cognac, Citrus Cordial, Caper Tincture
Sautéed Prawns, Cauliflower and Almond Sauce
-  *The Green Veil*
The Botanist Gin, Sherry Fino, Green Apple Cordial, Celery & Mint, vaporized Absinthe
Smoked Mezze Maniche Pasta with Cacio Cheese and Pepper, Broad Beans, Fennel Jus
-  *South Japan*
Sake, Sage-Infused Marsala
Garronese Veal, Pistachio Béarnaise, Shallot, Tamarind Jus
-  *Silk & Soil*
Rum, Ginseng, Honey, Coconut Milk Wash
Chocolate and Coffee




NON-ALCOHOLIC PAIRING

-  *Salted Pearl*
Jasmine Pearls, Martini 0.0, Lemon, Caper Tincture
Sautéed Prawns, Cauliflower and Almond Sauce
-  *Clean & Dirty*
Martini 0.0, Tea Infusion, Green Apple Cordial, Celery & Mint, Brine
Smoked Mezze Maniche Pasta with Cacio Cheese and Pepper, Broad Beans, Fennel Jus
-  *Amber Wine*
Fake Whisky macerated with Grape Skins, Honey Wine, Cherry Juice
Garronese Veal, Pistachio Béarnaise, Shallot, Tamarind Jus
-  *Zero Silk*
Tanqueray 0.0, Ginseng, Honey, Coconut Milk Wash
Chocolate and Coffee


105,00

TAILOR MADE




ENTRÉE

-  Arctic Char, Red Beetroot, Horseradish and Citrus Crème Fraîche
-  Sole, Zucchini Flower and Teriyaki Sauce
-  Quail: Breast and Leg, Corn Cream, Apricot Chutney and Sweet-and-Sour Onion
Crispy King Oyster Mushroom in Panko, Vegetable and Fruit Bouquet with Vegan Tzatziki Sauce





PASTA AND RICE

-  Red Pepper Risotto, Smoked Butter, Black Lemon and Squid
Saffron Potato Spheres Stuffed with Chicken, Lobster and Plums
Chitarra Spaghetti with Sweet-and-Sour Sauce, Mint Green Beans and Rhubarb
Eggplant Raviolo with Genovese of Black Pig, Stracciatella Cheese and 'Nduja

FISH AND MEAT

-  Turbot, Eggplant, Dried Tomato and Kimchi
-  Sea Bass, Snow Peas and "Acqua Pazza" Broth
-  Beef Tataki Cube, Zucchini Scapece Style and Smoked Scamorza Cheese
Lamb with Pumpkin Seed Crust, Purple Potato and Watermelon

SWEET TEMPTATIONS

-  Chocolate Spiral, Vanilla and Coffee Ice Cream
-  Buckwheat Financier, Caramelized Pear, Hazelnut and Buckwheat Ice Cream
-  Jerusalem Artichoke, Coconut, Cardamom and Liquorice
Amatika Chocolate, Peanut Namelaka and Miso Ice Cream
Annalisa's Tiramisù
-  Selection of Local Valpolicella Cheeses and Fruit 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 **90,00**

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