



EVOLUZIONI

An evolving journey where new insights take shape as flavors

Panzanella, Autumn Vegetables and Tomato Gazpacho

Celeriac, Amberjack and Polenta Ramen

Lessinia Saffron Risotto, Stracchino Cheese, Liquorice and Lemon

Red Mullet, Carrot and Orange Cream, Spicy Sauce

Quail in a Crust, Porcini Mushrooms, Jerusalem Artichoke and Cardamom Jus

Pumpkin, Chestnut and Disaronno Amaretto Ice Cream

90,00

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

Panzanella, Autumn Vegetables and Tomato Gazpacho

Artichoke, Celeriac and Parsley Sauce

Guitar-Cut Spaghetti with Peppers and Plums, Monte Baldo Truffle and Black Kale

Nettle Gnocchi, Pumpkin Cream, Chanterelles and Hazelnuts

Cauliflower, Avocado Pesto and Beetroot

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*
Tanqueray 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

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

- Char Ceviche, Pomegranate and Root Vegetable Chips
- Seared Prawns, Yuzu Cauliflower and Toasted Almonds
Smoked Potato, Mushrooms, Rosemary Oil and Herb Bread
- Artichoke, Celeriac and Parsley Sauce

PASTA AND RICE

- Red Pepper Risotto, Smoked Butter, Lobster and Black Lemon
Tortello Filled with Broccoli, Black Pig Genovese, N'duja and Miso Jus

Nettle Gnocchi, Pumpkin, Coffee and Buffalo Blue Cheese
Guitar-Cut Spaghetti with Peppers and Plums, Monte Baldo Truffle and Black Kale

FISH AND MEAT

- Turbot, Purple Potato, Leek and Thai Sauce
Crispy Monkfish, Radicchio and Champagne & Lemongrass Sauce
- Veal, Jerusalem Artichoke, Orange & Chilli Marmalade and Barbecue Jus
- Milk-Fed Piglet in Porchetta, Grilled Oyster Mushroom and Tandoori Jus

SWEET TEMPTATIONS

- Apple, Yuzu, Buffalo Ricotta Ice Cream and Lime
Pumpkin, Chestnut and Disaronno Amaretto Ice Cream
- Millot Dark Chocolate, Bourbon Vanilla Mousse and Coffee Ice Cream
- Amatika Chocolate, Peanut Namelaka and Miso Ice Cream
Annalisa's Tiramisu
- Selection of Local Valpolicella Cheeses and Mustard Fruits

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

 Gluten free