



PASQUA

A delightful surprise

Zucchini Flower, Ricotta , Mango Chutney and Saffron Chickpeas

Grilled Octopus, White Beans and Crispy Agretti

Vitelotte Potato Gnocchi, Peas and Sturgeon Carpaccio

Monkfish like a "Porchetta", Beurre Blanc and Potato Millefeuille
and / or

Lamb, Mustard Pumpkin, Turnip Tops and Spiced Jus

Thinking of the "Pastiera"

5 Courses per Person **100,00**

6 Courses per Person **115,00**

NATURA

A tribute to the plant-based world

Charcoal-Grilled White Asparagus, Tonka Bean Apple, Elderflower Vinaigrette and Mint Oil

Melting Eggplant, Caper Leaves, Confit Tomato and Basil

Coconut Cream, Monk's Beard, Marinated Pumpkin, Beans and Citrus Sauce

Spaghetti with Smoked Green Tomato, Red Onion and Lemon

Vanilla Leek Mosaic, Candied Citron, Tea Oil and Chickpea Farinata

Chocolate Euphoria

75,00




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

-  Marinated Sturgeon, Kefir and Sturgeon Caviar
Seared Scallop, Herb Crust, Late Radicchio and 'Valpolicella Ripasso' Wine Sauce
-  Melting Eggplant, Caper Leaves, Confit Tomato and Basil
-  Crispy Artichoke, Buffalo Stracciatella Cheese and Deer Tartare




PASTA AND RICE

- Gagnano Spaghetti with 'Cacio e Pepi', Fresh Fava Beans and Red Prawns
-  Wild Garlic Risotto, Fermented Lime, Almonds 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

-  Eel, Kabayaki Sauce, Pak Choi and Sesame
Seared Grouper, Artichokes, "Bagna Cauda" and Green Sauce
-  Fassona Tataki, Dandelion, Black Truffle and Cacao Nib Jus
-  Suckling Pig Porchetta, Carrot, Turmeric, Ginger and Jus

SWEET TEMPTATIONS

- Chocolate Euphoria
Hazelnut Cream, Guanaja, Crunchy and Almond Ice Cream
Annalisa's Tiramisu
-  Coffee and Coffee
Timut Pepper Ice Cream, Rhubarb and Garda Olive Oil
-  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