
Tasting Menu

TCRISPY SALAD WITH ROASTED CRUSTACEANS,
TOPINAMBUR CREAM
AND WILD BERRIES SAUCE

VEAL TONGUE, RAW RED SHRIMPS, SMOKED GOOSE LIVER
AND PINE NUTS AND CRESS PESTO

POTATO DUMPLINGS WITH RED SHRIMPS,
TURNIP GREEN AND ANCHOVIES OIL

DUCK TORTELLI, FLAVOURED WITH ROSEMARY
SAUTÉED WITH FOIE GRAS
AND SWEET WINE SAUCE

BLACK COD WITH BEETROOT CREAM,
BABY SQUIDS AND FROTH OF GARLIC

VENISON SADDLE WITH MERLOT SAUCE, MUSHROOMS,
SMALL PUMPKIN'S PIE AND
RICOTTA CHEESE WITH CAMOMILE

TORRONE PARFAIT WITH CROQUANT,
CHESTNUTS AND MANGO SAUCE

SMALL ASSORTED PASTRIES

€ 100,00

(SERVED TO ALL THE TABLE)

Little Menu

TWO WAYS COOKED SALTED COD
WITH POLENTA TARAGNA CREAM,
BEANS AND BOTTARGA OIL

PUMPKIN RAVIOLI
WITH AGED GRANA PADANO SAUCE
AND TOASTED NUTS.

NECK OF SUCKLING PIG SLOW COOKED
WITH MIRTH SAUCE, PRUNES
AND CINNAMON WITH WASABI POTATOES

CROCANT BISCUIT, FRESH FRUIT
AND VANILLA SAUCE OF THAITI

SMALL ASSORTED PASTRIES

€ 80,00

(SERVED TO ALL THE TABLE)

The Seasonal Menu

MARINATED AND CRISPY RABBIT WITH VEGETABLES,
ESCAROLE SAUCE, RAISIN,
AND MAYONNAISE FLAVORED WITH GRAPE MUST

“ACQUERELLO” RICE WITH VINEYARD SNAILS,
GORGONZOLA FONDUE
AND ALMOND MILK

DUCK BREAST WITH BBQ SAUCE FLAVORED
WITH SANSHO PEPPER

OUR BEST APPLE

SMALL ASSORTED PASTRIES

€ 80,00

(SERVED TO ALL THE TABLE)

Starters

ROLLS OF EEL WITH VEGETABLE MARINATED IN TARRAGON VINEGAR	€ 20.00
SELECTION OF RAW FISH	€ 55.00
EMOTION FROM THE SEA	€ 28.00
CRISPY SALAD WITH ROASTED CRUSTACEANS, CREAM OF TOPINAMBUR AND WILD BERRIES	€ 28.00
SQUIDS STUFFED WITH VEGETABLES, BLACK GARLIC SAUCE, BEETROOTS AND COMPOTE OF GARDA LAKE LEMONS	€ 26.00
MILLEFEUILLE OF ARTICHOKE RAW AND COOKED, ROASTED SCAMPI AND SWEET ANCHOVIES SAUCE	€ 28.00
ROASTED SCALLOPS CREAM OF TURNIP TOPS, CUTTLEFISH AND SALMON EGGS	€ 26.00
SALT COD COOKED IN TWO DIFFERENT WAYS WITH POLENTA TARAGNA CREAM, BEANS AND OIL OF BOTTARGA	€ 26.00
SMALL MUSHROOMS PIE WITH CREAM OF PUMPKIN, ROBIOLA CHEESE AND QUAIL EGGS.	€ 20.00
VEAL TONGUE, RAW RED SHRIMPS, SMOKED GOOSE LIVER AND PINE NUTS AND CRESS PESTO	€ 26.00
RABBIT MARINATED AND CRISPY WITH VEGETABLES, ESCAROLE SAUCE, RAISIN, AND MAYONNAISE FLAVORED WITH GRAPE MUST	€ 25.00
GOOSE LIVER WITH CARAMELIZED FRUITS IN RED VERMOUTH, ICE CREAM OF MUSTARD AND NUTS	€ 33.00

Pasta Dishes

CREAM OF CHICKPEAS, SPIDER CRAB AND GARDA OLIVE OIL	€ 28.00	
LINGUINE FROM GRAGNANO WITH SEA URCHINS SAUCE AND RAW MARINATED CRUSTACEANS WITH GARDA OLIVE OIL	€ 26.00	
SEA BASS RAVIOLI WITH CLAMS SAUCE FLAVOURED WITH FENNEL	€ 25.00	
POTATOES DUMPLINGS, TURNIP TOPS , RED PRAWNS, ANCHOVIES OIL AND BURRATA CHEESE	€ 26.00	
RAVIOLI OF PUMPKIN WITH AGED GRANA PADANO SAUCE AND TOASTED NUTS	€ 23.00	
BUTTONS WITH AMATRICIANA SAUCE, CRISPY YOLK AND PECORINO CHEESE	€ 25.00	
DUCK TORTELLI, FLAVOURED WITH ROSEMARY SAUTÉED WITH FOIE GRAS AND SWEET WINE SAUCE	€ 25.00	
“ACQUERELLO” RISE WITH CREAM OF TOPINAMBUR, ARTICHOKES PISTACCIO AND LOBSTER WITH VANILLA FROM THAITI (MINIMUM 2 PEOPLE)	€ 40.00	P.P
“ACQUERELLO” RICE WITH VINEYARD SNAILS, GORGONZOLA FONDUE AND ALMOND MILK (MINIMUM 2 PEOPLE)	€ 30.00	P.P
“ACQUERELLO” RICE WHIT GRANA PADANO D.O.P, CREAM OF RED CABBAGE AND ROASTED QUAIL FLAVORED WITH ANISE (MINIMUM 2 PEOPLE)	€ 30.00	P.P

Fish

PIKE PESCATORA STYLE WITH ROASTED POLENTA	€	30.00
TURBOT IN CRUST OF QUINOA MARINATED WITH GINGER, ARTICHOKES AND RED CABBAGE CREAM	€	38.00
BLACK COD WITH BEETROOT CREAM, BABY SQUIDS AND FROTH OF GARLIC	€	36.00
SEA BASS ROASTED WITH MASHED POTATOES, FROTH OF TARRAGON AND ZUCCHINI FLOWER FRIED IN TEMPURE WITH SHRIMPS AND RICOTTA CHEESE	€	38.00
RED MULLET ROASTED WITH TURNIP TOPS, RAW MANTIS SHRIMPS, CHILI PEPPER AND CREAM OF BLACK BEANS	€	36.00
STEAMED SCAMPI WITH VEGETABLES AND PEPPERONI MAYONNAISE	€	40.00
LOBSTER RAISED IN A PAN ,”BASMATI” RICE, FENNEL, COCONUT MILK AND CURRY SAUCE	€	55.00

Meat

LAMB CHOPS IN CRUST OF PECORINO CHEESE AND THYME	€	35.00	
ROASTED PIGEON WITH ROSEMARY, GINGER CARROTS, BLACK CABBAGE AND MILK FLAVOURED OF LIQUORICE	€	40.00	
SADDLE OF VENISON WITH MERLOT SAUCE, MUSHROOMS, SMALL PIE OF PUMPKIN A ND RICOTTA CHEESE WITH CAMOMILE	€	35.00	
NECK OF SUCKLING PIG SLOW COOKED WITH MIRTH SAUCE, PRUNES AND CINNAMON WITH WASABI POTATOES	€	30.00	
DUCK BREAST WITH BBQ SAUCE FLAVORED WITH SANSHO PEPPER	€	33.00	
FILLET OF VEAL IN CRUST OF RICE, SPINACH, RAISIN AND DEMI-GLACE	€	35.00	
FILLET OF FASSONE BEEF IN SALT AND PEPPER CRUST WITH THYME OIL (MINIMUM FOR 2 PEOPLE)	€	40.00	P.P

Cheeses

SELECTION OF CHEESES	€	20,00	
COVER CHARGE	€	8,00	

Dessert

NOUGAT PARFAIT WITH CROQUANT, CHESTNUTS AND MANGO SAUCE	€ 15,00
OUR BEST APPLE	€ 15,00
SOUFFLÉ WITH RICOTTA CHEESE AGED IN HAY, FENNEL AND CEDAR SORBET	€ 15,00
TAKE ME: CHOCOLATE TEMPTATIONS	€ 15,00
MEMORY OF LINZER CAKE	€ 15,00
CARROTS, PEANUTS AND GRAPEFRUIT	€ 15,00
CRISPY BISCUIT, WITH FRESH FRUIT AND TONKA BEAN SAUCE	€ 15,00
OUR SORBETS AND ICE CREAMS	€ 10,00

Dessert Wine

AL BICCHIERE

ACINI NOBILI	MACULAN	€ 18,00
ALA	DUCA SALAPARUTA	€ 7,00
BAGLIO FLORIO (MARSALA SOLERAS)	FLORIO	€ 6,00
BAROLO CHINATO	CAPPELLANO	€ 9,00
BRACHETTO D'ACQUI	GIACOMO BOLOGNA 0,375 L	€ 15,00
CHÂTEAU RIUSSEC (SAUTERNES) GRAND CRU	A. VUILLER	€ 20,00
CHÂTEAU HAUT-MAYNE (SAUTERNES)	HAUT MAYNE	€ 8,00
COMTESS SANCT VALENTIN	ST MICHELE APPIANO	€ 11,00
DINDARELLO	MACULAN	€ 5,00
EDYS	MASO BASTIE	€ 10,00
ESSENZIA	POJER & SANDRI	€ 10,00
GEWÜRZTRAMINER CASHMERE	ELENA WALCH	€ 18,00
I CAPITELLI	ANSELMI	€ 8,00
MALVASIA DELLE LIPARI	FLORIO	€ 12,00
MALVASIA DELLE LIPARI	HAUNER	€ 11,00
MALVASIA PASSITO	IL NEGRESE	€ 6,00
MARSALA SUPERIORE VECCHIO SAMPERI	DE BARTOLI	€ 10,00
MOSCATO D'ASTI	LA SPINETTA 0,375 L	€ 15,00
MOSCATO DI SCANZO (DON QUIJOTE)	COMPAGNONI	€ 8,00
MOSCATO PASSITO	V. SANTOSTEFANO	€ 11,00
MOSCATO PASSITO DI PANTELLERIA (BEN RYE)	DONNA FUGATA	€ 11,00
MOSCATO PASSITO DI PANTELLERIA (MUEGGEN)	S. MURANA	€ 11,00
MOSCATO PASSITO DI PANTELLERIA (MARTINGANA)	S. MURANA	€ 17,00
MOSCATO PASSITO PIASA RISCHIEI	FORTETO DELLA LUJA	€ 12,00
MOSCATO ROSA	HOFSTÄTTER	€ 10,00
MOSCATO ROSA	ZENI	€ 8,00

Dessert Wine

AL BICCHIERE

MOSCATO ROSA	ELENA WALCH	€ 11,00
MOSCATO ROSA PREPOSITUS	ABB. NOVACELLA	€ 11,00
MUFFATO DELLA SALA	ANTINORI	€ 11,00
PALMARGENTINA	COSTARIPA	€ 6,00
PASSITO DELLA ROCCA	PIEROPAN	€ 10,00
PICOLIT	LIVIO FELLUGA	€ 20,00
PICOLIT	RONCHI DI CIALLA	€ 18,00
PICOLIT	RONCHI DI MANZANO	€ 10,00
RECIOTO DI SOAVE (LE COLOMBARE)	PIEROPAN	€ 10,00
RECIOTO DELLA VALPOLICELLA	DAL FORNO	€ 45,00
RECIOTO DELLA VALPOLICELLA	QUINTARELLI	€ 35,00
RECIOTO DELLA VALPOLICELLA	ZENATO	€ 10,00
SCACCO MATTO	ZERBINA	€ 12,00
SOLALTO	FATTORIA LE PUPILLE	€ 7,00
SOLE DI DARIO	CANTRINA	€ 10,00
SOL DORÉ	PROVENZA	€ 7,00
TAL LUC	LIS NERIS	€ 25,00
TERMINUM	TRAMIN	€ 16,00
TORCOLATO	MACULAN	€ 8,00
TRE FILER	CÀ DEI FRATI	€ 8,00
VERDICCHIO PASSITO	SARTARELLI	€ 8,00
VERDUZZO PASSITO	RONCHI DI MANZANO	€ 6,00
VIN SANTO	ANTINORI	€ 10,00
VIN SANTO	FONTODI	€ 18,00
VIN SANTO	AVIGNONESI	€ 55,00
