
Tasting Menu

TARTAR OF RAW MARINATED GOBBETTI PRAWNS
WITH A BROTH OF COCONUT AND LIME

MARINATED QUAIL BREAST WITH CHICKPEA FLOUR,
WILD CHERRIES SAUCE CROQUANT ONION
AND LEMON MARMALADE

LINGUINE FROM GRAGNANO,
MANTECATED WITH ONIONS CREAM,
OYSTERS, NUTS AND CAVIAR

GUINEA FOWL RAVIOLI, SAUCE AND MUSHROOMS
WITH REDUCTION OF CARAMELIZED ONIONS

DOTTO WITH CREAM OF LEEKS, SPINACH,
CUTTLEFISH AND BLACK POLENTA

SECRET OF PATANEGRA PORK WITH BLUEBERRIES,
CREAM OF POTATOES AND THYME

SMALL ASSORTED PASTRIES

MERINGUE WITH RED FRUITS JELLY
AND CELERY SORBET

€ 110,00

(SERVED TO ALL THE TABLE)

Little Menu

SPIDER CRAB SALAD, YOGURT SAUCE,
CURRY AND YUZU OIL

RISOTTO WITH CREAM OF SWEET LEEKS,
ZUCCHINI FLOWERS,
OLIVE AND TOMATOES POWDER AND SAFFRON OIL

FILET OF VEAL WITH MUSHROOMS,
ASPARAGUS AND BLACK TRUFFLE

SMALL ASSORTED PASTRIES

ROASTED APRICOT, CHOCOLATE GELEË
AND SORBET MADE WITH ROSEMARY AND LEMON

€ 90,00

(SERVED TO ALL THE TABLE)

Lake Menu

TOAST WITH CHAR AND AVOCADO,
SMALL SALAD WITH TOASTED SEED
AND MAYONNAISE OF CUCUMBER

WHITEFISH IN COOKING OIL WITH MASHED POTATOES,
HERBS AND CHERRY TOMATO SAUCE
WITH CAPERS AND GARDA LEMON GELS

CANDY FILLED WITH PIKE, CARROTS FOAM,
CURCUMA AND MUSTARD OIL

GRILLED EEL WITH GREEN TOMATOES JAM,
GARDA OLIVE AND GROPPELLO WINE REDUCTION

SMALL ASSORTED PASTRIES

ICED MANGO MOUSSE
WITH PASSION FRUIT AND HAZELNUTS CROQUANT

€ 90,00

(SERVED TO ALL THE TABLE)

Starters

SELECTION OF RAW SEA FISH	€	55,00
TARTAR OF MARINATED GOBBETTI PRAWNS WITH BROTH OF COCONUT AND LIME	€	25,00
TOAST WITH CHAR AND AVOCADO, SMALL SALAD WITH TOASTED SEEDS AND MAYONNAISE OF CUCUMBER	€	25,00
WHITEFISH IN COOKING OIL WITH MASHED POTATOES, HERBS AND CHERRY TOMATO SAUCE WITH CAPERS AND GARDA LEMON GELS	€	25,00
EMOTIONS FROM THE SEA	€	28,00
FRESH BURRATA CHEESE WITH MARINATED RED SHRIMPS, CAVIAR, ASPARAGUS VARIATIONS, RASPBERRY SAUCE AND ANCHOVIES POWDER	€	30,00
SPIDER CRAB SALAD, YOGURT SAUCE, CURRY AND YUZU OIL	€	28,00
STUFFED CUTTLEFISH, WITH PEAS CREAM AND EMBER OIL	€	26,00
PANZANELLA (CREAM OF FRESH TOMATOES AND CRISPY BREAD) WITH SLOW COOKED SHELLFISH AROMATISED WITH MINT	€	30,00
WILD ROASTED OCTOPUS WITH ONIONS OIL AND WASABI CREAM	€	25,00
SALTED COD COOKED IN LOW TEMPERATURE WITH CAPPERS POWDER, LEEKS AND TOMATOES WITH COCONUT MILK	€	26,00
AUBERGINE, PROVOLA CHEESE, TOMATOES AND BASIL	€	20,00
ASPARAGUS PIE WITH POACHED EGG AND GRANA PADANO CHEESE CREAM	€	20,00
MARINATED QUAIL BREAST WITH CHICKPEA FLOUR, WILD CHERRIES SAUCE CROQUANT ONION AND LEMON MARMALADE	€	25,00
GOOSE LIVER WITH CARAMELIZED PEACH, ALMONDS ICE CREAM, AMARETTO AND COFFEE	€	35,00

Pasta

LINGUINE FROM GRAGNANO, MANTECATED WITH ONIONS CREAM, OYSTERS NUTS AND CAVIAR	€ 28,00
BURRATA STUFFED BUTTON, CANTABRIAN ANCHOVY, TOMATO CONFIT AND BASIL	€ 26,00
PODS FILLED WITH LIQUID PEAS, SCALLOPS CARPACCIO AND MINT AND PINE-SEEDS EMULSION	€ 26,00
BLUE LOBSTER RAVIOLI WITH TOMATOES AND LEMON GRASS FLAVOURED BISQUE	€ 30,00
CANDY FILLED WITH PIKE, CARROTS FOAM, CURCUMA AND MUSTARD OIL	€ 25,00
RAVIOLI WITH ST. PETER'S HERBS, SNAILS IN HERB CRUST AND CREAM WITH SWEET ALMONDS	€ 23,00
GUINEA FOWL RAVIOLI, SAUCE AND MUSHROOMS WITH REDUCTION OF CARAMELIZED ONIONS	€ 25,00
CLOSED LASAGNE WITH OLD GRANA PADANO SAUCE	€ 23,00
RISOTTO WITH TOMATOES, SHELLFISH COOKED IN BASIL OIL, LIME AND CHERRIES (MIN 2 PERSONS)	€ 35,00 P.P
RISOTTO WITH CREAM OF SWEET LEEKS, ZUCCHINI FLOWERS, OLIVE AND TOMATOES POWDER AND SAFFRON OIL (MIN 2 PERSONS)	€ 25,00 P.P

Fish

SMOKED EEL WITH GREEN TOMATOES JAM, GARDA OLIVE AND GROPPELLO WINE REDUCTION	€ 35,00
TURBOT FILLED WITH RED SHRIMPS, BLACK RICE CRUST AND REDUCTION OF SHELLFISH	€ 38,00
WILD SEA BASS ROASTED IN TOMATO WATER, GREEN BEANS, OLIVE CAPERS	€ 38,00
PEZZOGNA FISH (SADDLED SEABREAM) WITH SPINACH, SEA SNAILS CREAM, SEA URCHINS SAUCE AND MANTIS SHRIMPS	€ 36,00
DOTTO WITH LEEKS CREAM, SPINACH, CUTTLEFISH AND BLACK POLENTA	€ 38,00
RED MULLET WITH "PAPPA AL POMODORO" AND FRIED ANEMONES	€ 36,00
TUNA BELLY WITH MUSHROOMS, SCALLOPS PAN BRIOCHE AND FOIE GRAS	€ 40,00
SCAMPI STEAMED WITH VEGETABLES AND GREEN PEPPER MAYONNAISE	€ 40,00
BLUE LOBSTER, VARIATION OF TOMATOES, MANGO, MARINATED RHUBARB WITH STRAWBERRY AND PASSION FRUIT	€ 55,00

Meat

VEAL FILET WITH MUSHROOMS, ASPARAGUS AND BLACK TRUFFLE	€ 36,00
RABBIT LOIN WITH LITTLE PAN-FRIED PEPPERS AND DEMI-GLACE SAUCE	€ 30,00
PIGEON WITH PORT AND CHERRIES REDUCTION WITH CINNAMON SAUCE AND LIVER'S BON-BON	€ 40,00
SECRET OF PATANEGRA PORK WITH BLUEBERRIES, CREAM OF POTATOES AND THYME	€ 30,00
SLOW COOKED LAMB SHOULDER WITH DEMI-GLACE SAUCE FLAVOURED WITH MINT AND COFFEE, ROASTED POTATOES	€ 35,00
FASSONA BEEF FILLET IN SALT AND PEPPER CRUST, CHICORY GRATIN AND THYME OIL (MIN.2 PERSONS)	€ 40,00 P.P

Cheese

SELECTION OF CHEESE WITH MUSTARDS	€ 20,00
COVER CHARGE	€ 8,00

The Dessert

MERINGUE WITH RED FRUITS JELLY AND CELERY SORBET	€ 16,00
ICED MANGO MOUSSE WITH PASSION FRUIT AND HAZELNUTS CROQUANT	€ 16,00
ROASTED APRICOT, CHOCOLATE GELÉE AND SORBET MADE WITH ROSEMARY AND LEMON	€ 16,00
MARITONZO ROMANO (SWEET LEAVENED) WITH WHIPPED CREAM, GARDA LEMONS AND PEACHES	€ 16,00
MILLEFEUILLE WITH CHERRY MOUSSE, CREAMY CARAMEL AND PISTACHIO ICE CREAM	€ 16,00
LIQUORICE SOUFFLÉ, WITH MINT ICE CREAM (MIN FOR 2 PEOPLE)	€ 16,00 P.P.
OUR SORBETS AND ICE CREAMS	€ 10,00
