
Tasting Menu

FRESH BURRATA CHEESE WITH MARINATED RED SHRIMPS,
CAVIAR, ASPARAGUS VARIATIONS,
RASPBERRY SAUCE AND ANCHOVIES POWDER

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

COLD BLACK SPAGHETTI
WITH SQUID TARTAR AND MARINATED GINGER

BURNT WHEAT CANDIES FILLED WITH PORCINI MUSHROOMS,
BURNT ONION RISOTTO AND BAGOSS

DOTTO IN BLACK POLENTA CRUST
WITH ZUCCHINI CREAM AND ZOTTOLI SAUCE

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

SMALL ASSORTED PASTRIES

EDEN

€ 130,00

(SERVED TO ALL THE TABLE)

Sweet Water Menu

CHAR AND AVOCADO TOAST
WITH VARIOUS TOASTED SEEDS
AND FAKE CUCUMBER MAYONNAISE

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

TWISTED NOODLES ORO VERRIGNI SELECTION
COOKED IN LEMON WATER
WITH LAKE SARDINES FENNEL AND CAPER LEAVES

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

SMALL ASSORTED PASTRIES

PEACH, STRAWBERRY DRIED FRUIT

€ 110,00

(SERVED TO ALL THE TABLE)

Sea Food Menu

TARTAR OF MARINATED GOBBETTI PRAWNS
WITH BROTH OF COCONUT AND LIME

SPIDER CRAB SALAD, YOGURT SAUCE,
CURRY AND YUZU OIL

RISOTTO WITH TOMATOES,
SHELLFISH COOKED IN BASIL OIL,
LIME AND CHERRIES

PEZZOGNA FISH
(SADDLED SEABREAM) WITH SPINACH, SEA SNAILS CREAM,
SEA URCHINS SAUCE AND MANTIS SHRIMPS

BLUE LOBSTER, VARIATION OF TOMATOES,
MANGO, MARINATED RHUBARB
WITH STRAWBERRY AND PASSION FRUIT

SMALL ASSORTED PASTRIES

AVOLA,
"THE ALMOND GOES WELL WITH THE MULBERRY"

€ 150,00

(SERVED TO ALL THE TABLE)

Starters

SELECTION OF RAW SEA FISH	€ 60,00
TARTAR OF MARINATED GOBBETTI PRAWNS WITH BROTH OF COCONUT AND LIME	€ 32,00
WHITEFISH IN COOKING OIL WITH MASHED POTATOES, HERBS AND CHERRY TOMATO SAUCE WITH CAPERS AND GARDA LEMON GELS	€ 28,00
EMOTIONS FROM THE SEA	€ 30,00
FRESH BURRATA CHEESE WITH MARINATED RED SHRIMPS, CAVIAR, ASPARAGUS VARIATIONS, RASPBERRY SAUCE AND ANCHOVIES POWDER	€ 35,00
SPIDER CRAB SALAD, YOGURT SAUCE, CURRY AND YUZU OIL	€ 35,00
OUR IDEA OF SEAFOOD SALAD (CRISPY VEGETABLES, TOMATO AND BASIL)	€ 35,00
WILD ROASTED OCTOPUS WITH CREAM OF YELLOW TOMATO AND WASABI CREAM	€ 30,00
CHAR AND AVOCADO TOAST, WITH VARIOUS TOASTED SEEDS AND FAKE CUCUMBER MAYONNAISE	€ 28,00
TARTAR OF FASSONA BEEF, WITH APPLE SAUCE, CELERY, ACID CREAM AND CAVIAR	€ 35,00
ASPARAGUS PIE WITH POACHED EGG AND GRANA PADANO CHEESE CREAM	€ 25,00
MARINATED QUAIL BREAST WITH CHICKPEA FLOUR, WILD CHERRIES SAUCE CROQUANT ONION AND LEMON MARMALADE	€ 30,00
GOOSE LIVER WITH RAISIN SAUCE, ROASTED APRICOTS AND BAROLO CHINATO	€ 38,00

Pasta

COLD BLACK SPAGHETTI WITH SQUID TARTAR AND MARINATED GINGER	€ 30,00
PEA PODS WITH RAW SCALLOPS, PINE NUT OIL AND MINT	€ 30,00
LOBSTER RAVIOLI, LEMONGRASS	€ 35,00
BURNT WHEAT CANDIES FILLED WITH PORCINI MUSHROOMS, BURNT ONION RISOTTO AND BAGOSS	€ 28,00
RAVIOLI WITH ST. PETER'S HERBS, WITH CHICKEN OYSTER AND PEANUT SALTED CARAMEL	€ 28,00
TORTELLI FILLED WITH DUCK, FLAVOURED WITH ROSEMARY AND FOIE GRAS WITH SWEET WINE SAUCE	€ 30,00
AUBERGINE GNOCCHI WITH BASIL PESTO, TOMATOS AND BURRATA	€ 25,00
TWISTED NOODLES ORO VERRIGNI SELECTION COOKED IN LEMON WATER WITH LAKE SARDINES FENNEL AND CAPER LEAVES	€ 25,00
RISOTTO WITH TOMATOES, SHELLFISH COOKED IN BASIL OIL, LIME AND CHERRIES (MIN 2 PERSONS)	€ 40,00 P.P
RISOTTO WITH CREAM OF SWEET LEEKS, ZUCCHINI FLOWERS, OLIVE AND TOMATOES POWDER AND SAFFRON OIL (MIN 2 PERSONS)	€ 30,00 P.P

Fish

SMOKED EEL WITH GREEN TOMATOES JAM, GARDA OLIVE AND GROPPELLO WINE REDUCTION	€ 35,00
SEA BREAM ESCALOPE IN CLAM GUAZZETTO VERACI, POTATOES AND PUMPKIN FLOWERS	€ 40,00
MORONE IN BLACK POLENTA CRUST WITH ZUCCHINI CREAM AND ZOTTOLI SAUCE	€ 40,00
PEZZOGNA FISH (SADDLED SEABREAM) WITH SPINACH, SEA SNAILS CREAM, SEA URCHINS SAUCE AND MANTIS SHRIMPS	€ 40,00
PANZANELLA (CREAM OF FRESH TOMATOES AND CRISPY BREAD) WITH SLOW COOKED SHELLFISH AROMATISED WITH MINT	€ 45,00
TUNA BELLY WITH MUSHROOMS, SCALLOPS, PAN BRIOCHE AND FOIE GRAS	€ 45,00
BLUE LOBSTER, VARIATION OF TOMATOES, MANGO, MARINATED RHUBARB WITH STRAWBERRY AND PASSION FRUIT	€ 60,00
RED MULLET STUFFED WITH PAPPAL POMODORO, SERVED WITH ITS SAFFRON BRODETTO AND SEMOLINA FRIED ANEMONE	€ 40,00

Meat

FILET OF VEAL WITH BLACK TRUFFLE SAUCE	€	40,00	
LOIN OF RABBIT WITH LITTLE PAN-FRIED PEPPERS AND DEMI-GLACE SAUCE	€	35,00	
PIGEON WITH PORT AND CHERRIES REDUCTION WITH CINNAMON SAUCE AND LIVER'S BON-BON	€	45,00	
SECRET OF PATANEGRA PORK WITH BLUEBERRIES, CREAM OF POTATOES AND THYME	€	35,00	
SLOW COOKED LAMB SHOULDER WITH DEMI-GLACE SAUCE FLAVOURED WITH MINT AND COFFEE, ROASTED POTATOES	€	35,00	
ROASTED DUCK BREAST WITH DRIED FRUIT AND FRAGRANT SAUCE WITH GIN AND MOUNTAIN PINE	€	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	€	25,00	
COVER	€	10,00	P.P

Dessert

EDEN	€	18.00
CREAMY WITH CELERY, LIME AND BASIL SORBET 1, 3, 7, 8, 9		
AVOLA	€	18.00
"THE ALMOND GOES WELL WITH MULBERRY" ALMOND, BLACKBERRY, CHERRY AND VANILLA 1, 3, 7, 8		
MANGO AND VITAMIN C	€	18.00
LEMONGRASS, YUZU, FRESH THYME AND LEMON 1, 7, 8		
PEACH MEETS STRAWBERRY	€	18.00
PEACH, STRAWBERRY SORBET, MINT AND LADYFINGER WITH ALMONDS 3, 8		
100% GARDA	€	18.00
HONEY MOUSSE, SAFFRON, CAPER, APRICOT AND LEMON POWDER 1, 3, 7, 8		
RASPBERRY SOUFFLÉ WITH MOJITO SORBET	€	25.00
(MINIMUM FOR TWO PEOPLE) 1, 3, 7		
OUR SELECTION OF SORBETS	€	12.00
