Tasting Menu

Tartar of marinated violet prawns
with broth of coconut and lime

Marinated quail breast with chickpea flour,
wild cherries sauce, croquant onion
and lemon marmalade

Creamy risotto with sweet leek purée,
basil and Taggiasca olive powder,
cherry tomatoes and saffron oil

Roasted croaker, pak choi,
hollandaise sauce and Amur caviar

Secret of iberic pig with blueberries,
cream of potatoes and thyme

Vertical Symphony
Confit cherry tomatoes, strawberries,
watermelon, green limoncello and aromatic herb pesto

Small assorted pastries

€ 140,00

(served for all diners at the table)

Sweet Water Menu

Whitefish in cooking oil with mashed potatoes,
herbs and cherry tomato sauce with capers
and Garda lemon gels

Char and avocado toast
with various toasted seeds
and fake cucumber mayonnaise

Busiate with sardine ragù,
capers and fennel oil

Grilled eel, glazed with honey
and served with red onion
and black garlic compote

"The Secret Under the Tablecloth"
Cedar in all its forms, robiola and capers

Small assorted pastries

€ 120,00

(served for all diners at the table)

Sea Food Menu

Fresh Burrata cheese with marinated red shrimps,
caviar, asparagus variations, raspberry sauce
and anchovies powder

Spider crab salad, yogurt sauce,
curry and yuzu oil

Cold Black spaghetti with squid tartar
and marinated ginger

Ravioli stuffed with sea bass in a clam sauce
and courgette mayonnaise

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

"The Perfect Spread"
Bread, hazelnut butter, peaches and verbena

Small assorted pastries

€ 170,00

(served for all diners at the table)

Gli Antipasti

Selection of raw sea fish	€ 75,00 |
Emotions from the sea	€ 35,00 |
Tartar of marinated gobbetti prawns with broth of coconut and lime	€ 35,00 |
Fresh Burrata cheese with marinated red shrimps, caviar, asparagus variations, raspberry sauce and anchovies powder	€ 40,00 |
Spider crab salad, yogurt sauce, curry and yuzu oil	€ 36,00 |
Wild roasted octopus with cream of yellow tomato and wasabi cream	€ 32,00 |
Whitefish in cooking oil with mashed potatoes, herbs and cherry tomato sauce with capers and Garda lemon gel	€ 30,00 |
Char and avocado toast, with various toasted seeds and fake cucumber mayonnaise	€ 30,00 |
Asparagus pie with poached egg and Grana Padano cheese cream	€ 28,00 |
Raw kobe beef, sea urchin, ponzu sauce gel and fig leaf oil	€ 40,00 |
Marinated quail breast with chickpea flour, wild cherries sauce croquant onion and lemon marmalade	€ 30,00 |
goose foie gras escalope with Passito sauce, roasted apricots and aged vinegar	€ 45,00|

I Primi Piatti

Cold Black spaghetti with squid tartare
and marinated ginger — € 33,00 |

Ravioli stuffed with sea bass in a clam sauce
and courgette mayonnaise — € 33,00 |

Crispy cannelloni stuffed with seafood ragù
on pea cream and bottarga oil — € 35,00 |

Busiate with sardine ragù,
capers and fennel oil — € 28,00 |

Tortelli filled with duck, flavoured with rosemary
and foie gras with sweet wine sauce — € 32,00 |

Ravioli stuffed with Bolognese ragù
with Grana Padano DOP sauce — € 28,00 |

Aubergine gnocchi with basil pesto,
tomatos and burrata — € 28,00 |

Creamy risotto with sweet leek purée,
basil and Taggiasca olive powder,
cherry tomatoes and saffron oil — € 35,00 | p.p
(min 2 persone)

Risotto with tomatoes, shellfish cooked in basil oil,
lime and cherries — € 45,00 | p.p
(min 2 persone)

I Pesci

Grilled eel glazed with honey and served with red onion and black garlic compote	€ 40,00 |
Roasted croaker, pak choi, hollandaise sauce and Amur caviar	€ 45,00 |
turbot in a black rice crust, stuffed with red prawns and leeks with a garden of vegetables and its sauce	€ 45,00 |
Red mullet stuffed with tomato soup, served with its saffron broth and fried anemone with semolina	€ 45,00 |
Crispy sea bream stuffed with spinach, sea snails with mantis shrimp sauce and sea urchins	€ 45,00 |
Red tuna belly with porcini mushrooms, scallops, goose liver and watercress pesto	€ 45,00 |
Warm shellfish panzanella with mint-flavoured salad	€ 45,00 |
Blue lobster, variation of tomatoes, mango, marinated rhubarb with strawberry and passion fruit	€ 65,00 |

Le Carni

Roasted veal fillet with its summer truffle reduction	€ 42,00 |
Pigeon cooked twice with Port sauce, cinnamon-flavoured cherries and its livers	€ 45,00 |
Secret of Patanegra pork with blueberries, cream of potatoes and thyme	€ 38,00 |
lamb loin stuffed with St. Peter's herb, its roast juice and pepper stuffed with land snails	€ 45,00 |
Roasted duck breast with dried fruit and Gin sauce, Sancho pepper and smoked eel	€ 40,00 |
Piemontese Fassone beef fillet in a salt and pepper crust with thyme oil (min 2 persone)	€ 45,00 | p.p

I Formaggi

Selection of cheese with mustards	€ 25,00 | p.p
Cover	€ 10,00

Dessert

“Vertical Symphony” confit cherry tomatoes, strawberries, watermelon, green limoncello and aromatic herb pesto	€	20,00 |
“The Perfect Spread” Bread, hazelnut butter, peaches and verben	€	20,00 |
“The Secret Under the Tablecloth” cedar in all its forms, robiola and capers	€	20,00 |
“Deep Darkness” deep black cherry, chocolate flan, milk foam and black pepper	€	20,00 |
“Timorosa” blackberry expression, tulakalum dark chocolate and thyme	€	20,00 |
Our ice creams and sorbets	€	20,00 |

Videtti Matteo

PASTRY CHEF