

# *Evolving Tradition*

*A journey of tastes from South to North  
with Italian and international products that earth and sea offer us during this period of the year*

Wild sea bass from Adriatic Sea,  
Kaluga Amur, watermelon, lovage, yuzu and yogurt  
Euro 41,00

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Shank of suckling pig  
Iberico Bellota, apricot and asparagus  
Euro 39,00

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Spaghetti alla chitarra,  
sea urchin, clams, plankton and black garlic  
Euro 38,00

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Potato - Peppermint Orecchiette,  
lamb and juniper  
Euro 38,00

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Lobster,  
organic carrot, almonds and avocado  
Euro 52,00

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Lemon balm,  
cocoa crispy and raspberry  
Euro 26,00

*Menu 6 courses  
Euro 150,00 per person*

# *Tribute to the Dolomites*

*A journey of tastes and textures  
that characterize my philosophy in the territory*

Wagyu beef from Renon,  
foie gras, rhubarb and raspberry  
Euro 43,00

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Polenta dumpling,  
speck, grey cheese, peas and savory  
Euro 36,00

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Venison,  
peach, wild herbs and chanterelles  
Euro 48,00

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Ricotta cheese dumpling,  
plums from Laion and gingerbread ice cream  
Euro 25,00

*Menu 4 courses  
Euro 120,00 per person*

# *Earth*

*Delicate creations, born from the nature  
transformed in art*

The Porcino mushroom

Euro 33,00

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Pasta and tomato

Euro 31,00

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The Aubergine

Euro 32,00

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Coconut, mango and passion fruit

Euro 24,00

*Menu 4 courses*

*Euro 100,00 per person*

Our Executive Chef Mario Porcelli has created 3 tasting menus  
that cannot be modified due  
the complexity of their preparation  
and are meant for the entire table.

*Some fresh products of animal and plant origin are subject to a blast chilling on site  
in order to guarantee the quality and the safety, according to HACCP plan - Reg. CE 852/04 and Reg. CE 853/04.*