

Balance of the Elements

*A dialogue between the elements that blend in perfect harmony,
creating a pure and essential taste experience*

Red Mullet of Mediterranean Sea

Euro 54,00

Iberian piglet,

Pata Negra, pistachio, orange and fennel

Euro 50,00

Fregola,

crustaceans, shellfish, citron and plankton

Euro 52,00

Orecchiette

with turnip tops

Euro 51,00

Black cod from Alaska

Calvisius caviar and lemon balm

Euro 60,00

Andoa chocolate,

pear, cassis, nuts, tonka bean and honey

Euro 32,00

Menu 6 courses

Euro 180,00 per person

Wine pairing

Euro 90,00 per person

Non-Alcoholic pairing

Euro 85,00 per person

Tribute to the Dolomites

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

Salmon trout

Euro 48,00

Ravioli of partridge,
beech and ramson

Euro 47,00

Deer,
rose hip, Lagrein and salsify

Euro 58,00

Apple

Euro 33,00

Menu 4 courses

Euro 150,00 per person

Wine pairing

Euro 70,00 per person

Non-Alcoholic pairing

Euro 65,00 per person

Earth

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

Beetroot and goat cheese

Euro 41,00

Buckwheat Tortello,
pumpkin, aged “pecorino di fossa” cheese and truffle

Euro 52,00

Potato Liseta

Euro 38,00

Yoghurt, raspberry, rose hip and caramel

Euro 32,00

Menu 4 courses

Euro 125,00 per person

Wine pairing

Euro 70,00 per person

Non-Alcoholic pairing

Euro 65,00 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.*