

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*

Coalfish,
sea urchins, rye crispy and chlorophyll with cilantro
Euro 42,00

Pork hock
Jamón Serran, pomegranate, orange and fennel
Euro 40,00

Fregola “like a risotto”,
sea truffles, allievi cuttlefish, prawns and plancton
Euro 37,00

Tortello filled with oxtail,
morels, parsnip and Stevia from Valin farm
Euro 38,00

Lobster,
grilled pumpkin, mugnoli and tangerine
Euro 52,00

Modern tiramisù
Euro 26,00

*Menu 6 courses
Euro 155,00 per person*

Tribute to the Dolomites

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

Deer cheek,
Jerusalem artichoke, red fruits and savory
Euro 40,00

Polenta gnocco,
Speck, Graukäse and Good-King-Henry
Euro 37,00

Lamb from Val di Funes,
celeriac, pleurotus, tyrolean lardo and dried fruits
Euro 48,00

Apple
Euro 26,00

*Menu 4 courses
Euro 125,00 per person*

Earth

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

Porcino mushroom

Euro 33,00

Pasta and tomato
“summer preserve”

Euro 31,00

Artichoke,
violet potato and truffle

Euro 35,00

Yogurt,
cocoa crispy, lemon balm and raspberries

Euro 25,00

*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.*