

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*

Patagonian toothfish,
manioc, sea urchins and bread from Altamura
Euro 50,00

Pork hock
Jamón de Bellota and tangerine
Euro 46,00

Fregola “like a risotto”,
bergamot, molluscs and crustaceans
Euro 48,00

Pappardelle of ancient grain “Senatore Cappelli”,
black truffle and Normandy butter
Euro 52,00

Lobster,
pomegranate, puntarelle and corn crisp
Euro 58,00

Callebaut dark chocolate
ricotta and pear
Euro 29,00

*Menu 6 courses
Euro 170,00 per person*

Tribute to the Dolomites

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

Wagyu from Renon,
Moscato rosa and chestnuts from Corzes
Euro 44,00

Potato orecchiette,
verbena, deer, juniper and cassis
Euro 45,00

Suckling tyrolean lamb,
organic carrot and cashew nuts
Euro 55,00

Apple
Euro 30,00

*Menu 4 courses
Euro 140,00 per person*

Earth

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

Hokkaido pumpkin

Euro 38,00

Schlutzkrapfen
from South Tyrol

Euro 40,00

Violet artichoke,
tubers, truffle and poached quail egg

Euro 45,00

Mentha cervina,
yoghurt, rose-hip and chocolate crispy

Euro 29,00

*Menu 4 courses
Euro 115,00 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.*