

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,
apple, Kaluga Amur caviar, lemongrass, hibiscus and red berries
Euro 40,00

Nebrodi's Pig,
Jamón serrano, fennel, orange and Jerusalem artichoke
Euro 39,00

Beetroot ravioli,
black scorpionfish, Santo Spirito prawn, pak choi and plancton
Euro 37,00

Hokkaido pumpkin dumplings,
venison, blueberries and star anise
Euro 37,00

Alaskan Black cod,
Brussels sprouts in osmosis and sharon persimmon
Euro 48,00

Dark Gianduja Chocolate,
Tahiti vanilla and amaretto
Euro 26,00

*Menu 6 courses
Euro 135,00 per person*

Tribute to the Dolomites

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

Wagyu beef from Renon,
Moscato Rosa D.O.C., Corzes chestnuts, mustard and rhododendron honey
Euro 40,00

Schlutzkrapfen
from South Tyrol
Euro 35,00

Deer,
red berries, apple and Anuschka potato
Euro 47,00

Ricotta cheese dumpling,
rosehip and gingerbread ice cream
Euro 25,00

*Menu 4 courses
Euro 115,00 per person*

Earth

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

The Porcino mushroom

Euro 32,00

Vialone Nano Rice,
mugnoli, black garlic, taralli and datterini tomatoes from Apulia

Euro 33,00

Violet artichoke,
tubers and black truffle

Euro 32,00

Yogurt,
lemon balm, cocoa crispy and raspberry

Euro 24,00

*Menu 4 courses
Euro 95,00 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.*