

MENU A LA CARTE

cover charge included

Appetizer

- Roast Storo polenta, lard pesto and local salami 9 €
- Garronese Veneta Beef tartare, pistachio Mayonnaise, jowl bacon and seasoned Monte Veronese cheese chips 13 €
- Roast octopus, pumpkin, buffalo stracciatella and capers powder 12 €
- Chickpeas cream, Calabrese broccoli, crunchy lentils and bulgur 9 €
- Grisa hen egg, Caciocavallo Silano DOP, 'Nduja and cereal bread crumble 11€

First Dishes

- Potato and chestnuts gnocchi, turnip greens, broccoli and sesame seeds 11 €
- Monograno paccheri, seafood ragout, crustacean bisquet and mullet bottarga 15 €
- Homemade tagliolini, mushrooms, truffles and salted butter 13 €
- Fresh filled pasta with Lamoni beans, Grana Padano D.O.P. broth and rosemary oil 13 €
- Our risotto with Amarone Marogne Tonde 14 €

Second Dishes

- Venison cutlet with Amarone, celeriac purée and mushrooms 22 €
- Sliced Garronese Veneta beef, La Ratte potatoes with butter and wild chicory 21 €
- Whipped codfish and soft Storo polenta 18 €
- Garronese beef flank steak, smoked pumpkin cream, catalonia and Jerusalem artichoke chips 18 €
- Roast cauliflower, leek and potato cream, sweet and sour violet cabbage 15 €

Dessert

- "Roses cake" with Garda Lemons and Recioto Vallalta eggnog 8 €
- Tiramisù 6 €
- Cooked cream with Feudo San Biagio pistachio and sandblasted pistachios 7 €
- Chocolate cake, dark chocolate water, chocolate ice cream and peanuts 8 €
- Red fruits soup, Noto almonds ice cream and basil spongecake 7 €
- Selection of cheeses with mustard and fruit compote 9 €

** Some dishes may contain frozen, or deep frozen products*

MENU DEGUSTAZIONE

coperto, acqua, caffè, inclusi

Chef Ivan Zanfino Menu

**Grisa hen egg, Caciocavallo Silano DOP, 'Nduja and cereal bread crumble
Fresh filled pasta with Lamoni beans, Grana Padano D.O.P. broth and rosemary oil
Venison cutlet with Amarone, celeriac purée and mushrooms
Chocolate cake, dark chocolate water, chocolate ice cream and peanuts**

54€

(min 2 persons per table)

Fish Menu

**Roast octopus, pumpkin, buffalo stracciatella and capers powder
Monograno paccheri, seafood ragout, crustacean bisquet and mullet bottarga
Whipped codfish and soft Storo polenta
"Roses cake" with Garda Lemons and Recioto Vallalta egnog**

53€

(min 2 persons per table)

Vegan Menu

**Chickpeas cream, Calabrese broccoli, crunchy lentils and bulgur
Potato and chestnuts gnocchi, turnip greens, broccoli and sesame seeds
Roast cauliflower, leek and potato cream, sweet and sour violet cabbage
Red fruits soup, Noto almonds ice cream and basil spongecake**

42€

(min 2 persons per table)

** Some dishes may contain frozen, or deep frozen products*