

TASTING MENU 6 courses "Sensation" €85

Amberjack tartare,
wild garlic, wakame seaweed and crispy dashi 4-8

Soy lacquered foie gras,
pollen sauce, milk air and rice chips 6-7

Egg white noodles,
black truffle caviar, parmesan cream 3-7

"Bottone genovese" ravioli,
pulled veal, Parmesan fondue and oregano 1-3-7-9

Salmon trout,
fermented plums, breaded oranges, Garda olive oil soup 4

Dessert of your choice

Wine tasting 3 glasses	Classic	€30
Wine tasting 4 glasses	Luxury	€35
Wine tasting 6 glasses	Enjoy	€50

Terrace cover per person	10 tables	€3
Pier cover per person	4 tables	€10

TASTING MENU 4 courses "Tradition" €70

Fried veal head,
pickles from our vegetable garden, ricotta, marjoram 1-3-7-8-10

Spaghetti "alla chitarra",
turnip tops, clams, lemon zest and spicy paprika 1-3-9-14

Glazed pork pluma,
pork pop corn, endive and green apple 6-8-9

Dessert of your choice

APPEZIZERS

Caprese 2022 Bufalo mozzarella mayonnaise, tomato water meringue, basil seeds in osmosis, mozzarella snow, basil oil 3-7	€20
Poché egg in a kataifi nest, ewe's matured cheese foam, beans cream 1-3-7	€16
Soy lacquered foie gras, pollen sauce, milk air and rice chips 6-7	€25
Fried veal head, pickles from our vegetable garden, ricotta, marjoram 1-3-7-8-10	€20
Amberjack tartare, wild garlic, wakame seaweed and crispy dashi 4-8	€23

FIRST COURSES

Risotto with peppers, soft and fresh cheese, scampi and caper powder 4-7	€27
"Bottone genovese" ravioli, pulled veal, Parmesan fondue and oregano 1-3-7-9	€19
Spaghetti "alla chitarra", turnip tops, clams, lemon zest and spicy paprika 1-3-9-14	€20
Eggplant dumplings, pistachio emulsion, basil pesto, tomato seeds 7	€18
Egg white noodles, black truffle caviar, parmesan cream 3-7	€19

SECOND COURSES

Lamb ribs marinated in chimichurry sauce, Scapece zucchini and eggplant chutney 6-9	€30
Glazed pork pluma, pork pop corn, endive and green apple 6-8-9	€28
Turbot fish breaded with purple-yellow & sweet potatoes, their puree, lime and pink pepper mayo, garlic sauce 7-8	€29
Salmon trout, fermented plums, breaded oranges, Garda olive oil soup 4	€28
Cod steak, pine honey, red radicchio juice, chinotto glaze 4	€30

DESSERTS

Almond namelaka on an ovis mollis ring, fruit salad jam and almond ice cream 7-8	€12
Crepes Tiramisù, mascarpone cheese cream, chocolate crumble and coffee ice cream 3-7-8	€12
Strawberry coulis, pistachio cake, pistachio cream and strawberry ice cream 3-7-8	€14
Mango sorbet, coconut cream, mango gel, shortcrust pastry and coconut meringue 3-7-8	€12
Sacher, Passito gel, roasted cashew ice cream and apricot coulis 1-3-7	€12

ALLERGENS...

Substances or products
causing allergies or intolerances:

1. Cereals containing gluten: wheat, rye, barley, oats, spelt, kamut or their hybridised strains, and products.
2. Crustaceans and products thereof.
3. Eggs and products thereof;
4. Fish and products thereof.
5. Peanuts and products thereof;
6. Soybeans and products thereof, except.
7. Milk and products thereof (including lactose).
8. Nuts: almonds, hazelnuts, walnuts, cashews, pecan nuts, Brazil nuts, pistachio nuts, macadamia or Queensland nuts and products thereof.
9. Celery and products thereof.
10. Mustard and products thereof.
11. Sesame seeds and products thereof.
12. Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre in terms of the total SO₂ which are to be calculated for products as proposed ready for consumption or as reconstituted according to the instructions of the manufacturers.
13. Lupin and products thereof.
14. Molluscs and products thereof.