

{ Menù,

*simplicity, technique and ingredients
to enhance clear flavors
and unusual textures.*

**The menù is offered in different variations, 3, 4 or 5 courses of your choice
and are to be intended for the whole table.**

Raw pink prawns, 'Bellini' courgettes and pollen

Fried Mazzancolla prawn and summer soup of pepper, white melon and cucumber

Salmon mi-cuit, caper sauce and coffee powder

Egg 'in cocotte'

Spaghetti cooked in Parmesan water, pink pepper and burnt lemon

Back to the 80's _ Champagne Risotto, oyster and smoked herring caviar

Tortelli with Stracchino cheese, tarragon and rib ragout

Sole au gratin in lemon and fennel 'mugnaia' sauce with aromatic watercress salad

Monkfish in mussel 'marinara' sauce

Veal fillet, modern green potage and candied citron

Free-range chicken _ raised in the woods, and coconut milk blanquette sauce

Summer check - oriental twist and marinated lettuce

Ricotta cheesecake – apricot ice cream, pistachio biscuit and verbena

Aubergine and chocolate – aubergine and mint ice cream and chocolate Catalan crème

Cherry and almond pavlova cake – with fresh fruit 'salad'

Coconut, plum and elderberry – coconut foam, plum and elderberry sorbet, umeboshi granita

Courses

3 – 120,

4 – 135,

5 – 145,

Concretezza,

*Local ingredients and traditional flavors
that remain impressed.*

The menu is proposed for the whole table.

Welcome from the kitchen

Creamy texture cod, glazed onion, liquorice and herbs

Potato gnocchi with quail sauce 'Cacciatora style'

Summer cheek

Waiting for dessert

Cherry and almond Pavlova cake

— 140,

Pairing by the glass

*4 glasses of
Valpolicella excellence— 130,*

Chapter 42,

Tradition, Terroir and iconic dishes since 1982.

The menu is proposed for the whole table

Available for lunch until 1.30 pm, for dinner until 9.30 pm.

Welcome from the kitchen

Salmon mi-cuit, caper sauce and coffee powder

Egg 'in cocotte'

Back to the 80's_ Champagne Risotto, oyster and smoked herring caviar

Free-range chicken_ raised in the woods and coconut milk blanquette sauce

Say Cheese! (a local cheese selected by our family)

Waiting for dessert

Ricotta cheesecake

— 155,

Pairing by the glass

6 glasses — 95,

Generations,

*the tasting itinerary to express
our idea of cooking,
today.*

**The menu is proposed for the whole table
Available for lunch until 1.30 pm, for dinner until 9.30 pm.**

Welcome from the kitchen

Marinated cuttlefish

Fried Mazzancolla prawn

Stracchino ravioli

Monkfish in mussel sauce

Carrot and passion fruit

Sheep leg, apricot and hazelnut

Foie gras bon bon

Mint and tarragon sorbet, melon and coconut

Eggplant and chocolate

— 170,

Pairing by the glass

6 glasses— 95,

8 glasses— 115,

6 glasses + 2 Private Reserve 'Il Desco' — 195,