

Ladies and gentlemen, welcome to this culinary voyage through the heart of Valpolicella.

These menus are a symphony of flavors, weaving together the rich tapestry of my home territory with the threads of my professional experience across Europe, Australia, Asia, and the United Kingdom.

In these three distinctive taste journeys - vegetable, meat, and fish - I invite you to savor the essence of Valpolicella, a testament to my unwavering passion. Each plate reflects a commitment to sustainability, as I meticulously select raw materials to create a masterpiece that not only tantalizes the taste buds but also respects the environment.

From the careful consideration of ingredients to the artful presentation inspired by the Michelin-starred Amistà Restaurant, every detail is crafted to elevate your experience. Join me on this gastronomic adventure where the stories of Valpolicella come to life on your plate.

Enjoy!

Mattia Bianchi
Executive Chef



Amistà

The tasting menu will be served
for the entire table

All courses of the tasting menus can
be served à la carte
The price of each course is euro 40,00

*Per qualsiasi informazione su sostanze e allergeni è possibile consultare l'apposita documentazione che verrà fornita, a richiesta, dal personale in servizio.

Amistà

Via Cedrare, 78 – 37029 Corrubio Verona, Italy
Tel. +39 045 68 55 555 – Fax +39 045 68 55 500
www.byblosarthotel.com – info@byblosarthotel.com



*Oino non può
pensare bene,
amaro bene,
dormire bene,
se non ha
mangiato bene.
(Virginia Woolf)*





Fattorie e Poderi

"Garronese Veneta" marinated beef,
undergrowth scents and XO sauce

Bigoli with traditional duck ragù,
nettle and foie gras

"The Unusual" - Lessinia's calf

Roasted cockerel,
romesco and vin jaune

Black square
(chocolate, caramel and hazelnut)

€ 160,00 per person

Wine pairing suggested by the Sommelier € 90 per person

Campi e Orti

Soy tempeh,
rose petals and contemporary "caponata"

Leeks "calamarata",
candied fruit an Lessinia cumin

Wild hop risotto,
sweet almonds and sumac

The tree of life
Cauliflower, wild garlic and sweet paprika

Flowery garden
(coconut, green apple and flowers)

€ 130,00 per person

Organic wine pairing € 60 per person

Laghi e Filari

Alpin char,
white asparagus and smoked yolk

Venetian style fish stew

"Fioreta" gnocchi,
baby cuttlefish and purple artichoke

Salt cod stuffed Ravioli with Soave sauce

Anglerfish... "in evolution"

Abstract composition
(ricotta, strawberry and rubarb)

€ 170,00 per person

Wine pairing suggested by the Sommelier € 120 per person