

The cuisine of the Executive Chef Donato De Leonardis is born from a constant dialogue between research, territory and Mediterranean sensibility.

Biodiversity, seasonality and local ingredients become the starting point of a contemporary vision that brings together the gastronomic traditions of Veneto and Basilicata region.

A journey shaped by balance, respect and creativity, designed to offer an authentic and unforgettable experience.

Donato De Leonardis
Executive Chef

The approach to pastry by Pietro Recchia stems from a desire to give centrality to the ingredient, transforming it with sensitivity through constant research.

Each creation arises from the spontaneous instinct of living nature, in dialogue with the dreamy and colorful world of contemporary art, thus giving life to a personal and surprising journey.

Pietro Recchia
Pastry Chef

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 € 50
Dessert à la carte € 25
Cheese selection € 25

* “The semi-finished products used for the preparation of the dishes are of frozen origin or have been subjected to rapid freezing at negative temperatures on-site in accordance with Regulation 853/04.”
** The fish served raw or practically raw is subjected to rapid freezing at negative temperatures as provided for by Regulation 853/04.”
*** For any information regarding substances and allergens it is possible to consult the proper documentation which will be provided, upon request, by our staff



BETWEEN STONE AND VINE

Garden - Lake - Hills

Beef tartare, buffalo blue cheese,
tomato breadcrumbs, pine nuts and curly endive

Veal sweetbreads, goat’s milk yogurt from Lessinia,
borage, chervil and Amaro Lucano

Bigoli pasta, friggitello peppers,
smoked eel and crispy sweet peppers

Duck, langoustine, foie gras,
cherries and dandelion

Carrot and grape must

Gnocolar
Cinnamon, caramel and Recioto

Peach, ricotta cheese and extra virgin olive oil

€ 180 per person
Wine pairing € 90 per person



BEYOND BOUNDARIES

Garden - Sea - Mountains

Cuttlefish, snails, parsley,
black garlic and macadamia nuts

Black pork pastrami, oyster,
coriander, roasted pepper and cashews

Bottoni pasta, rabbit,
sea urchin and black truffle

Lobster, aubergine, almond
and lagoon fish broth

Lamb from the Dolomites, wild mustard,
plum and cumin

Barattiere melon, celery and vinegar

Black Plastic
Chocolate, bread and hazelnut

Apricot, thyme
and Borsci San Marzano liqueur

€ 200 per person
Wine pairing €120 per person



TERRAE

Vegetables - Herbs - Flowers

Snow peas, peas,
citron and sage oil

Tomato, tarragon, fig leaf
and Ferrandina olives

Carnaroli rice, Garda lemon,
capers and seaweed

Cardoncello mushroom, lesser calamint,
hazelnuts and nutmeg

Bell pepper, raspberry and pistachio

Green and Red
Lettuce, verbena, strawberry and hibiscus

Fig, almond and bay leaf

€ 140 per person
Wine pairing € 70 per person

