

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



# Imprint...

## ... memories

*A journey through the flavors of Lake Garda, the lagoon, and the Venetian countryside, with elegance and contemporary technique..*

Garda pike "in salsa", peppers and EVO

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Chirashi with "Garronese veneta" beef and "Giavari" caviar

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Veronese courtyard meat tortelli, foie gras and black truffle

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Steamed cod fish, carrots and lagoon ketchup

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Birthday Cake  
(Peach, lemongrass and tarragon)

**€ 150 per person**  
**Wine pairing: € 70 per person**

## ... voyage

*A voyage through fermentations, oriental aromas, and plant-based cuisine, reaching the heart of meat in a free and contemporary vision.*

"Chickpeas & Miso" Undergrowth scents

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Soy Tempeh, eggplant and cherry tomatoes

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Bitter herbs risotto, umami almond and sumac

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Spaghettone "Metodo Massi" with citrus, rose petals and langoustine

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Scallop and mediterranean style escarole

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Asado lamb, green beans and XO sauce

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Monochrome  
(Fermented raspberry, lemon verbena and rhubarb)

**€ 170 per person**  
**Wine pairing: € 110 per person**

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 € 40,00

\* 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.