

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...

... in the Garden

A menu that celebrates fermentations, vegetables and technique, achieving a perfect balance of savoriness, acidity and umami.

Aged eggplant, Koji and white sesame

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Kohlrabi, chickpeas and currants

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Nettle risotto, umami almond and sumac

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Peas tempeh, fava beans and tomato water

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Monochrome
(Fermented raspberry, hibiscus, rhubarb)

€ 130 per person

Wine pairing: € 60 per person

...in Valpolicella and Beyond

A journey between water and land, blending tradition and refinement, deeply rooted in the flavors of Valpolicella and Garda Lake.

Garda pike in sauce, peppers and EVO

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Stewed snails, potatoes and black garlic

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Veronese courtyard meat tortelli, foie gras and black truffle

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Duck breast, beets and borettane onions

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Valpomisù
(Coffee, mascarpone cheese, Recioto wine)

€ 160 per person

Wine pairing: € 80 per person

...a Free Hands

An experience without rules, where each dish is a spontaneous yet precise expression of technique and freedom.

Scallops, chicken dashi and morels

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Chirashi with "Garronese Veneta" beef and caviar

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

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Sole, perilla and BBQ pineapple

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Asado lamb, green asparagus and XO sauce

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Birthday Cake
(Lemongrass cream, peach, and tarragon)

€ 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.