

## BETWEEN STONE AND VINE

Garden - Lake - Hills

Beef tartare, Lessinia blue cheese,  
tomato bread crumb, pine nuts and curly endive

Veal sweetbreads,  
asparagus, eggs and black truffle

Carnaroli rice, snails,  
wild garlic and Monte Veronese cheese

Duck in crepinette,  
wild berries, marjoram potato and beetroot

Carrot and grape must

Gnocolar  
Cinnamon, Parmigiano cheese, pear and  
balsamic vinegar

Recioto, mascarpone and coffee

*€ 160 per person*  
*Wine pairing € 80 per person*



## BEYOND BOUNDARIES

Garden - Sea - Mountains

Sea and Lake Puzzle,  
sweet and sour onion emulsion, herbs and mussel foam

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

Lobster tortello, strawberry,  
basil, buffalo ricotta, caviar and samphire

Turbot meunière, sea lettuce,  
macadamia nuts and tuna katsuobushi

Monte Baldo lamb,  
spring onion, parsnip and radishes

Lemon e kaffir lime

Black Plastic  
Chocolate, bread and hazelnut

Caramel, miso and truffle

*€ 180 per person*  
*Wine pairing €100 per person*



## TERRAE

Vegetables - Herbs - Flowers

Snow peas, peas,  
citron and sage oil

Artichoke, black garlic,  
hazelnuts and wild fennel pollen

Fusillone “metodo Massi”,  
rye, pepper, arugula and onion

“Trombetta” zucchini,  
mint, almonds and flowers

Fennel and tarragon

Green and Red  
Lettuce, verbena, strawberry and hibiscus

Horseradish, almond and raspberry

*€ 130 per person*  
*Wine pairing € 60 per person*



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 € 40  
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.”

