



An artistic journey, which passes through my kitchen, across Valpolicella roads, along the way home...

Amistà 

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VALPOLICELLA & FRIENDS

"In Red" roe deer tartare

Wild erbs tortelli, "Trentosso" pear
and Monte Veronese cheese DOP



Horseradish risotto & "bollito veronese"

Lamb from Monte Baldo, pumpkin,
turnip tops and almonds

Chocolate "A Pois"

95 €

AUT-OUT

"Cotechino & lentils"



"Fioreta" Gnocchi, scampi, foie gras and orange

"Pasta & Patate", snails and saffron from Lessinia

Sweetbread BBQ, mou and cauliflower

Turbot, "puntarelle" with beurre blanc sauce

Fake Campell'soup

115 €

AMISTÀ³
"my world from here"

Black ink cuttlefish, miso & fish broth

Scallops, "radicchio di Verona" and XO sauce

"Bigoli in salsa", pink oysters and chicory

Baccalà' 2030

Quail à la Royale

130 €

À LA CARTE...

2 dishes of your choice 70 €

3 dishes of your choice 110 €

4 dishes of your choice 140 €