



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

Amistà 

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VALPOLICELLA & FRIENDS

"The enhancement of the territory from the local farms"

Black ink cuttlefish, peas and fish broth

Wild herb tortelli, "trentosso" pear
and Monte Veronese cheese DOP



Wild Hop risotto, traditional "tastasal"
and green peppercorn



Lamb from Monte Baldo, smoked carrot
and dandelion

Abstract Composition

115 €

AMISTÀ³

"My world from here"

Alpine Char cevice, wild herbs and green apple

Marinated beef, artichokes and XO sauce

"Bigoli in salsa", pink Oyster and parsley

Turbot, asparagus and buerre blanc

Baccala' 2030

Black Square

130 €

À LA CARTE...

2 dishes of your choice 70 €

3 dishes of your choice 100 €

4 dishes of your choice 125 €

