



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

Amistà 

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ROCK AND ROLL

The taste of my travel

Green peas Tempeh, padron pepper and mint

Beef grass fed, chanterelle mushrooms, coriander and XO sauce

Risotto "in bianco" al pomodoro, baby squid and rose petals

Veal sweetbread, BBQ sauce and dandelion

Lamb from Monte Baldo BBQ, carrot and raspberry

Spatialism (elderflower yoghurt and IGP peaches from Verona)

140 €

VALPOLICELLA & FRIENDS

"The enhancement of the territory from the local farms"

Marinated trout, almonds and summer roots

"Bigoli in salsa", pink Oyster and parsley

Wild herb tortelli, balsamic cherry and Monte Veronese cheese DOP

Turbot, escarole, clams and beurre blanc

Baccala 2030

Abstrat composition (Crème caramel and apricot)

150 €

