



◎ SINFONIA VEGETALE ◎

Ripened aubergine, koji and white sesame

Steamed gnocchi, mushrooms,
almonds yoghurt and parsley

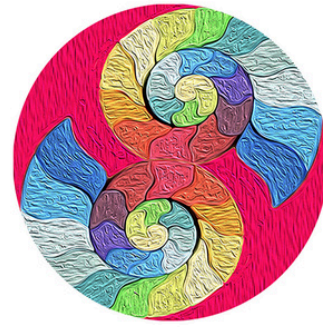
Soy tempeh, green figs and lentisk

100% Onion and peaches from Verona

Pointillism
(coconut, green apple, tarragon and elderberry)

€ 130 per person

Organic wine pairing € 60 per person



◎ SINFONIA DELLA TRADIZIONE ◎

Red mullet, escarole and rose petal

Traditional bigoli pasta, Garda Lake sardines
and lemon cream

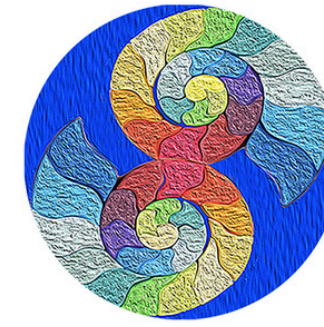
Veronese courtyard meat tortelli, foie gras and black truffle

“Royale” Rabbit

Achrome
(bread, milk, apricot and sugar)

€ 160 per person

Wine pairing € 90 per person



◎ SINFONIA CONTEMPORANEA ◎

Alpine char, green beans, smoked yolk and miso

“Garronese Veneta” marinated beef,
pioppini mushrooms, coriander and XO sauce

Salted cod tripe ravioli with zucchini and Lessinia’s saffron

Dashi broth risotto, purple shrimps and ginger

Hamachi amberjack, coconut milk and lemon grass

Black Square
(chocolate, hazelnut, caramel and orange)

€ 170 per person

Wine pairing € 120 per person