



☯ SINFONIA VEGETALE ☯

Ripened aubergine, koji and white sesame

Steamed gnocchi, mushrooms,
almonds yoghurt and parsley

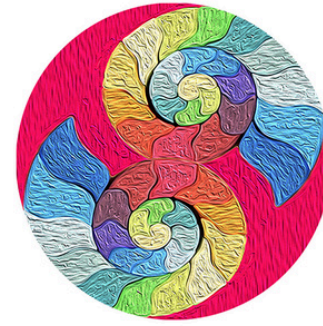
Soy tempeh, kiwi and Lentisk oil

100% pink onion from Bassano
and black salsify

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

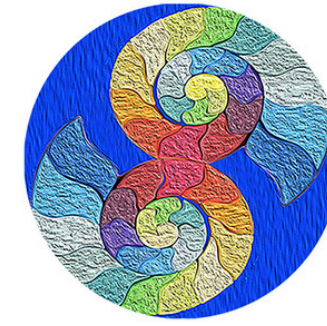
Veronese courtyard meat tortelli, foie gras and black truffle

“Royale” Rabbit

Achrome
(bread, milk, pears and sugar)

€ 160 per person

Wine pairing € 90 per person



☯ SINFONIA CONTEMPORANEA ☯

Alpine char, cauliflower, smoked yolk and miso

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

Salted cod tripe ravioli with topinambur
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