

## TASTING MENU FRESHWATER

The menu is for the enjoyment of the entire table.

— 42 —  
EURO

Lemon marinated trout and Gargnano capers  
Shell pasta, char fish, aubergine cream and crispy bread  
Pike, parsley sauce and Storo polenta  
Mango sorbet and marinated pineapple salad

## TASTING MENU ALL TRUFFLE

The menu is for the enjoyment of the entire table.

— 60 —  
EURO

Beef tartare, truffle and his mayonnaise  
Fettuccine with courgettes and fresh truffle  
Grilled veal loin chop, truffle and browned potatoes  
Toasted panbrioche and berries salad

## WINE PARING

— 18 —  
EURO

*Tasting menus do not include drinks.  
Cover charge is included.*

## STARTERS

Carbonara egg: 65° egg, Pecorino cheese foam and pork jowl 17 €  
Beef tartare, truffle and his mayonnaise 20 €  
Salt cod venetian style with Jerusalem artichoke cream 18 €  
Lemon marinated trout and Gargnano capers 18 €  
Smoked eel, almond cream and pickled celery 19 €

## FIRST COURSES

Maccheroni pasta, tomato sauce, tasty "Bagoss" mountain cheese and Taggiasche olives 16 €  
"Romana" style gnocchi with veal white ragout and mushrooms 17 €  
Pea cream and burrata 15 €  
Fettuccine with courgettes and fresh truffle 20 €  
Shell pasta, char fish, aubergine cream and crispy bread 17 €

## MAIN DISHES

"Manzo all'olio": slow braised beef, olive oil sauce, potatoes puree 20 €  
Grilled veal loin chop, truffle and browned potatoes 26 €  
Rump steak "Tagliata", roast beef stock, sautéed spinach 22 €  
Lamb rump, braised endive and ancient mustard 24 €  
Grilled octopus, Spello beans 23 €  
Pike, parsley sauce and Storo polenta 22 €

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Cold cuts dish with pickled vegetables 17 €  
Culaccia di San Prospero with pickled vegetables 17 €  
Cheese selection 17 € (half portion 9 €)

Breads and fresh pastas are home made - cover charge € 3,5

In case of allergies and/or intolerances please promptly inform our staff and ask for the dedicated menu with dish per dish allergens detail. The restaurant carries out an allergen management procedure according to the ce 1169/2011. We flash-freeze some raw products at -35° for product safety and quality.

## **DOLCI**

- Panbrioche tostato e frutti di bosco 9 €
- Caviale al cocco e passionfruit 8 €
- Semifreddo al cioccolato bianco, lampone e pistacchio 9 €
- Sorbetto al mango con ananas marinato 7 €
- Cremlù al lime 8 €

## **DESSERT**

- Toasted panbrioche and berries 9 €
- Coconut caviar and passion fruit 8 €
- White chocolate Semifreddo, raspberry and pistachio 9 €
- Mango sorbet and marinated pineapple salad 7 €
- Lime cremlù 8 €

## **VINI DA DESSERT - DESSERT WINES**

- Moscato d'Asti "Vigna senza nome" Braida - / 18 €
- Bio Aleatico Polvanera 7 € / 22 €
- "Sole di Dario" Cantrina 9 € / 35 €
- Passito di Pantelleria "Ben Rye" Donnafugata 9 / 38 €
- Recioto della Valpolicella Classico Capitel Fontana 8 € / 35 €