

Aida

Our Seafood Taste Experience.

Welcome Gazpacho.

Our Sea Entrées.

*Focaccia, the Finest Slices, and Loaf Bread,
accompanied by whipped alpine butter.*

Warm Oyster Soup with sturgeon caviar,
raw oyster, red shrimp toast, spirulina algae essence,
lumpfish and flying fish roe.
Colored with vegetable extracts and cherry reduction.*

Tomato Water Risotto, raw red shrimp from Sicily,
drops of burrata, and licorice powder.*

*Mediterranean Swordfish Mosaic, Champagne veil,
purple cabbage gel, spirulina algae, and basil and mint oil.
Accompanied by crispy leek julienne and its sauce.
Served with sea "plastic".*

Pre-dessert.

Dice Skill Game with a path of unexpected sweets and its Dessert.

Sparkling Finale.

Per guest: 80.-

*The Tasting Menu, chosen from the three offered, is intended for the entire table.
Coffee and cover charge included.*

Available to accompany a selection of 4 glasses for 40 euros.

*In the presence of allergies and/or intolerances, we invite our kind guests to ask our staff,
who will provide adequate information about our dishes.
Products with * are prepared with fresh and blast-chilled raw material.*

La Bohème

Our Meat Taste Experience.

Welcome Gazpacho.

Our Meat Entrées.

*Focaccia, the Finest Slices, and Loaf Bread,
accompanied by whipped alpine butter.*

*Selected Beef Tartare, Italian-style with burrata,
confit cherry tomato, and basil and mint oil.
Honey mustard contrast.*

*Our Amatriciana with Gragnano IGP paccheri,
guanciale as per tradition, braised onion, fresh tomato,
and Pecorino DOP. Served in a pan with homemade focaccia
for a mandatory “scarpetta.”*

*Traditional Sushi with fine dry-aged
Lessinia beef for over 200 days.*

Pre-dessert.

Dice Skill Game with a path of unexpected sweets and its Dessert.

Sparkling Finale.

Per guest: 70.-

*The Tasting Menu, chosen from the three offered, is intended for the entire table.
Coffee and cover charge included.*

Available to accompany a selection of 4 glasses for 35 euros.

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who will provide adequate information about our dishes.
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Madama Butterfly

Our Vegetarian Taste Experience.

The Welcome extract.

Our vegetable Entrées.

*Focaccia, the Finest Slices, and Loaf Bread,
accompanied by whipped alpine butter.*

*Cold Gazpacho of raw tomato, strawberries,
and watermelon; basil emulsion, EVO oil,
accompanied by crispy puff pastry with watermelon
recovery in various textures.*

*Homemade fresh egg pasta fettuccine,
creamed in butter and Grana Padano DOP
with black truffle from Lessinia.*

*The Colors of Summer in a garden of summer vegetables
in various textures, with fresh mango sauce.*

Pre-dessert.

Dice Skill Game with a path of unexpected sweets and its Dessert.

The Maritozzo.

Per guest: 60.-

*The Tasting Menu, chosen from the three offered, is intended for the entire table.
Coffee and cover charge included.*

Available to accompany a selection of 4 glasses for 35 euros.

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who will provide adequate information about our dishes.
Products with * are prepared with fresh and blast-chilled raw material.*