

DEGUSTATION MENU *by Delfo Schiaffino*

“La Purezza”

(For the whole table only)

€ 135 per person with four courses

Available at lunch until 2:00 p.m., dinner until 10:00 p.m.

€ 165 per person with six courses

Available at lunch until 1:30 p.m., dinner until 9:30 p.m.

€ 185 per person with eight courses

Available at dinner until 9:00 p.m.

Canapé

Mazara Red Prawn

Razor Clam / Tomato / Yuzu / Cuttlefish Ink

“Delfo’s Memory of Portofino...”

Lasagnetta / Wild Garlic Pesto / Scallop / Oyster

Morone Fish from the Ligurian Sea

Broad Beans and Peas / Shiso / Champignon Mushrooms

Vin Jaune / Lime

Pre Dessert

“Alaska...”

Pink Grapefruit / Sudachi / Dill

Small Pastries

In addition, if you like:

Foie Gras Texture

Apricot / Passion Fruit / Amaretti / Brioche Bun

Red Angus Fillet

Black Trumpet / Black Garlic / Purple Potato / Borettane Onions

Aged Modena Balsamic Vinegar Jus

... and again:

Romaine Lettuce & White Asparagus

Carrots and Ginger / Vadouvan / Pine Nuts / Tomato

“Spring at Garda Lake”

The menu might be changed according to the offers of the market

Cover € 10

À LA CARTE...

€ 95 (only at lunch) per each person with two courses

€ 120 per each person with two courses and dessert

€ 145 per each person with three courses

€ 160 per each person with three courses and dessert

Romaine Lettuce & White Asparagus

Carrots and Ginger / Vadouvan / Pine Nuts / Tomato

Mazara Red Prawn

Razor Clam / Tomato / Yuzu / Cuttlefish Ink

White Sturgeon

Horseradish / Smoked Ponzu / Mint / Char Caviar

addition of Caviar Beluga "Amur" Voyage *upon request 10 g € 35*

Foie Gras Texture

Apricot / Passion Fruit / Amaretti / Brioche Bun

"Delfo's Memory of Portofino..."

Lasagnetta / Wild Garlic Pesto / Scallop / Oyster

"Spaghettone"

Gin Tonic / Sea Urchin / Wagyu Miyazaki A5 Lardo

Blue Breton Lobster

N'Duja / Almond / Confit Piennolo Tomatoes / Artichoke

supplement € 45

Morone Fish from the Ligurian Sea

Broad Beans and Peas / Shiso / Champignon Mushrooms

Vin Jaune / Lime

Red Angus Fillet

Black Trumpet / Black Garlic / Purple Potato / Borettane Onions

Aged Modena Balsamic Vinegar Jus

alternatively with supplement € 45

Ribeye Wagyu Miyazaki A5 Japan

Selection of Cheese

Bread, Jams (according to the season)

"Alaska..."

Pink Grapefruit / Sudachi / Dill

Sicilian Pistacchio Parfait

Candies Orange / Lime / Kaffir Leaves

Vanilla Ice Cream whipped at the moment