

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 / “Pesto alla Genovese” / Scallop / Oyster

Morone Fish from the Ligurian Sea

Pepper / Cucumber / Parmigiano / Lemon

“Soppressata Gentile” Spicy Salume

Pre Dessert

Passion Fruit

Hazelnut / Yogurt / Raspberry

Small Pastries

In addition, if you like:

Foie Gras Texture

Pear / Porto / Amaretti / Brioche Bun

Red Angus Fillet

Sweet Corn / Modena Balsamic Vinegar / Black Garlic

... and again:

“The Rose...”

Beetroot / Wasabi / Green Apple / Coconut / Lime / Crème Fraîche

“Autumn At Lake Garda...”

Apple / Pumpkin / Cider / Marigold

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

“The Rose...”

Beetroot / Wasabi / Green Apple / Coconut / Lime / Crème Fraîche

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 € 30*

Foie Gras Texture

Pear / Porto / Amaretti / Brioche Bun

“Delfo’s Memory of Portofino...”

Lasagnetta / “Pesto alla Genovese” / Scallop / Oyster

“Spaghettone”

Wild Broccolis / Clams / Lemon / Espelette Pepper

“Gobbetto” Shrimps / Black Cabbage

Blue Breton Lobster

Cauliflower / Baby Spinach / Raspberry / Red Raisins / Madeira

supplement € 40

Morone Fish from the Ligurian Sea

Pepper / Cucumber / Parmigiano / Lemon

“Soppressata Gentile” Spicy Salume

Red Angus Fillet

Sweet Corn / Modena Balsamic Vinegar / Black Garlic

alternatively with supplement € 40

Ribeye Wagyu Miyazaki A5 Japan

Selection of cheese

Bread, Jams (according to the season)

Passion Fruit

Hazelnut / Yogurt / Raspberry

“Il Fico...”

Figs / Ricotta / Pine Nuts / Strawberry Grapes / Pollen

Vanilla Ice Cream whipped at the moment