

*“Cooking for me is not just a job... it is passion, love, identity and sustainability....
My idea of cooking is based on the concept of sustainability of products,
tradition with an eye to the future, without ever forgetting vegetables,
which are fundamental in our menu.*

*Each and every ingredient is personally researched by me
to create unique dishes with quality at the base of each recipe.
I study, research and elaborate with the goal of giving each and every person
a unique experience and to amaze with scents, aromas and textures...
because eating must be an adventure for the eyes, nose and mouth.*

*Cooking is not eating...it is much, much more!
Cooking is poetry, sharing and passion...”*

*Salvatore Garofalo
Executive Chef*



Fine Dining

EN





Raw Starters

Gillardeau Oyster, half dozen 14	Euro 34,00
Japanese Amberjack, Citrus, Passion Fruit and smoked Garda Olive Oil 4 - 14	Euro 30,00
Porcupine Langoustines, Caviar, Almonds and Champagne sauce 4 - 7 - 14	Euro 30,00
Culaccia di Parma, Parmesan Cheese and aged Balsamic Vinegar from Modena 7 - 12	Euro 28,00
Veal Tartare, Hazelnuts, Parmesan Cheese and Black Truffle 7 - 8	Euro 27,00
Radicchio Salad, Pears, Monte Veronese Cheese and Black Truffle  7 - 12	Euro 27,00

Cooked Starters

Red Tuna, Tomato, Basil and Buffalo Mozzarella D.O.P. 4 - 7	Euro 30,00
Scallops, Escarole, Pine Nuts, Raisins and Polenta Chips 1 - 4 - 7 - 8 - 14	Euro 30,00
Beef Tataki, Endive, Parmesan Cheese and tasty sauce 6 - 7 - 12	Euro 28,00
Pork Belly, Mustard, Pak-Choi and Fig Compote 7 - 10 - 12	Euro 27,00

Main Courses

Tomato Gazpacho, Basil and crispy Bread  1 - 12	Euro 17,00
Cheese and Pepper Tagliolino, Red Prawns and Lime 1 - 2 - 3 - 7	Euro 26,00
Buffalo Ricotta Cheese Ravioli,  cherry Tomatoes, Olives and Capers 1 - 3 - 7	Euro 24,00
'Felicetti' Linguine, Clams, Caviar and Aioli Sauce 1 - 4 - 7 - 14	Euro 30,00

Second Courses

Parmesan Santo Spirito Octopus 7 - 12 - 14	Euro 36,00
Seabass, seasonal Vegetables and toasted Fumet with Miso 4 - 6 - 12 - 14	Euro 39,00
Lobster, Panzanella, Lemon, Tomato and Olives 1 - 2 - 12	Euro 42,00
Mora Romagnola Pork Ribeye, Cheek Lard, Butter Baby Carrots, Potato and Apple Purée 7 - 12	Euro 35,00
Lamb from Lessinia, Leek on the Grill, Valpolicella Wine Sauce and Black Truffle 7 - 12	Euro 39,00
Veal Tartare, Mustard, Honey and crispy Bread 7 - 9 - 12	Euro 40,00
Seasonal vegetables composition  7 - 12	Euro 24,00