

*“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 products sustainability,
tradition with an eye to the future never forgetting vegetables.*

*Each and every ingredient is personally researched to create
unique dishes with quality at the bases of recipes.
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



DUE TORRI HOTEL

VERONA

★★★★★L

LEADING HOTELS

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Appetizers



7, 9, 12, 14	Horse, oyster, bitter herbs and veal sauce	€ 30
4, 6, 10, 12	Grilled eel, chard, dashi broth and hibiscus	€ 32
1, 9, 12	Hand-cut beef tartare, marrow, shallot and toasted bread	€ 29
3, 7	Soft-Cooked egg, Parmigiano Reggiano, potatoes mousse and truffle	 € 27
3, 7, 12	Charred lettuce, Mornay sauce, parsley and yuzu	 € 26
4, 9	Hamachi amberjack, citrus fruit, parsley and jalapeño	€ 30

First Courses



1, 4, 7	“Spaghettone” with soured butter, katsuobushi and calvisius caviar	€ 35
7, 12	Risotto with Amarone wine, Monte Veronese cheese and beef sauce	  € 32
1, 3, 7, 9	Pumpkin tortello, mustard, amaretto and Parmigiano water	  € 30
1, 7, 12	Mezzi paccheri, hare, foie gras, beurre rouge sauce and raspberry vinegar	€ 32
1, 3, 7, 14	Chestnut gnocchi, turnip greens, calamari and smoked tomato oil	€ 30

Main Courses



1, 2, 3, 4, 7	Langoustine, foie gras, yuzu, beurre rouge, calvisius caviar and crispy bread	€ 45
1, 7, 9, 12	Grilled pigeon in all its parts and seasonal radicchio	 € 45
7, 12	Venison, celeriac, pears, juniper and Grand Veneur sauce	€ 40
7, 12	Beef Chateaubriand served with mashed potatoes and its own sauce	€ 60
2, 4, 12, 14	Steamed sea bass, shellfish broth, braised fennel and lemon	€ 40
7, 12	Celeriac, miso beurre blanc, Jerusalem artichoke and herb oil	  € 27

Tasting menus



(including service charge)

Tasting Free Interpretation by the Chef 6 courses blindly, Dessert included	€ 120
Vegetarian Inspiration 5 courses blindly, Dessert included	 € 85



Vegan



Vegetarian



Local Product

For any intolerances please request the allergen list from the wait staff. Cover charge 5 €