



March 31, 2024



APERITIF

Tuscan croutons with raw ham, Castelmagno cheese and pear mustard

Fried salted cod ball with avocado mousse

Focaccina romana with stracciatella, shrimp tartare and basil oil

SNAPPER AND LOBSTER

Snapper carpaccio in tropical stew and lobster tartare

AGNOLOTTI

Agnolotti del plin, truffle butter cream and barolo sauce

SORBET

Lime and mint sorbet with Candonga strawberry coulis

LAMB AND GOAT

Roasted goat and suckling lamb baked with polenta from Storo,
white asparagus from Zambana and field herbs stewed in Garda EVO oil

PISTACHIO, COCONUT AND KUMQUAT

Creme brulée and pistachio crumble,
coconut mousse and kumquat chutney

Water and coffee included, drinks not included.
95€ per person, 45€ from 3 to 13 years old, free up to 3 years old.