

Starters

Crunchy phyllo dumplings with stuffed spicy meat topped
with a truffle sauce

Variation of raw beef with oriental spices, venetian
vegetables and creamy egg tartare

Tuna with fondant chocolate, sweet garlic cream, avocado
sauce and macadamia nuts

Venetian lagoon fantasy

The “Caprese”

Green apple, goat cheese, pistachios and seeds

First Courses

Chicken soup with mushrooms and truffle in a puff pastry
crust

Cappellacci with Buffalo ricotta, with creamy salted butter
and salvia, tomato caviar and smoked note

Potato gnocchi with chianina beef strips black truffle
shavings and fossa cheese

Bronze extruded chitarrucci pasta sautéed with lobster
and crustacean sauce

Creamy chamoagne risotto with a carpaccio of peaches
and red raw prawns

Risotto with summer scorzone truffle with reduced veal
gravy and savory

From the Sea

A slice of sea bass cooked on scales with cream of porcini mushrooms, sautéed chanterelles and crispy oyster mushrooms

Yellow-fin tuna medallion with orange salad, spring onions and black truffle shavings

Codfish slice glazed with black ink on chickpea cream, cuttlefish noodles and red pepper strings

Sole and lemon

From the Land

Browned beef tenderloin with crunchy culatello ham,
amarone wine gravy, buttered baby carrots with chervil
and sautéed potatoes

Rack of lamb glazed with balsamic vinegar and chopped
wild mint, snow peas sautéed and william potato

Stew of veal cheek and vegetables cubes

Duck moularde breast glazed with honey, plum and fiori
d'arancio wine sauce with ginger, sundried fruits and
fresh vegetables

Unexpected Desserts

I miei Catenacci sweet

The magic globe

Beer and Truffle

Peaches with lemon flavour
