DEGUSTATION MENU *by Delfo Schiaffino*

"La Purezza"

(For the whole table only)

€ 140 per person with four courses

Available at lunch until 2:00 p.m., dinner until 10:00 p.m.

€ 170 per person with six courses

Available at lunch until 1:30 p.m., dinner until 9:30 p.m.

€ 190 per person with eight courses

Available at dinner until 9:00 p.m.

Canapé

Mazara Red Prawn
Razor Clam / Tomato / Yuzu / Cuttlefish Ink

"Delfo Schiaffino: Il Suo Lago e La Sua Liguria"
Cannolo / Lake Amatriciana / Baby Squid
Cuttlefish Ink / Light Pesto

Morone Fish from the Ligurian Sea
Pumpkin / Lettuce / Vadouvan / Alternanthera

Pre Dessert

"Alaska…"
Pink Grapefruit / Sudachi / Dill

Small Pastries

In addition, if you like:

Foie Gras Texture
Apricot / Amaretti / Timut Pepper / 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 Garda Lake"

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 Asetra "Vivari Caviar" *upon request 10 g € 35*

Foie Gras Texture
Apricot / Amaretti / Timut Pepper / Brioche Bun

"Delfo Schiaffino: Il Suo Lago e La Sua Liguria"
Cannolo / Lake Amatriciana / Baby Squid
Cuttlefish Ink / Light Pesto

Spaghettone & Blue Breton Lobster
Orange / Saffron / Almond / Marjoram
supplement € 45

Wild Turbot
Vanilla / Cauliflower / Black Truffle / Hazelnut / Madeira
supplement € 30

Morone Fish from the Ligurian Sea
Pumpkin / Lettuce / Vadouvan / Alternanthera

Red Angus Fillet
Sweet Corn / Modena Balsamic Vinegar / Black Garlic
alternatively with supplement € 45
Ribeye Wagyu Miyazaki A5 Japan

Selection of Cheese
Bread, Jams (according to the season)

"Alaska…"
Pink Grapefruit / Sudachi / Dill

Pear
Chocolate / Cardamom / Whiskey

Vanilla Ice Cream whipped at the moment