



Vegetarian Menù
Spring 2024





“In questo luogo magico, sospeso tra lago e cielo, vi attende un viaggio culinario in cui cuore e mente si fondono all’unisono: emozioni, tradizioni e ricordi vengono celebrati con un tocco di innovazione, tanta ricerca e infinita passione.”

Vincenzo Manicone – Executive Chef

Tasting Menu

HEART

4 courses | € 95 (per person)

Grilled artichoke

Large spaghetti, garlic, olive oil, chilli pepper and tarallo

Aubergine

Pre-dessert

Apple, lovage and spiced biscuit

Tasting Menù

MIND

7 courses | € 115 (per person)

Be amazed...

Pairing Italian and foreign wines

5 Glasses | € 65 (per person)

Couvert € 10





Vegetarian Menu

Appetizers

- Beetroots and citrus fruits | € 30
- Chicory sprouts and Hollandaise sauce with miso | € 32
- Grilled artichoke | € 30

Pasta dish

- Broad bean tagliatella with early chicory | € 32
- “Buono” rice, yellow tomato and grilled onion | € 32
- Large spaghetti, garlic, olive oil, chilli pepper and tarallo | € 30

Main dish

- Turnip and turnip tops | € 34
- Frisée salad, shallots and Jerusalem artichoke | € 34
- Aubergine | € 32

Dessert

- Opera: almond and coffee | € 18
- 100% mango | € 18
- Pistachio, grapefruit and wasabi | € 18
- Chocolate, cocoa and black lemon | € 20
- Buttermilk, liquorice and radicchio | € 20





Allergens

BEETROOTS – no allergens
CHICORY SPROUTS – eggs,
dairy products
ARTICHOKE– dairy products,
cereals
TAGLIATELLE– cereals, dairy
products, eggs
RICE – dairy products
LARGE SPAGHETTI – cereals,
eggs, dairy products
TURNIP – dairy products,
FRISSE SALAD – dairy products,
eggs, cereals, peanuts
AUBERGINE– dairy products,
cereals
OPERA – peanuts
MANGO– dairy products,
cereals, eggs
PISTACCHIO - peanuts, dairy
products, eggs, cereals
CHOCOLATE - dairy products,
eggs, cereals
BUTTERMILK - dairy products,
cereals, eggs

