



**Vegetarian Menù
Summer 2024**





“In this charming place, amidst lake and sky, you will experience a gastronomic journey in which your heart and mind will merge into one: emotions, memories and tradition are acclaimed with a hint of modernism, a lot of research and unbounded passion.”

Vincenzo Manicone – Executive Chef

Tasting Menu

HEART

4 courses | € 98 (per person)

Ash-roasted vegetables

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

Aubergine and passion fruit

Pre-dessert

White peach, lychee, lavender and mallow

Tasting Menù

MIND

6 courses | € 118 (per person)

Be amazed...

Pairing Italian and foreign wines

5 Glasses | € 68 (per person)

Couvert € 10





Vegetarian Menu

Appetizers

- Beetroots and citrus fruits | € 30
- Ash- roasted vegetables | € 28
- Endive, Macadamia nuts and Robiola | € 30

Pasta dish

- Grilled raviolo, almond and sweet pepper | € 34
- “Buono” rice, yellow tomato and toasted onion | € 32
- Large spaghetti, garlic, olive oil, chilli pepper and tarallo | € 30

Main dish

- Aubergine and passion fruit | € 32
- Potatoes, courgettes and shallots | € 32
- Green chillies, salty lemon and sea asparagus | € 32

Dessert

- Opera: almond and coffee | € 18
- 100% mango | € 20
- Pistachio, grapefruit and wasabi | € 18
- Chocolate and cocoa bean | € 20
- Elderberry, rhubarb and nettles | € 20





Allergens

BEETROOTS – no allergens
ASH-ROASTED VEGETABLES -
no allergens
ENDIVE - dairy products and
peanuts
RAVIOLO - dairy products, eggs,
cereals, peanuts
RICE – dairy products
LARGE SPAGHETTI – cereals,
eggs, dairy products
AUBERGINE– dairy products,
cereals, eggs
POTATOES - dairy products,
cereals, eggs
GREEN CHILLIES - no allergens
OPERA – peanuts
MANGO– dairy products, eggs
PISTACHIO - peanuts, dairy
products, eggs, cereals
CHOCOLATE - dairy products,
peanuts, eggs
ELDERBERRY - dairy products,
eggs

