

TRASFORMAZIUN

TOMATO

in crispy tempura marbles and carpaccio • "petite bateau" ceviche
buttermilk jus of a farm from San Vigilio

PURSLANE

in salmoriglio sour sauce • spaghetti pasta Mancini selection
whipped with grilled cuttlefish pil pil

AUBERGINE

nasu dengaku • risotto whipped with sweet mountain leeks
duckling jus & yuzu kosho • toasted black sesame

HEART CABBAGE

crusted with capers and peas
slice of raywings fish in "mugnaia" and vadouvan style • deglazed with limoncello

COURGETTE FLOWER

stuffed with grilled corn and cinturello pork from Alfredo Angeli
Italian-style mole sauce

ASPARAGUS LETTUCE

all in freshness • summer truffle vinaigrette
sirloin of lamb from Val di Funes cooked over hot coals
cooked and raw peach seasoning

RHUBARB

poached in camomile • creamy tropézienne • coulis à l'ancienne

APRICOTS

soft in a tiepid clafutis • Vipiteno rose gelée
Noto almond ice cream • caviar pearls
dessert dedicated to dear Maestro Corrado Assenza

DELICACIES FROM OUR ALLOTMENTS

We work in harmony with Mother Nature and let her prepare our menu
For this reason, we may need to substitute some ingredients



PERZEZIUN

MANGETOUT

flavoured with candied ginger
millefeuille of crispy puccia • free-range chicken nanban
5/4 paté • roast gravy seasoning

LETTUCE

emulsified buffalo mozzarella and coquillage
ravioli stuffed with smoked sardines from Lake Garda
toasted pine nuts • zibibbo grapes

COURGETTE

like a Shangai in clear tomato vinegar
monkfish cooked in 'arriganate' olive oil
pappa al pomodoro • ratatouille jus

SHALLOT

gently baked in foil • foal flank stuffed with chard and hazelnuts
jus with sage from our garden • chanterelle sauté

CHERRIES

poached in spices • soft cream with lemon thyme
"Giorgio Grai" pink muscat ice cream

Menu Trasformaziun 8 courses • 149 Euro*

Tasting experience of 6 glasses of wine • 85 Euro

Menu Perzeziun 5 courses • 129 Euro*

Tasting experience of 4 glasses of wine • 60 Euro

Mahatma Tasting experience of 4 glasses of wine • 150 Euro

Chef Simone Cantafio is available to guide you through our á la carte menu:

3 courses • 120 Euro

4 courses • 140 Euro

* the selected tasting menu is served to the entire table



5 Euro from each wine tasting experience
is donated to the Costa Family Foundation

