

# TRASFORMAZIUN

## PEPPER

roasted in tempura crumble • "petite bateau" fish ceviche  
sheets of summer roots flavored with "de tigre" buttermilk and wild hogweed

## WHITE AND BLACK EGGPLANT

cooked slowly to fill the cannellone of fresh pasta  
fine ragout of Val di Funes lamb with juniper  
borlotti salad • Milanese spit

## MUSTARD

delicately to enhance a sauce of local rabbit  
risotto creamed with pecorino cheese from Masseria De Tursi matured in hay  
schie shrimps from the Venetian lagoon in nduja

## BEANS

in sweetness and their extract to pearl the meunière seasoning  
crispy cabbage veil • slice of raywings fish browned in nevis

## TOMATOES 1266

in all their expression • placed on a very fine sheet of bufala cream  
slice of pure Cinturello pork cheek • Italian-style dashi Cirotane sardines

## SWISS CHARD

tender and flavoured with anchovies oil • veal steak  
meat jus with marjoram and pine nut oil • mountain potatoes with novello garlic

## WILD PLUMS

and green pears, all in freshness • muesli crunchy puff pastry  
sheep yogurt • sun-dried raisins

## WILD BERRIES

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

## DELICACIES FROM OUR KITCHEN GARDEN

We work in harmony with Mother Nature and let her prepare our menu  
for this reason, ingredients may be subject to variation



# PERZEZIUN

## MANGETOUT

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

## BEETROOT

in lemongrass scented summer gazpacho  
buttons of fresh pasta stuffed with BBQ cinturello pork  
green celery in Worcester

## COURGETTE

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

## SHALLOT

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

## FIGS

slowly roasted in spiced parfait  
summer fruits carpaccio • melon and ginger ale cold infusion

Menu Trasformaziun 8 courses • 155 Euro\*

Tasting experience of 6 glasses of wine • 85 Euro

Menu Perzeziun 5 courses • 135 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 • 125 Euro

4 courses • 145 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

