

'Gran Tour'

Oyster, Horseradish, Kohlrabi

Kingfish, Cucumber, Sorrel, Roe, Goat Curd

Zucchini Flower, Taleggio, Black Garlic, Zucchini alla Giudia

Taglierini di Riso Venere, Prawns, Bottarga, Capers

Wagyu Rump Cap, Onion, Parmigiano

Chocolate Soufflé, Hazelnut, Grains of Paradise

Gran Tour Menu 180

Classic Wine Pairing 130

Premium Wine Pairing 190

Menu

Tomato, Black Olive, Mozzarella, Balsamic

Octopus, Baccala alla Vicentina, Artichoke, Green Beans

Quail, Nduja, Fregola, Apple, Fig

King Prawn, Tropea Onion, Pantelleria Caper, Pancetta

Risotto, Strawberry, Leek, Asiago

Ravioli, Yolk, Ricotta, Amaretti, Balsamic

Maltagliati di Pane, Cuttlefish, Oregano

Gnocchi Ripieni, Veal, Mortadella, Peas, Pecorino

John Dory, Aqua Pazza, Tomato, Clams, Cannellini

Duck Breast, Peverada, Plum, Fennel

Beef Short Rib, Mustard Fruits, Brodo, Kipfler

Capretto, Mais Biancoperla, Kale

Lemon, Curd, White Chocolate

Torta Duchessa di Parma, Cherry, Zabaglione, Gianduia

Buttermilk Panna Cotta, Muscatel, Elderflower

Chocolate Soufflé, Hazelnut Praline, Grains of Paradise

Select Three Courses 150

Additional Course 25

Ve/oce lunch, any two Courses
with bottomless Capi water 65