



*CHRISTMAS 2023*

*Earth...*

*Bubbles and a small welcome from Damaranto*

*Let's start with...*

*Dicanha roast beef, of our own production, with smoked ricotta and raspberries*

*Flan with young Monte Veronese, crunchy bacon and autumn leaves*

*Fresh pasta...*

*Ravioli, hand-sealed, with braised meat, beef reduction and Bolgheri wine*

*Raspberry sorbet*

*Meat...*

*Beef fillet from Lessinia, port sauce and yellow-purple puree*

*To end on a sweet note...*

*Grilled pandoro cube and veil of Madagascar vanilla crème anglaise*

*The menu includes cover charge, water and coffee*

*Wines excluded*

*Price per Person € 58.00*





*CHRISTMAS 2023*

*Sea...*

*Bubbles and a small welcome from Damaranto*

*Let's start with...*

*Drawn tartare, Garda oil, coral wafer and raspberries*

*Grilled scallops with crispy Garda lemon bread*

*Fresh pasta...*

*Venetian fish pie*

*Raspberry sorbet*

*The catch...*

*Grilled sea bass with purple potato chips and crunchy black cabbage*

*To end on a sweet note...*

*Grilled pandoro cube and veil of Madagascar vanilla crème anglaise*

*The menu includes cover charge, water and coffee*

*Wines excluded*

*Price per Person € 78.00*

