

## The Dream of the Blue Turtles

Our tasting experience in 8 courses.

*The blue crab\**, the burger, the bone and the chips.

Soy sauce and teriyaki infused tuna\*, foie gras escalope and citrus chutney.

Risotto with tomato water, raw Sicilian red prawns\*, drops of burrata and liquorice powder.

Our Amatriciana with paccheri di Gragnano PGI, Sauris bacon, braised onion, fresh tomato and pecorino romano DOP.

Fragments of nature and seasonal vegetal harmonies with purple cabbage air.

Deep sea turbot fillet infused\* with chamomile, with black garlic, courgettes with ginger and potatoes from Peru.

Traditional sushi with fine dry-aged Lessinian beef.

Dice skill game with small pastry journey and final prize.

Per person: 110.-Il Menù Degustazione si intende per l'intero tavolo. Caffè e coperto inclusi. Drinks not included.

In the presence of allergies and/or intolerances we invite guests to ask our staff, who will provide adequate information on our foods.

Products with \* are prepared with fresh, chilled raw materials.

Available as an accompaniment is a wine pairing costing 55 euros for 6 glasses.

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