



CORVARA

STARTERS

BEEF TARTARE

TRUFFLE DRESSING, HAZELNUTS, FOIE GRAS, GREEN APPLE, BRIOCHE

SMOKED TROUT

SASHIMI: SPIRULINA CREAM, FERMENTED CARROT, GINGER TOMATO FOAM

TACOS: TROUT TARTARE, LEMON MAYONNAISE, HERB CRUMBLE

SOFT-COOKED EGG

PARMESAN FOAM, APPLE BALSAMIC VINEGAR, CRISPY POTATO CRUMBS

MARINATED CARDONCELLO MUSHROOM

SPICY GREEN CURRY SAUCE, GENUSSBUNKER PECORINO CHEESE, AMARANTH, PARSLEY
DRESSING AND CONFIT CHERRY TOMATOES

BAKED SCALLOPS

SPRING ONION, DILL, PISTACHIO

FIRST COURSES

L'OSTI CARBONARA

OSVALDO GUANCIALE, EGG FOAM, VENERE BLACK RICE POWDER

SAN MASSIMO RESERVE RISOTTO

BLU DI BAGNOLI CHEESE, MOREL RAGÙ, CHIVE OIL

DONKEY PLIN

CELERIAC, SPRING ONION DRESSING, CRISPY BUCKWHEAT

MANCINI SPAGHETTI

CLAM CREAM, MONKFISH, PANTELLERIA CAPERS

TAGLIOLINI WITH CHANTERELLES

WHITE GARLIC CREAM, BLACK GARLIC, RED PEPPER



CORVARA

MAIN COURSES

SUCKLING PIG

ROSEMARY PARSNIP, GREEN APPLE MOSTARDA, POTATO TERRINE

ROAST GUINEA FOWL

STUFFED BREAST, ROASTED LEG, SAUTÉED CHICORY, CELERIAC, BLACK LEMON

PLANCHA TURBOT

SEASONAL MUSHROOMS, TARRAGON SAUCE, POTATOES, OLIVES AND CONFIT CHERRY TOMATOES

LAMB

RACK AND PORK BELLY, EGGPLANT, FRIGGITELLO PEPPER SALAD, CORIANDER, CHILI, MINT

HORSE SKIRT STEAK

ORANGE BRAISED ENDIVE, DIJON MUSTARD SAUCE, GLAZED RED ONION

DESSERTS

MATCHA CREAM

ELDERFLOWER FOAM, WILD BERRIES, COCOA CRUMBLE, CARAMELIZED PISTACHIOS

HONEY SEMIFREDDO

DARK BEER FOAM, HAZELNUT BRITTLE, MALT TUILE

CHOCOLATE

WARM CHOCOLATE FONDANT, MACARON, GIANDUJA, RASPBERRY, WHITE CHOCOLATE

ROSE CAKE

VANILLA ICE CREAM

CHEESE SELECTION

GOAT BLUE CHEESE • COMTÉ • BAGÒSS • GENUSSBUNKER • STEINER EGGMOA