

Da LORENZO

AL GIARDINO SEGRETO

by *Paolo Aronzo*

Tasting menu
Of your choice

SENSAZIONI

4 courses
€140



EMOZIONI

7 courses
€190

Special dishes

Available as additions to the tasting menus

Tagliolini with white truffle
€60

Fresh white truffle
€10 per gram

Duck cappelletti, butter and thyme
€30

Panna cotta, persimmon caramel, crumble,
25-year aged balsamic vinegar
€10

The tasting menu applies to the whole table.
Dishes and prices may change without notice due to seasonality.



EMOZIONI

Tasting Menu



Artichoke Consommé, Lemongrass and Vanilla Oil

Anchovies in Saor · Squid Cannolo

Bread, Extra-Virgin Olive Oil, Maldon Sea Salt, Whipped Normandy Butter



Scallops with Champagne sauce



Raw Amberjack, Spicy Fennel Jus



Morlacco Cheese Fagottello, Grilled Eel and Pumpkin



Risotto With Cooked Must, Mushrooms, Sweetbreads and Celery Root



Monkfish, Bagna Cauda Sauce, Swiss Chard



Roe Deer, Late Red Radicchio and Chestnuts



Mandarin Granita and Spritz Gelatine



Apple Variation, Caramel Ice Cream and Black Lemon
Petit Fours

