

AUTUMN NIGHT

31.10.2026

Halloween

*Earth, forest, embers and
spices come together in a
journey of delicate, enveloping
contrasts, where seasonal
ingredients become the
expression of a night suspended
between elegance and mystery.*

*A gastronomic tale
crafted to celebrate
autumn.*

Executive Chef
Guglielmo Giudice

Maître d'
Roberto Podda

Sommelier
Ramona Tibi

MENU

Amuse - Bouche *The first flame*

Roasted pumpkin soufflé, Morlacco cheese cream
· 1 · 3 · 7 ·

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Starter *In the heart of the forest*

Soft egg, smoked potato espuma, roasted wild mushrooms, black truffle and mushroom jus.
· 3 · 7 · 9 ·

Wine: Franciacorta Cuvée Royale "Marchese Antinori" Brut
ANTINORI

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First Course *Autumn red*

Carnaroli risotto with radicchio, "drunken" cheese, mulled wine reduction and charred onion.
· 7 · 9 · 12 ·

Wine: Chiaretto "Rosa dei Frati"
CA DEI FRATI

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Main Course *Embers and contrasts*

Beef cheek, 70% dark chocolate jus, chestnut purée, ember-roasted celeriac and sweet-and-sour spiced pear.
· 7 · 9 · 12 ·

Wine: Valpolicella Ripasso Superiore "Ripassa"
ZENATO

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Dessert *The last glow*

Roasted persimmon, dark chocolate and rum ice cream, vanilla namelaka, biscuit and black pepper crumble, mandarin gel.
· 1 · 3 · 7 ·

Wine: Recioto di Soave Classico "Colombare"
PIEROPAN

Wine pairing 25 EUR per person

ALLERGENS

1. Cereals containing gluten;
2. Crustaceans and products thereof;
3. Eggs and products thereof;
4. Fish and products thereof;
5. Peanuts and products thereof;
6. Soybeans and products thereof;
7. Milk and products thereof (including lactose);
8. Nuts;
9. Celery and products thereof;
10. Mustard and products thereof;
11. Sesame seeds and products thereof;
12. Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre;
13. Lupin and products thereof;
14. Molluscs and products thereof