

# BIANCA

*Emanuele Petrosino*  
S U L L A G O

I DON'T KNOW ANYTHING WITH CERTAINTY,  
BUT SEEING THE STARS MAKES ME DREAM

**Vincent Van Gogh**

BIANCA  
I WANT TO COLOR YOU  
OF PASSION AND EMOTION  
THE LAKE  
MIRRORS ITALY  
IN MY VISION

**Emanuele Petrosino**



## À LA CARTE

### STARTERS

Marinated amberjack, mango, figs and porcini mushrooms	40
Red prawns, artichokes and bufala mozzarella	50
Fabergé Egg	50
Ricomincio da 3: Fassona shoulder, cheek and sweetbread	40

### FIRST COURSES

Foliage: double piglet and pumpkin tortello with chestnuts	40
Plin ravioli with shellfish and spinach in a mediterranean broth	40
Risotto Cornacchia selection with lemons from Sorrento to Garda, asparagus, spring onions from Nocera	35
Linguina Vicidomini with garlic, oil and pepper, anchovies, parsley and pine nut	35
Spaghettono Gerardo Di Nola with my Terramagna tomatoes from Vesuvius	30

### SECOND COURSES

Prawn & Guinea fowl, cauliflower and green apple	70
Brill Milanese style in Franciacorta with Lombard caviar sauce	60
Quail cooked in pink, smoked eel, Spello chickpeas, leek and Du Lac light beer sauce	50
Fassona Martini selection, beetroots, blu di capra cheese and berries	50

### DESSERTS

Red fruits, litchi and vanilla	20
Guanaja 70% chocolate soufflé, cookies ice cream and almond milk shake	25
La stanza dello scemo, thinking of Lucio Dalla	25
Hazelnut, coffee and tangerine	20

## TASTING MENUS

PREPARED FOR THE WHOLE TABLE, FOR 5 OR MORE GUESTS WE REQUEST THE CHOICE OF A TASTING MENU

### MY LAND 135

Savoury petite patisserie

Legumes...

Ricomincio da 3: Fassona shoulder, cheek and sweetbread

Spaghettoni Gerardo Di Nola with my Terramagna tomatoes from Vesuvius

Quail cooked in pink, smoked eel, Spello chickpeas, leek and Du Lac light beer sauce

Breva gin fizz

Guanaja 70% chocolate soufflé, cookies ice cream and almond milk shake

Sweet aperitif

### SHADES OF BLUE 150

Savoury petite patisserie

Legumes...

Marinated amberjack, mango, figs and porcini mushrooms

Plin ravioli with shellfish and spinach in a mediterranean broth

Brill Milanese style in Franciacorta with Lombard caviar sauce

Breva gin fizz

Hazelnut, coffee and tangerine

Sweet aperitif

## TASTING MENUS

PREPARED FOR THE WHOLE TABLE, FOR 5 OR MORE GUESTS WE REQUEST THE CHOICE OF A TASTING MENU

### GREEN 110

Savoury petite patisserie

Legumes...

Fabergé Egg

Risotto Cornacchia selection with lemons from Sorrento to Garda, asparagus, spring onions from Nocera

Beetroots, blu di capra cheese and red fruits

Breva gin fizz

Red fruits, litchi and vanilla

Sweet aperitif

### CHEF'S ROOM\* 205

A magical room where you can become a child again. Between discovery and wonder, a journey of inspiration and memories by Chef Emanuele Petrosino.

**\*THIS MENU SUPPORTS ACTION AGAINST HUNGER**

5 euros will be donated to Restaurants Against Hunger, to give the joy of food to many children with hardships.