

1224
RESTAURANT
Cortina

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METERS OF FLAVOR
IN THE CENTER OF
CORTINA D'AMPEZZO

Extra charge cover 8 €

According to the seasonality of certain products, some of them may be frozen

The staff is available for any allergies and intolerance

The raw seafood served in this restaurant has been treated following law prescriptions as (CE) 852/2004, attachment III, section VII, chapter 3, letter D, point 3.

TASTING MENU

for all guests at the table

GRILLED SCALLOP

Morel mushrooms, black truffle, and parsley root cream ^{4,7,8,9,12,14}

SMOKED EEL

Vermouth sauce, marinated turnips, and artichoke ^{4,7,9,12}

OYSTER

Carnaroli risotto, spring onion, oyster, tarragon oil, and pine nuts ^{4,5,7,8,9,12,14}

PASTA RAVIOLI

Prawns, caviar, samphire, citrus celery root cream, and shellfish broth ^{1,2,3,4,7}

TURBOT

Cardoon, rooster comb in squid ink stew, and umeboshi gel ^{4,9,12}

MANDARIN, LICORICE, AND OREGANO

Mandarin foam, with marjoram ice cream ^{3,5,7,8}

APPETIZER

OUR RAW FISH

4 oysters, 4 langoustines, 4 prawns from

Mazara del Vallo, scallop carpaccio ^{2,4,14}

Recommended for 2 People

OYSTERS ^{2,4,14}

PRAWNS FROM MAZARA DEL VALLO, LANGOUSTINES ^{2,4,14}

GRILLED SCALLOP

Morel mushrooms, black truffle, and parsley root cream ^{4,7,8,9,12,14}

SNAPPER CARPACCIO

Seafood tartare sauce, almonds, and radishes ^{4,6,8,12,14}

SMOKED EEL

Vermouth sauce, marinated turnips, and artichoke ^{4,7,9,12}

OUR FRIED SEAFOOD

Red mullet, prawns, Mazara del Vallo red shrimp, sage, squid ^{1,2,3,4,5,6,8,9,12}

WAGYU BRISAOLA

Served with rosemary focaccia ^{1,12}

VEAL SWEETBREAD

With aged balsamic vinegar, onion, sesame, crackers ^{1,7,11,12}

FIRST COURSE

36 EGG YOLKS

Egg tagliolini with langoustine extract and burnt citrus ^{1,2,3,4,9}

PASTA RAVIOLI

Prawns, caviar, samphire, citrus celery root cream, in shellfish broth ^{1,2,3,4,7}

OYSTER

Carnaroli risotto, spring onion, oyster, tarragon oil, and pine nuts ^{4,5,7,8,9,12,14}

THE PACCHERO AND THE SEA

Red scorpion fish, Mazara del Vallo red shrimp, prawn, scallop, mussels, clams ^{1,2,4,9,12,14}

Recommened for 2 people

RAVIOLI DEL PLIN

With three roasted meats ^{1,3,7,9,12}

SPINACH GNOCCHI WITH PIGEON RAGÙ

40-month aged Parmesan, black truffle ^{1,3,7,9}

SECOND COURSE

GLACIER 51

Caviar, grilled potato foam, champagne sauce, and puffed quinoa ^{3,4,7,12}

ROBATA LOBSTER

Glazed with tamarind, bisque, and cabbage ^{2,4,6,7,12}

FRESH CATCH OF THE DAY GRILLED ON ROBATA

Mediterranean béarnaise sauce, chargrilled vegetables ^{3,7,12}
for 2 people (1000+)

MONKFISH WELLINGTON

Mediterranean béarnaise, fish stock, and robata vegetables ^{1,3,4,5,7,8,9,12,14}
for 2 people

TURBOT

Cardoon, rooster comb in squid ink stew, and umeboshi geli ^{4,9,12}

PORCHETTA QUAIL

Flaky bread roll, green sauce, aromatic salad ^{1,3,7,12}

ROBATA GRILLED PATANEGRA PLUMA

Chargrilled cardoncello mushroom, annurca apple, charcoal BBQ sauce, and potato cornet ^{7,12}

THE GARDEN PATH

TOPINAMBUR BAVARESE

Topinambur salad, leeks, vegetable stock, and salted peanuts ^{3,5,7,8,9}

CHICKPEA FARINATA

Winter tubers and sweet-sour shallots ^{5,8,12}

CAPPELETTI

Stuffed with parsnip, potato broth, and white truffle ^{1,3,9}

ROASTED PUMPKIN

Pumpkin hummus, bitter herbs, and sweet-spicy sauce ^{5,6,8,12}

DESSERT

CHOCOLATE, BANANA, AND OLIVE OIL

Dark Chocolate mousse, Banana Ganache,
EVO oil ice cream ^{1,3,5,7,8}

CHESTNUT MOUSSE

Mont blanc, pecan nuts, tonka bean, and pine ^{1,3,5,7,8}

POACHED PEAR IN MULLED WINE

Pear Mousse, Amaretto Cream, Almond Crumble, and
mulled wine ice cream ^{1,5,6,7,8}

MANDARIN, LICORICE, AND OREGANO

Mandarin foam, with marjoram ice cream ^{3,5,7,8}

SELECTION OF ICE CREAMS ^{3,6,7,8}