

*The proposals of our menu
are realized with fresh,
first quality ingredients
and each dish is freshly prepared*



HORS D'OEUVRES

Crispy fried squids with artichoke cream, chips of bacon and taggiasche olives	€ 12.00
Gardesana (Garda Lake) style pickled jackfish with Storo polenta	€ 12.00
Scallops with bacon on a purple potato millefeuille, mashed potatoes and truffle	€ 14.00
Shrimp tails wrapped in sesame puff pastry with curry and fresh sprouts	€ 14.00
Carpaccio with salt meat of our own production	€ 10.00
Lamb ham, smoked Cecina de leon, thin, cured pork fat, fruit compote and brioche bread with dried fruit	€ 12.00
Hungarian foie gras steak with a hot and cold sweet made with apples smoked with Macvin du Jura	€ 15.00

FIRST COURSES

Trasimeno lake bean soup with dill and botargo prawns	€ 11.00
Fresh tagliolini pasta with squid ink, squid and artichokes	€ 12.00
Fresh lake fish ravioli with crispy spinach	€ 13.00
Spaghetti with Seafood	€ 15.00
Short radicchio and matush risotto reduced with red wine risotto min. 2 persons	€ 13.00
Potato gnocchi with roasted lamb meat sauce and black olives	€ 13.00
Mancini penne rigate pasta with black winter truffle sauce and alpine bitto cheese	€ 14.00

SECOND COURSES

Sea bass fillet in potato crust	€ 15.00
Breadcrumbs whitefish (Coregone) with lemon jam	€ 14.00
Rose & Saponi mixed fried fish with vegetables	€ 16.00
Fish and shellfish casserole with garlic and chilli bruschetta	€ 19.00
The Best Selection of Grilled Fish	€ 22.00
Stuffed tuna fillet with shrimps and tomato mayonnaise	€ 23.00
Big Dish of Baked Crustaceans served with Salad and Citrus Fruits	€ 30.00
Grilled beef sirloin with side dish	€ 15.00
National beef tenderloin with side dish	€ 19.00
Fillet of Italian beef with lard, Gropello wine sauce and potatoes	€ 21.00
Lamb loin in bagoss cheese crust with pumpkin and chestnuts pearls	€ 22.00

SIDE DISHES

Grilled vegetables	€ 5.00
Mixed salad	€ 5.00
Baked potatoes	€ 5.00
French fries	€ 5.00

MENU BABY

Macaroni with Tomato sauce / Bolognese style / White style

Wiener Schnitzel with French fries.
Or Small Beef Steak with French fries.
Chicken croquettes
Ice cream

Menù with 1 Dish + ice cream	€ 10.00
Full Menù	€ 14.00

DESSERT

Selection of autumn sorbets	€ 6.00
The Bresciano biscuit with gianduia mousse coffee and amaretto sauce	€ 8.00
Cinnamon crème bavaroise with caramel sauce and orange	€ 8.00
Passion fruit broiled custard	€ 8.00
Three chocolate mousse with pistachio sauce	€ 8.00
Chocolate Soufflé with fiordilatte ice cream	€ 8.00
Selection of cheeses	€ 12.00

** DUE TO OCCASIONAL SUPPLY PROBLEMS, SOME PRODUCTS COULD BE TEMPORARILY FROZEN*

GLUTEN FREE

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DESSERT

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Passion fruit broiled custard	€ 8.00
Three chocolate mousse with pistachio sauce	€ 8.00
Selection of cheeses	€ 12.00

TASTING MENU

LAKE FISH

Gardesana (Garda Lake) style pickled jackfish with Storo polenta

Fresh lake fish ravioli and with crispy spinach

Breadcrumbs whitefish (Coregone) with lemon jam

Dessert

Drinks not included

€ 35.00

EARTH

Carpaccio with salt meat of our own production

Potato gnocchi with roasted lamb meat sauce and black olives

Grilled beef sirloin with side dish

Dessert

Drinks not included

€ 35.00