

Starters

Deep-fried zucchini flowers stuffed with buffalo mozzarella, Taggiasche olives and capers on puntarelle salad and gazpacho

15

Buffalo mozzarella with cherry tomatoes and basil

14

Octopus salad with squid, cherry tomatoes and Taggiasche olives

19

“Luce del lago”

Lukewarm pike salad with capers and lemon on mashed potatoes with saffron from Tremosine, rocket salad and tomato confit

19

Mussels soup slightly spicy served with crispy garlic focaccia

15

Vitello Tonnato

Thin slices of low temperature roasted veal loin

15

36 months dry aged Parma ham with Cavaillon melon

15

Beef tartare on Rösti with quail egg and truffle

20

Pasta & Risotto

Homemade tagliatelle with black truffle sauce and grated fresh black truffle

26

*Spaghetti with spring onion, garlic, chili and olive oil in white wine sauce
and topped with seasoned Pecorino Cheese*

16

*Crespelle with spinach, radicchio, goat cheese from Gargnano and beetroot
sauce*

15

Tagliolini with 4 tiger prawns and lemon cream sauce

22

Linguine with Venus clams, white wine and fresh herbs

19

Spaghetti with Atlantic lobster and cherry tomatoes

34

Ravioli stuffed with braised beef and melted butter with sage

16

Prosecco Risotto with coregone from the lake Garda and seasonal herbs

18

Fish dishes

Turbot fillet in zucchini flower with vegetable spaghettini on lemongrass sauce

28

Charcoal grilled gilt-head sea bream fillet with a light marinade

24

*Coregone from lake Garda baked in tempura dough on tomatoes, ginger and
vanilla coulis on avocado and lime dip*

25

Seabass oven baked in a sea salt crust

8/100g

Meat dishes

Pan fried veal liver served with melted sage butter

26

Braised veal Ossobuco with red wine- and vegetable sauce

26

Lamb rack with herb crust on rosemary jus

29

Beef fillet with black truffle and celery puree

32

Chateaubriand

*accompanied by homemade Béarnaise sauce
minimum 2 persons, on reservation only (1 day in advance)*

64

Side Dishes

Oven roasted potatoes with Mascarpone truffle cream

6

Mashed potatoes

4

Peperonata

5

Spinach sautéed in oil

5

Grilled vegetables

6

Green salad

6

Mixed carrots, tomatoes and rucola salad

9

*We are pleased to answer your questions concerning food allergies.
*In the absence of fresh products we may use frozen products of excellent
quality. It has been previously processed with blast freezing procedure.*

Cover charge

4

Sweet Temptations

Yoghurt panna cotta with rhubarb compote

7

Chocolate cake "Matelda" with Grappa di Pino Mugo and vanilla parfait

8

Sabayon Casinò style with Marsala and Cantucci

9

and mixed red berries

15

*Portion of mixed red berries
(Wild strawberries, blueberries, raspberries and strawberries)*

12

Tiramisu in the glass

7