

Starters

Burrata with tangy bell pepper coulis and pan-fried radicchio salad with spicy garlic oil

15

Battered and deep-fried zucchini flowers filled up with sundried tomatoes and smoked mozzarella cheese

15

*Seared tuna loin, sautéed *prawns and *squid carpaccio served with cherry tomato confit and Stracciatella cheese-mousse topped with homemade vegetable ash oil*

17

Salmon carpaccio cured with beetroot served with marinated raw vegetables salad and fresh dill

16

Mussels soup slightly spicy served with crispy garlic focaccia

15

Thin slices of low temperature roasted veal loin served with a foamy tuna mayonnaise, capers and veal jus

15

36 months dry aged Parma ham with fresh melon

13

Beef tartare with Pommery mustard, cured egg yolk and balsamic vinegar reduction glazed with honey and star anise seeds

17

Pasta & Risotto

Homemade tagliatelle with black truffle sauce and grated fresh black truffle

24

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

14

*Ravioli stuffed with ricotta and orange zest in buttery shellfish veloute
topped with raw tuna loin cubes marinated with Mediterranean flavors*

18

*Tagliolini with 4 *tiger prawns and Garda's lemon sauce*

22

Spaghetti with venus clams, white wine and fresh herbs

19

*Homemade squid ink spaghetti Chitarra with Atlantic lobster
cherry tomatoes and fresh basil*

34

Swiss chard Risotto with aromatic low temperature cooked cod

16

Fish dishes

*Oven baked turbot filets served with sautéed artichokes
and a citrus fruits and white celery marinade*

26

Charcoal grilled dorade fillets with a light marinade

23

*Stewed cod medallion with oven baked cherry tomatoes, olives, capers and
fresh herbs*

25

Crispy deep-fried mix of fish, seafood and vegetables

25

Seabass oven baked in a sea salt crust

8/100g

Meat dishes

Pan fried veal liver served with melted sage butter

24

Fried breaded Iberico pork cutlet with a little marinated salad of celery, cured lemon, cherry tomatoes and fresh basil leaves

24

Grilled veal T-bone steak

27

Pan fried lamb rack with Pommery-mustard sauce

26

Tournedos Rossini

*Black pepper crusted beef tenderloin with seared foie gras
and truffle chocolate beef jus*

34

Side Dishes

Sautéed potatoes

4

Mashed potatoes with olive oil from lake Garda

4

Peperonata

5

Spinach sautéed in oil

5

Grilled vegetables

6

Green salad

5

Mixed carrots, tomatoes and arugula salad

7

We are pleased to answer your questions concerning food allergies.

**In the absence of fresh products we may use frozen products of excellent quality. Raw fish is treated with low temperatures.*

Cover charge

4

Sweet Temptations

Yogurt panna cotta served with honey and crispy biscuits crumble

6

*Homemade tart with black berries and custard cream
served with a foamy ricotta cheese mousse*

8

Sabayon Casinò style with Marsala and Cantucci

9

and red fruits

12

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

13

White chocolate and lake Garda lemon parfait with pistachio crumbles

7

Foamy hazelnut- and cocoa mousse with hazelnut cookie crumbles

7