

TO BEGIN, IN THE PLEASURE OF THE FEAST
YOU CAN CHOOSE BETWEEN
THE TRIED CLASSIC CUISINE
AND THE ONE INSPIRED BY THE PERSONAL EXAMINATION
OF THE SAME WITH A MODERN KEY

BEEF & CAVIAR

"CARNE SALADA" MAKI, HERRING CAVIAR, SKYR & SPICY SPROUTS
18.00

AUBERGINE

GRILLED AUBERGINE MARINATED WITH OREGANO
STRACCIATELLA DI BUFALA, BASIL AND AGLIONE TOMATO
18.00

PANCETTA IN MILLEFOGLIE

BACON FROM THE COLLI DEL GARDA COOKED IN HONEY
CRISPY BREAD PASTRY, VEGETABLE & FRUIT COMPOTE
18.00

GREEN GARDEN & SHRIMPS

PRAWNS ON WARM RISTRETTO OF FINE PEAS, ZUCCHINI & MINT
20.00

SALMON & AVOCADO

MARINATED SALMON IN BEETROOT
NATURAL GUACAMOLE & CUCUMBER
20.00

OUR PASTAS...

SPAGO CRUDO & MELON

COLD SPAGHETTI, MELON REDUCTION,
MINT & JULIENNE OF "BUCOLIC" CURED HAM
20,00

SPELT, VEGETABLES & SMOKE

DURUM WHEAT SPELT FETTUCCINE, CAPONATA, BASIL, OREGANO
& SMOKED BUFFALO BURRATA
20,00

TOMATO & SEA

SHORT PACCHERI OF DURUM WHEAT SEMOLINA IN MOSCARDINI SAUCE,
DATTERINO TOMATO & CHILLI
20,00

OUR RISOTTOS...

(FOR MINIMUM OF 2 PERSONS - WAITING TIME 20 MIN.)

SALMON & RED FRUITS

ACQUERELLO RICE WITH CHAMPAGNE
MARINATED SALMON, PINK PEPPER & BERRIES
22,00

CAPOCOLLO & "INANFORA"

CARNAROLI RICE WITH LUGANA "INANFORA"
COPPA COTTA BIO "VINESSA" FROM THE COLLI DEL GARDA
AROMATIC HERBS FROM OUR GARDEN
22,00

TRUFFLE & BUFFALO

CARNAROLI RICE WITH PARMIGIANA, TALEGGIO DI BUFALA
& SUMMER TRUFFLE OF TREMOSINE
25,00

OUR MAIN COURSES

BEEF & POTATO

BEEF TENDERLOIN ROASTED WITH ROSEMARY,
ASH POTATOES IN OIL & DEHYDRATED TOMATO

28,00

CHEEK & CARROT

BRAISED BEEF CHEEK WITH LAUREL SCENT
CARROT & LENTIL POP CORN

25,00

CHICKEN IN LAVENDER

BONELESS COCKEREL IN TOMATO & POTATO CREAM
WITH THE SCENT OF LAVENDER

25,00

SEA BASS, ANISE & LIME

FILLET OF SEA BASS FLAMBÉED WITH VARNELLI ANISE & LIME
CRISPY CHILLI PEPPER BREAD & SWEET RED ONION

26,00

BLACK & RED

FINE CUTTLEFISH ON TOMATO GAZPACHO
A DROP OF CUTTLEFISH INK IN CRUNCHY SUMMER VEGETABLES

26,00

HUMUS

HUMUS OF CHICKPEAS, CRUNCHY AUBERGINE WITH LINDEN HONEY & "GIGIA" DI CAPRA

22,00

DESSERTS OF MOSCATELLO

STRAWBERRIES & BASIL

BAVARIAN WITH YOGURT

COMPOTES OF CARAMELIZED STRAWBERRIES & BASIL

8,00

TIRAMISU' MADE IN THE MOMENT

MASCARPONE CREAM, SAVOYARD BISCUIT WITH COFFEE & BITTER COCOA

8,00

CHOCOLATE & GINGER

DARK CHOCOLATE ICE CREAM

GINGER CHUTNEY & YELLOW MELON

10,00

OPEN MILLEFOGLIE

BUTTER PASTRY, BOURBON VANILLA ICE CREAM,

WILD BERRIES FLAMBÉED WITH "GILBACH" GIN & PURPLE SALT

8,00

SACHER OF MULINER

CHOCOLATE CAKE COMPOSED OF BITTER ORANGES,

DAMASCUS PINK PEPPER, CHILI PEPPER & CITRUS OIL

8,00