

Appetizers

Fried and marinated fish "carpione" (typical northern Lake recipe)
of perch, white fish, trout and vegetables
15

☉ ♻️ Beetroot carpaccio, tahina and crème fraîche
14

☉ * Swordfish tartare, tomato mayo, olive and glasswort powder
16

Beef tartare, tuna sauce (salsa tonnata), rice chips flavoured with wasabi
15

☉ ♻️ * Roasted carrot small pie, chestnuts and local Taleggio cheese fondue
14

☉ * Slow cooked rabbit, grilled sweet peppers, celery and cumin walnuts
15

☉ Parma ham from our selection,
Buffalo milk mozzarella and semi dried tomatoes
14

☉ ♻️ Autumn salad
Mixed salad, endive, figs, honey and almonds
11

☉ GLUTEN FREE DISHES, WE CANNOT EXCLUDE CONTAMINATION WITH GLUTEN CONTAINING PRODUCTS
♻️ VEGETARIAN DISHES, MADE WITHOUT ANIMAL PRODUCTS. FOR VEGANS DO NOT HESITATE
TO ASK FOR SOMETHING DIFFERENT

* SOME INGREDIENTS IN OUR DISHES MAY HAVE BEEN FROZEN OR PURCHASED FRESH AND
FROZEN BY US IN A BLAST CHILLER FOR PROPER STORAGE IN ACCORDANCE WITH HEALTH REGULATIONS

Pasta and Risotto

☉ * Risotto, pumpkin, fruit mustard and foie gras
18

🍃 * Potato gnocchi, porcini mushrooms, black shallot and parsley
16

* "Cappellacci" ravioli of ossobuco, saffron consommé and gremolada
16

* Spaghetti with courgette cream, salmon trout, its eggs and crunchy bread
18

☉ * Chick peas soup, Parma ham, mussels and lemon
15

🍃 Pacchero pasta with tomato sauce and burrata cheese
14

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Main course

- * Grilled cuttlefish, spicy spinach, kimizu sauce with yuzu and purple potato
22
- ☉ * Slice of amberjack Mediterranean style and Chinese cabbage salad
23
- ☉ * Sturgeon flavoured with black tea and propolis, mango sauce, thyme endive
21
- * Fresh catch of the day when available for 2 people
"acqua pazza" or herb salt
48
- * Miso suckling pig belly, Bruxelles sprouts and baked potatoes
21
- ☉ * Duck leg confit, carrot cream flavoured with ginger, corn and pop corn
22
- ☉ * Snails, potato and garlic mousse, hazelnuts and parsley sauce
20
- 🍃 Baked onion from Cureggio, blue cheese fondue,
dry tomatoes, puffed rice, cocoa grue
14
- ☉ * Grilled rib eye steak from our selection
jacket potato with crème fraîche, BBQ sauce
1 kg for 2 person
56

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Little menu of Giardinetto

Roasted carrot small pie, chestnuts and local Taleggio cheese fondue

...

Miso suckling pig belly, Bruxelles sprouts and baked potatoes

...

Selection of 4 cheeses

Or

Dessert

Little menu of the lake and more

Fried and marinated fish "carpione" (typical northern Lake recipe)
of perch, white fish, trout and vegetables

...

Sturgeon flavoured with black tea and propolis,
mango sauce, thyme endive

...

Selection of 4 cheeses

Or

Dessert

Menu € 38

Selected wine to accompany each course € 15

Tasting menu

Slow cooked rabbit, grilled sweet peppers, celery and cumin walnuts

Or

Swordfish tartare, tomato mayo, olive and glasswort powder

...

Spaghetti with courgette cream, salmon trout, its eggs and crunchy bread

Or

Potato gnocchi, porcini mushrooms, black shallot and parsley

...

Slice of amberjack Mediterranean style and Chinese cabbage salad

Or

Duck leg confit, carrot cream flavoured with ginger, corn and pop corn

...

Selection of 4 cheeses

Or

Dessert

Menu € 48

Selected wine to accompany each course € 18

Mano libera

Seven courses prepared for you by our Chef.
The tasting menu is served to all guests at the table

Menu € 58
Selected wine to accompany each course € 24

Cheeses

Selection of local, regional and Italian cheeses served
with our marmalades and organic honeys

4 pieces € 9

6 pieces € 12

10 pieces € 16

Wine by the glass

Red wine of the day from € 5

Marsala/Vermouth of our selection from € 5

Dessert

- * Mont Blanc
Chestnut cream, passion fruit mousse and marron glacé
9
- * Tartlet, vanilla cream, apple and caramel semi sphere
9
- * Pear, honey, Muscovado sugar
9
- * Spice bread, passito sweet wine mousse and yoghurt ice cream
9
- * Chocolate cake, hazelnuts and blueberries
9
- 🍷 * Sorbets and ice cream
6

Wine by the glass

- Selection of the day from € 5
- Moscato d'Asti € 5
- Passito from our selection from € 6

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Allergens

STARTER

Fish "carpione"	Gluten, fish, nuts and sulphites
Beetroot carpaccio	Dairy and sesame
Swordfish tartare	Eggs and fish
Beef tartare	Gluten, eggs, fish and mustard
Roasted carrot	Eggs and dairy
Slow cooked rabbit	Nuts and celery
Parma ham	Dairy
Autumn salad	Nuts

PASTA AND RISOTTO

Risotto	Dairy, mustard and sulphites
Potato gnocchi	Gluten, eggs and dairy
"Cappellacci" ravioli	Gluten and eggs
Spaghetti	Gluten and fish
Chick peas soup	Celery, sulphites and clams
Pacchero	Dairy and gluten

MAIN COURSE

Grilled cuttlefish	Gluten, eggs, fish, soja and sesame
Slice of amberjack	Fish
Sturgeon	Fish
Fresh catch of the day	Fish
Miso suckling pig belly	Gluten, soja and celery
Duck leg confit	Dairy
Snails	Dairy and nuts
Baked onion	Gluten, dairy, nuts and sulphites
Grilled rib eye	Eggs

SWEET TEMPTATIONS

Mont Blanc	Gluten, eggs, dairy and nuts
Tartlet	Gluten, eggs, dairy and nuts
Pear	Gluten, eggs and dairy
Spice bread	Gluten, eggs, dairy and nuts
Chocolate cake	Gluten, eggs, dairy and nuts
Sorbets and ice cream	Eggs and dairy