



Whitefish sausages dried pea puree and wild fennel * 4 - 7 - 9 *	18,00
Smoked trout "Fario", crème caramel of red onions and balsamic vinegar from Modena * 3 - 4 - 7 *	18,00
Sea bass Dragon Roll, lemons from lake Garda and guacamole * 1 - 3 - 4 - 6 - 7 - 12 *	18,00
A spree in the vegetable Garden: baby seasonal vegetables, mustard sweet and sour sauce * 8 - 12 *	18,00
Beef tartar old-fashioned way and hazelnut crunchy nougat * 1 - 3 - 7 - 12 *	18,00
Aubergine casserole crock and rock * 1 - 3 - 7 *	18,00
Parma ham, brioche bread and spiced peach jam * 1 - 3 - 7 *	18,00

Wheat ravioli, grouper, garlic and black olives * 1 - 3 - 4 - 7 - 12 *	18,00
Pumpkin gnocchi, purple potatoes, scorpion fish sauce and pressed-dried grey-mullet roe * 1 - 3 - 4 - 7 - 12 *	18,00
Risotto Vialone Nano, scallops, lemon and red basil * 2 - 7 - 14 *	18,00
Tortelli "Valtrompia", cheese, mussels and beans * 1 - 2 - 3 - 4 - 7 - 12 - 14 *	16,00
Lilies pasta with cheeses from Brescia, black pepper and wild fennel seeds * 1 - 3 - 7 *	16,00
Noodles with saffron from Pozzolengo, spit-roast rabbit and chanterelle mushrooms * 1 - 3 - 7 *	18,00

Perch kebabs, almonds and chicory * 1 - 4 - 6 - 8 *	24,00
Grilled squid, tomato soup and crustaceans * 1 - 2 - 4 - 7 - 12 - 14 *	25,00
Seared tuna, zucchini "Scapece" style and mustard ice cream * 3 - 4 - 6 - 7 - 8 - 10 - 12 *	26,00
Soy glazed beef filet, chili pepper, potato and leek croquettes * 1 - 3 - 4 - 5 - 6 - 7 *	25,00
Veal cutlet (Milan - Palermo), tuna sauce and horseradish puree * 1 - 3 - 4 - 7 *	24,00
Terrine of Guinea fowl cooked in olive oil from Garda, courgettes, tomato and capers * 1 - 9 - 12 *	24,00

Stracchino della Valsabbia, Formaggio fresco dell'Alto Garda, Formaggella di capra Treviso Bresciano, Nostrano Valtrompia, Tombea e Bagòss 36 mesi served with seasonal jams, chocolate brioche and figs, raisin brioche and pine nuts.	14,00
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I nostri menù degustazione

...Pasta e basta

Degustazione
17

Dall'acqua

Pumpkin gnocchi, purple potatoes, scorpion fish sauce and pressed-dried grey-mullet roe

* 1 - 3 - 4 - 7 - 12 *

Wheat ravioli, grouper, garlic and black olives

* 1 - 3 - 4 - 7 - 12 *

Alla terra

Lilies pasta with cheeses from Brescia, black pepper and wild fennel seeds

* 1 - 3 - 7 *

Noodles with saffron from Pozzolengo, spit-roast rabbit and chanterelle mushrooms

* 1 - 3 - 7 *

42,00

Natura del territorio

Degustazione
17

Whitefish sausages dried pea puree and wild fennel

* 4 - 7 - 9 *

Sea bass Dragon Roll, lemons from lake Garda and guacamole

* 1 - 3 - 4 - 6 - 7 - 12 *

Noodles with saffron from Pozzolengo, spit-roast rabbit and chanterelle mushrooms

* 1 - 3 - 7 *

Lilies pasta with cheeses from Brescia, black pepper and wild fennel seeds

* 1 - 3 - 7 *

Terrine of Guinea fowl cooked in olive oil from Garda, courgettes, tomato and capers

* 1 - 9 - 12 *

Dessert

70,00

Tra il lago e il mare

Degustazione
17

Smoked trout "Fario", crème caramel of red onions and balsamic vinegar from Modena

* 3 - 4 - 7 *

Tortelli "Valtrompia" cheese, mussels and beans

* 1 - 2 - 3 - 4 - 7 - 12 - 14 *

Perch kebabs, almonds and chicory

* 1 - 4 - 6 - 8 *

Dessert

62,00

I dessert

Éclair, white chocolate, caramelized fruit and mou sauce

* 1 - 3 - 7 - 8 - 12 *

12,00

Cremona: lemons, nougat and fizz

* 1 - 3 - 7 - 8 - 12 *

12,00

Chocolate roll, rum and pear ice cream

* 1 - 3 - 7 - 8 - 12 *

12,00

Coffee nuts: gianduja and coffee

* 1 - 3 - 7 - 8 - 12 *

12,00

Cooked peach, liquid meringue, caramel ice and cinnamon

* 1 - 3 - 7 - 8 - 2 *

12,00

Fig Sacher Cake with bananas and oranges Sorbetto's

* 1 - 3 - 7 - 8 - 12 *

12,00