



Cover 6,00

Pike aspic and pickled vegetables * 4 - 6 - 9 - 12 *	22,00
Mille-Feuille of octopus with potatoes * 3 - 4 - 7 - 8 - 12 *	20,00
Seared scallops, Grana Padano zabaione and green celery fondant * 1 - 2 - 3 - 4 - 5 - 6 - 7 - 9 - 12 *	24,00
Grilled aubergine, alpin butter, garlic and capers cream, plum tomato pizzaiola style * 1 - 3 - 7 - 8 - 12 *	18,00
Chopped beef the old-fashioned way and crunchy of hazelnuts * 1 - 3 - 7 - 8 *	22,00
Sweetbreads, mountain beans and smoked pumpkin * 1 - 7 - 12 *	22,00
Parma ham selection "Bedogni", bread, butter and spicy peaches jam * 1 - 3 - 7 - 8 - 12 *	22,00

Spaghetti, burned spring onion, red anchovies and crumbs of tomato bread * 1 - 4 - 5 - 7 - 9 *	18,00
Potatoes gnocchi, amatriciana of yellow tomatoes and Fatulì cheese * 1 - 3 - 5 - (7) - 9 *	18,00
Valtrompia Cheese Tortelli, mussels and dried peas * 1 - 3 - 4 - 5 - 7 - 9 - 12 - 14 *	20,00
Beetroots spätzle, Bagoss cheese, purple potatoes and tuna Katsuobushi * 1 - 3 - 4 - 5 - 7 - 9 - 12 *	20,00
Aubergine Ravioli, tomatoes, goat mozzarella cream and red onion powder * 1 - 3 - 5 - 7 - 9 *	20,00
Whitefish Risotto, his tartare, Garda lemon and rosemary (min. two people) * (3) - 4 - 5 - 7 - 9 *	20,00

Black cod from Alaska, parsley veil and peppers tapenade * 1 - 4 - 7 - 9 - 12 *	28,00
Zander, almond gold brown, pecorino cheese and capers sauce, apricots with thyme * 1 - 3 - 4 - 7 - 9 - 12 *	26,00
Lake sardines gratinated with dried tomatoes and oranges, sweet & sour zucchini and peanut * 3 - 4 - 5 - 7 - 9 - 12 *	22,00
Double rib of veal (Palermo-Milano), tuna sauce, pumpkin and Gorgonzola cheese puree, Ratte potatoes puree and alpin butter gr. 750 / 800 (for 2 people) * 1 - 3 - 7 - 9 - 12 *	58,00
Lacquered beef filet with green pepper, broccoli rabe and Hokkaido Pumpkin * 6 - 9 - 12 *	28,00
Duck breast, nuts, carrots and chanterelle mushrooms reduction * 1 - 6 - 7 - 9 - 12 *	26,00

Stracchino from Valsabbia, Cheese from "Alto Garda", goat's Formaggella Treviso Bresciano, Nostrano Valtrompia, Tombea and Bagòss 36 months served with seasonal jams, chocolate brioche bread with figs, brioche bread wllth raisins and pine nuts.	15,00
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I nostri menù degustazione

Tra il lago e il mare

Pike aspic and pickled vegetables

* 4 - 6 - 9 - 12 *

Mille-Feuille of octopus with potatoes

* 3 - 4 - 7 - 8 - 12 *

Spaghetti, burned spring onion, red anchovies and crumbs of tomato bread

* 1 - 4 - 5 - 7 - 9 *

Beetroots spätzle, Bagoss cheese, purple potatoes and tuna Katsuobushi

* 1 - 3 - 4 - 5 - 7 - 9 - 12 *

Zander, almond gold brown, pecorino cheese and capers sauce, apricots with thyme

* 1 - 3 - 4 - 7 - 9 - 12 *

87,00

Dessert

Natura del territorio

Sweetbreads, mountain beans and smoked pumpkin

* 1 - 7 - 12 *

Potatoes gnocchi, amatriciana of yellow tomatoes and Fatulì cheese

* 1 - 3 - 5 - (7) - 9 *

Lake sardines gratinated with dried tomatoes and oranges, sweet & sour zucchini and peanut

* 3 - 4 - 5 - 7 - 9 - 12 *

Dessert

68,00

...Pasta e basta

Dall'acqua

Spaghetti, burned spring onion, red anchovies and crumbs of tomato bread

* 1 - 4 - 5 - 7 - 9 *

Beetroots spätzle, Bagoss cheese, purple potatoes and tuna Katsuobushi

* 1 - 3 - 4 - 5 - 7 - 9 - 12 *

Alla terra

Potatoes gnocchi, amatriciana of yellow tomatoes and Fatulì cheese

* 1 - 3 - 5 - (7) - 9 *

Aubergine Ravioli, tomatoes, goat mozzarella cream and red onion powder

* 1 - 3 - 5 - 7 - 9 *

55,00

I dessert

From North to South: soft macaroon, zabaione with Marsala, caramelized apples and goat's milk

* 1 - 3 - 7 - 8 *

12,00

Raw and cooked pineapple, Ecuador chocolate ice cream and wild mushroom powder

* (1) - (3) - (7) *

12,00

Non-smoking: dark chocolate, Don Papa rum and perfume of cigar Montecristo n° 2

* (1) - 3 - 7 - 8 *

12,00

Tropical: coconut mousse, banana, mango and passion fruit namelaka. White chocolate, mango and banana ice-cream.

* (1) 3 - 7 - 8 *

12,00

Keep calm: chamomile mousse, almonds and figs. Ricotta cheese ice-cream, caramelized figs and pistachios

* (1) - 3 - 7 - 8 - 12 *

12,00