



## Starters

29.00 Crunchy toast | raw Norway lobster | cedar broth

19.00 Warm spaghetti | bottarga | sardinian | lemon

19.00 Tomato tartare | mozzarella | basil | lavender

20.00 Toasted veal sweetbreads | Milanese style dressing

19.00 Almond cream | clams | Smoked Casaliva

20.00 Soft monkfish | lard |  
light caramelized onion soup

19.00 Grilled oyster | olives | shallot



# *First courses*

## *Pasta*

19.00 Risotto | hazelnut | anchovy  
min. 2 people

19.00 Linguine | garlic | oil | capon water

19.00 "Pasta and onion"  
minimum 2 people, price per person  
*Award-winning dish "Pastificio dei campi 2019"*

## *Ravioli and fresh pasta*

19.00 Classic ravioli | Brescia style stuffing | Roast guinea fowl

19.00 Almond buttons | tomato sauce

19.00 Toasted noodle | spelled | mushrooms

## *Fish main courses*

27.00 Corvine cooked on the embers | mussels caciucco | coriander

23.00 Pike-perch | olives | capers | lemon

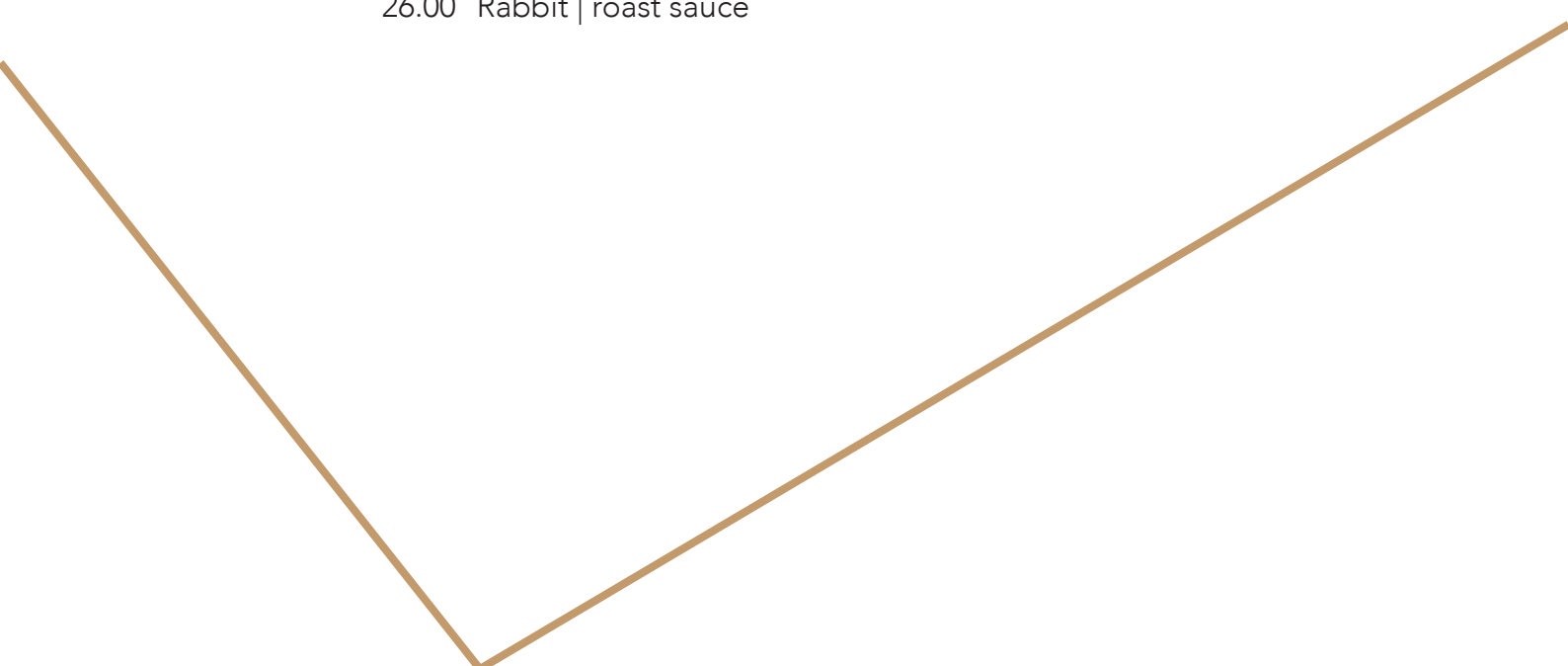
26.00 Turbot | herbal pesto | goat's milk | vineyard grass

## *Meat main courses*

26.00 Braised beef | mashed potato and celeriac

24.00 Grilled quail | kumquat | hay

26.00 Rabbit | roast sauce



## *Prassimita*

*Tasting menu for the whole table.*

*6 courses.*

*References to the local and national territory,  
links to traditional concepts and gestures.*

Cream of seasoned lemons | "Lake Garda" beaten

Char | salmorejo

Millefeuille | marinated meat | chicory

Classic ravioli | Brescia style stuffing | Roast guinea fowl

Pike-perch | olives | capers | lemons

Guinea fowl | its fat | tomato

59.00

Optional wine pairing (5 wine glasses of 0.5 cl)

38.00

## *Otherwise*

*Tasting menu for the whole table.*

*9 courses.*

*Contemporary path, between ideas and concepts,  
in the essentiality of taste and personality.*

Carrot | celery | onion

Grilled oyster | olives | shallot

Almond cream | clams | smoked oil

Monkfish | lard | light broth

Almond buttons | tomato sauce

Risotto | hazelnuts | anchovies

Pasta | onion

Turbot | herbal pesto | goat's milk | vineyard herbs

Grilled quail | scent of hay | kumquat

79.00

Optional wine pairing (9 wine glasses of 0.5 cl)

55.00



## **List of allergens**

Substances or products that can provoke allergy or intolerance  
(Allegato II reg. Ue 1169/2011)

Cereals with gluten, Crustaceans and products made with crustaceans, Eggs and products made with eggs, Peanuts and products made with peanuts, Fish, Soy and products made with soy, Milk and products made with milk, Nuts and products made with nuts, Celery and products made with celery, Mustard and products made with mustard, Sesame seeds and products made with sesame seeds, Sulphurous Anhydride, Lupins and products made with lupins, Mollusks and products made with mollusks.

FOR THOSE WHO WANT TO CONSULT THE ALLERGENS MENU, ASK IT  
DIRECTLY TO THE ROOM PERSONNEL BEFORE ORDERING.