

# Tasting Menu

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## “Classic”

Egg, chicken sauce & white vinegar

“Raw but cooked” beef,  
reduced pomace sauce, oil from roasted meat

Rabbit & olive filled Agnolotti

Partially cooked Trout  
with a touch of aniseed & juniper & horseradish sauce

Pork, apples & onions  
Maiale, mele e cipolle

Dessert

For all diners at the table, non-modifiable

€75

To Add €15 per person, for whole table Casa Leali famous dish

- Prawn toast, Garda citron broth
- Warm spaghetti, lake sardine & roe
- Classic raviolo, roast guinea fowl & brescian filling
- Beef braised in red wines, mousse and herb oil and puree

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## “Original”

Barbecued oyster, olive & shallot

Marinated Char,  
acidic fennel water & mountain butter buttermilk

Black cabbage buttons & cabbage leaves

Charcoal cooked Cuttlefish &  
Myrtle roasted piglet gravy

Burnt pepper, stewed pepper extraction

Quail, orange & hay

Dessert

For all diners at the table, non-modifiable

€85

To Add €15 per person, for whole table Casa Leali famous dish

- Prawn toast, Garda citron broth
- Warm spaghetti, lake sardine & roe
- Classic raviolo, roast guinea fowl & Bresciam filling
- Beef braised in red wines, mousse and herb oil and puree

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## “Carte Blanche”

A gastronomic journey of eight dishes  
by the Chef  
beginning with the diners' preferences  
from dishes offered in the other Menus.

A Tasting Menu which best represents  
the evolution of Andrea Leali's cuisine.

For all diners at the table

€125

# Menu

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## “Light Tasting Menu”

An introductory journey  
to discover the cuisine of Casa Leali

Three courses  
where you can find our great classic dishes  
in rotation

For all diners at the table

€45

Every day a different proposal  
The dishes will be explained orally.

Menu available for lunch & dinner during the week  
(Friday evening, Saturday & Sunday excluded)

# Menu à la Carte

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The dishes in the Tasting Menus  
May be ordered “à la carte” &  
are prepared by the staff, in  
more abundant portions.

1 dish €35

2 dishes €70

3 dishes €85

Per il Menù in inglese  
e  
Menù allergeni  
utilizzare il QR code

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For the English Menu  
and  
Allergen Menù  
use the QR code



WI-FI PASSWORD:  
casalealipuegnago