



CASALEALI

— RISTORANTE —

*Andrea & Marco
Leali*

Tasting Menu

“Classic”

Barbecued oyster, olive & shallot

Freshly-made tagliolino, spit-roasted sardine flavoured butter
& smoked caviar

Agnolotti, slowly stewed vegetables &
Orsino garlic foam

Lightly cooked aniseed & juniper flavoured trout,
with horse-radish sauce

Roasted neck of pork, mushrooms,
pork cheek & mixed greens

Dessert

Tasting menu for the whole table with no modifications

€75

Addition our traditional dish:

Scampi toast, Garda citron broth
Garda lemon flavoured risotto
Classic raviolo, typical Brescian & roast guinea fowl filling

€15

The dish can be added, it is not a substitution

Tasting Menu

“Original”

Slow cooked, soft carrots & Jerusalem artichokes
& creamy aromatic herbs, pollen

Squid salad, marinated cabbage,
lard & dried tomatoes

Raviolo filled with cooked herbs,
goat's cheese & walnut

Seared char, lemon pulp,
fish sauce & green pesto sauce

Burnt pepper, extraction of stewed peppers

Four stage cooked quail in orange

Dessert

Tasting menu for the whole table with no modifications

€85

Addition our traditional dish:

Scampi toast, Garda citron broth
Garda lemon risotto

Classic raviolo, typical Brescian & roast guinea fowl filling

€15 per person

The dish can be added, it is not a substitution

A la carte menu

1 dish – 35,00

2 dishes – 70,00

3 dishes – 85,00

Starters

Barbecued oyster, olive & shallot

Scampi toast, Garda citron broth

Squid salat, marinated cabbage, lard & dried tomatoes

“Raw but cooked” beef,
wine reduction, roast meat juice

First Dishes

Freshly-made tagliolino, spit-roasted sardine flavoured butter
& smoked caviar

Risotto with Gargnano capers & liquorice
-minimum for two people-

Raviolo filled with cooked herbs, goat's cheese & walnut

Classic raviolo, typical Brescian & roast guinea fowl filling

Second dishes

Seared char, lemon pulp, fish sauce & green pesto sauce

Four stage cooked quail in orange

Roasted pork neck, mushrooms & cavoli

Burnt pepper, extraction of stewed peppers