



CASALEALI

— RISTORANTE —

*Andrea e Marco
Leali*

Tasting Menu

“Classico”

Salted beef, sauce from the roast,
pickled vegetables & veil of vinegar

Raviolo with brescian & braised guinea fowl filling

Sardine & pizzaiola sauce

Rabbit butter & sage

Dessert

Tasting menu for whole table only
No changes possible
85 €

In addition our traditional dish for the whole table:

BBQ oyster
Scampi toast, citron from Garda
Garda lemon risotto

15 € per persona/per person
The dish can be added, not used as substitution

Tasting Menu

“Originale”

Tomato tartare

Veil of squid stewed cuttlefish
& lake tapenade

Aubergine parmesan ravioli
& cashew nut sauce

Green tomato, kiwi, basil
& fennel risotto

Endive, lettuce, sardine
& pine nut gravy

Quail “alla diavola”

Dessert

Tasting menu for whole table only
No changes possible
95 €

In addition our traditional dish for the whole table:

BBQ Oyster
Scampi toast, citron from Garda
Burnt pepper, stewed pepper extraction

15 € per persona/per person

The dish can be added, not used as substitution

Tasting Menu

“Tribute to Garda”

Lukewarm oil soup
& olive brine

Perch in “Saor”(Venetian style),
pickled vegetables & basil water

Tagliolino pasta spit-roast sardine butter,
trout & smoked herring caviar

Garda lemon risotto

Trout, horseradish, bay leaf
& anise

Pork, fresh salame, vinegar
& bread sauce

Dessert

Tasting menu for whole table only
No changes possible
95 €

In addition our traditional dish for the whole table:

BBQ Oyster
Toast di scampi, Garda citron broth
Burnt pepper, stewed pepper extraction

15 € per persona/per person

Il piatto può essere aggiunto, non sostituito
The dish can be added, not used as substitution

Menù A' la Carte

1 dish – 35,00

2 dishes – 70,00

3 dishes – 85,00

Starters

BBQ Oyster, olive & shallot

Scampi toast, Garda citron broth

Veil of squid
stewed cuttlefish & lake tapenade

Salted beef, sauce from the roast, pickled vegetables & veil of vinegar

First courses

Home-made tagliolino pasta, spit-roast sardine butter & smoked caviar

Green tomato, kiwi, basil & fennel risotto
(minimum for two people)

Aubergine parmesan ravioli & cashew nut sauce

Classic raviolo, brescian & guinea fowl filling

Second courses

Perch in “Saor” (Venetian style), pickled vegetables & basil water

Endive, lettuce, sardine & pine nut gravy

Quali “alla diavola”

Pork, fresh salame, vinegar & bread sauce

Rabbit butter & sage

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

For the English Menu
and
Allergen Menù
use the QR code



WI-FI PASSWORD:
casalealipuegnago