



CASALEALI
— RISTORANTE —

✿ MICHELIN 2026

ANDREA LEALI E MARCO LEALI

CLASSIC TASTING MENU

SONCINO E LIMONE

Barbequed bitter root of Soncino,
sweet-acid lemon

POLENTA E FARAONA

Guinea fowl in honey, mustard
& crispy herbs

RAVIOLO DI PANE

Raviolo in bread dough with a filling of
bread & butter, toasted crusts & crusts of
Parmesan

TROTA E PREZZEMOLO

Trout, watercress & parsley sauce, ginger
& horseradish

CONIGLIO E POMODORO

Rabbit cooked in olive oil, marinara sauce &
candied olives, powdered rose hip

DESSERT

Prepared by our pastry chef

90 €

*Tasting menu is for the whole table.
No changes can be made.*

SIGNATURE DISHES TO ADD:

+ €18 per person

Addition is for whole table

- Ostrica al BBQ
- Scampi Toast, caviar & citrus broth
- Garda lemon risotto

ORIGINAL TASTING MENU

BRESAOLA VEGETALE

Beetroot cold cut, rocket & wood sorrel pesto, toasted dried fruit

CECI E ROSMARINO

Cream of chickpeas, chickpea panella, burnt onion oil & melted lard

CREPELLA PROSCIUTTO E FUNGHI

Soft egg white & yolk, Cormòns sweet ham & mushroom sauce

RISO E CIPOLLA

Risotto with toasted onion coffee, onion compote and red fruits chutney

MERLUZZO

Cod with Parmesan, spinach and sea spinach, creamed dried cod

Additional caviar + €30 per person

PANE

Browned bread escalop, bread bitter, crusts and dried yeast, bread "mugnaia" and mushrooms

DESSERT

Prepared by our pastry chef

105 €

Tasting menu is for the whole table.

SIGNATURE DISHES TO ADD:

+ €18 per person

Addition is for whole table

- Ostrica al BBQ
- Scampi Toast, caviar & citrus broth
- Garda lemon risotto

CARTE BLANCHE TASTING MENU

A journey through 7 courses of the most expressive cuisine of Casa Leali.

150 €



A taste of dishes chosen by the chef, signature & impromptu dishes, for a unique experience. The guests may indicate any preferences they have, which will be taken into consideration during the creation of the menu.

Welcome to Casa Leali.
Enjoy yourselves.

Andrea e Marco Leali

À LA CARTE MENU

APPETIZERS

OSTRICA AL BBQ

Barbecued oyster, olive & shallot

TOAST DI SCAMPO

Scampi toast, Garda citron broth
Caviar addition +€30 per person

BRESAOLA VEGETALE

Beetroot cold cut, rocket & wood sorrel pesto,
toasted dried fruit

POLENTA E FARAONA

Guinea fowl in honey, mustard
& crispy herbs

FIRST COURSES

SPAGHETTO AL POMODORO

Spaghetti produced by "Pastificio dei
Campi" in tomato absolute
Winning dish of the competition "Primo Piatto dei Campi 2025"

RISO E CIPOLLA

Risotto with toasted onion coffee, onion
compote and red fruits chutney
Minimum for two people

RAVIOLO DI PANE

Raviolo in bread dough with a filling of bread &
butter, toasted crusts & crusts of Parmesan

CREPELLA PROSCIUTTO E FUNGHI

Soft egg white & yolk, Cormòns sweet ham &
mushroom sauce

MAIN COURSES

RADICCHIO

Fermented radicchio, radicchio chimichurri,
and cow's buttermilk

TROTA E PREZZEMOLO

Trout, watercress & parsley sauce, ginger
& horseradish

MERLUZZO

Cod with Parmesan, spinach and sea spinach,
creamed dried cod
Additional caviar + €30 per person

CONIGLIO E POMODORO

Rabbit cooked in olive oil, marinara sauce &
candied olives, powdered rose hip

MINIMUM TWO COURSES PER PERSON:

2 courses
80 €

3 courses
100 €

Cover charge 6 €
Water 5 €