



## STARTER

- Marinated trout Carpaccio served with fresh spinach leaves and citrus sauce
- Garda lake traditional Pike “alla Gardesana” served with grilled Polenta
- Red tuna Tartare
- “Culatello“ Special Parma Ham from Zibello, served with Burrata cheese from Apulia
- Chef’s Choice Variation of hams and salami, pickled vegetables
- “Fassona” Beef Tartare with quail egg
- Grilled Zucchini Carpaccio, Parmesan flakes, Pine nuts and red pepper
- Prawn in “black and white” served with our homemade sweet-sour sauce

## FIRST COURSE

- Handmade Taglioni with Chefs Lake Ragout
- Paccheri with royal Seafood
- Fish Paella
- “Casoncelli” – traditionally cooked dumplings,  
butter and sage sauce
- Handmade Tagliatelle, Rabbit Ragout with the scent of thyme
- Risotto with fresh herbs and red sicilian prawn carpaccio



## SECOND COURSE

- Northern Italian Whitefish Roll, tomatoes, olives  
and capers from Gargnano
- Grilled Albino Sturgeon on a bed of lettuce and young herbs
- Fresh Sauteed Octopus, potatoe cream and semi-dried  
tomatoes
- Grilled rack of lamb, potatoe chips, fresh mint yoghurt sauce
- Grilled TBone Steak, “Fiorentina” and Roasted potatoes
- Tuna crusted with pistacio on a light fennel-orange salad
- Iberican Pork, “Caponata” and smoked eggplant creme