



ANTIPASTI



Assortment of cold cuts
with pickled vegetables

Seared tuna,
guacamole sauce, orange and coffee

Garda lake pike tartare,
Gargnano's lemon and red beetroot

Porcini mushroom cupcake,
goat cheese fondue and blueberry

Eggplant parmigiana
served with roasted pumpkin and rosemary cream



PRIMI PIATTI



Brescia style casoncelli
(type of ravioli) in butter and sage sauce

Freshly made tagliolini pasta
with rocket salad pesto and Sicilian red prawn

Risotto with Franciacorta wine,
oysters and watercress

Pacchero pasta with kangaroo ragù,
black truffle

Garda lake perch ravioli,
prawn bisque, ginger and lime



SECONDI PIATTI



Whitefish rolls
served with tiny tomatoes olives and Gargnano's capers

Rib-eye
served with homemade BBQ sauce and steakhouse potatoes

Sea bass,
pan brioche, foie gras pâté and chestnut cream

Crisp octopus
served with potato cream and semi-dry tomato

Stewed guinea fowl breast,
Macadamia nuts and polenta