

ANTIPASTI

Crayfish cocktail

Purple carrot, homemade cherry tomatoes mayonnaise and Guava
15,00

Assortment of cold cuts

Served with pickled vegetables
12,00

Seared tuna

guacamole sauce, orange and coffee
16,00

Spinach cupcake

served with Gorgonzola cheese fondue and candied apricot
13,00

Green beans cold soup with coconut,

toasted chia seeds and lime
12,00

PRIMI PIATTI

Freshly made Tagliolini pasta

with rocket salad pesto and Sicilian red prawn
16,00

Brescia style Casoncelli

(type of ravioli) in butter and sage sauce
12,00

Risotto with Garda lake fish,

sweet paprika and black olives powder
13,00

Pacchero pasta with partridge ragù

and black truffle
14,00

Cannelloni pasta stuffed with sole fish and cuttlefish

served with yellow tomato sauce
15,00

AEOLUS

RESTAURANT

MENU DEGUSTAZIONE AQVA



Green beans cold soup with coconut,
toasted chia seeds and lime

Crayfish cocktail

Purple carrot, homemade cherry tomatoes mayonnaise and Guava

Risotto with Garda lake fish,
sweet paprika and black olives powder

Cannelloni pasta stuffed with sole fish and cuttlefish

served with yellow tomato sauce

Fish of the day

served with fresh mixed salad and extra virgin olive oil

Raspberry meringue

its sauce and verbena shot

only available for the whole table

PRICE 55€



SECONDI PIATTI

Whitefish rolls

served with tiny tomatoes, olives and Gargnano's capers
17,00

Rib-eye

served with Aioli sauce and steakhouse potatoes
25,00

Crisp Octopus

served with Potatoes cream and semi-dry tomato
19,00

Fish of the day

served with fresh mixed salad and extra virgin olive oil
23,00

Quail's breast

cooked at low temperature served with polenta,
foie gras and quail's egg
20,00

SELECTION

Assortment of our cheeses

15,00



www.aeolusrestaurant.it

