



AEOLUS

R I S T O R A N T E

Antipasti

Assortment of cold cuts

with pickled vegetables

16,00

Chianina beef Tartare

served with capers, mustard and anchovies

18,00

Small potatoes cake

with Parmesan cheese fondue, poached egg and black truffle

16,00

Stuffed Calamari

served with zucchini cream

16,00

Tuna Taco

served with broccoli and cashew nuts

18,00





Primi

Traditional Casoncelli

with butter and sage sauce

15,00

Risotto with zucchini flowers and Scampi

20,00

Tagliolini with Caviar

served with shallot cream and pink pepper

25,00

Tagliolini with Squid

served with datterini tomatoes, olives and capers

18,00

Pacchero "alla Scaiola" style

16,00

Secondi

Whitefish roll

served with cherry tomatoes, olives and Gargnano's capers

20,00

Cut of beef with aromatic herbs

and steakhouse potatoes

20,00

Vitello Tonnato

20,00

Slow cooked rack of lamb

with sautéed vegetables and yogurt mint sauce

25,00

Fish of the day

served with potato cream

25,00

