

Starters

RED PRAWNS

beef tomatoes, stracciatella cheese, lettuce, caper powder and *Ulidea* 30

SALAD

of five types of tomatoes, mozzarella “for di latte” and basil focaccia 22

CHOPPED MEAT

anchovies, linseeds and roasted peppers 25

Paste

SPAGHETTI QUADRATI FELICETTI

garlic, oil and chili, trout roe and rye bread 25

POTATO GNOCCHI

tomato, smoked aubergines, cacioricotta cheese and majoram 24

RAVIOLI

goat cheese, butter and capers from Gargnano 22

Fish

COD

zucchini, mint and saffron from Tremosine 35

CHAR

chard, lemon and potato cream 32

LAVARET

green beans, tomatoes and smoked bacon 34

Meat

FREE RANGE CHICKEN (*for two people*)

two ways cooked 65

SIRLOIN VEAL

potatoes mille-feuilles, spring onion and king trumpet mushroom 35

Cheese

Our selection served with pan brioche and jams 20

Passeggiando sul Garda

tasting menu 70

SISAM

with lavaret fish 22



RICE

perch from Garda lake and sage 25



LAKE FISH SOUP


and toasted bread 28



ROSES CAKE

and “crema rosada” 10

I Classici

MOZZARELLA and TOMATO 

like a Caprese 20

PACHE MONGRANO FELICETTI 

with three tomatoes flavours 22

ROASTED OCTOPUS

potatoes, cherry tomatoes, basil and
olive's crumble 25

SPAGHETTONE

white lake fish 25

VEAL WITH TUNA SAUCE

celery and capers 22

PASTA

like a Lasagna 24

GRILLED VEGETABLES 

and Toma cheese from Tremosine 18

FISH OF THE DAY

stewed in light tomato sauce 35

BEEF TENDERLOIN

potatoes and grilled seasonal vegetables 38

Executive Chef: Alfio Ghezzi | Head Chef: Akio Fujita

Dear guests, in case of allergies, we ask you to notify the maître in order that he can offer you the most welcome alternative.
We also remind you that in the realization of our creations we choose fresh ingredients, only exceptionally do we adopt negative temperature
reduction procedures