

Pool Bar Menu

BREAD

SCHIACCIATA (FLATBREAD) 18

La Proibita Capitelli cured pork shoulder and Tremosine soft cheese

VEGAN SCHIACCIATA (FLATBREAD) 16

vegetables and cashew ricotta

FOCACCIA AL PADELLINO (PAN-FRIED FOCACCIA) 18

stracciatella cheese, cherry tomatoes and basil

EALA CLUB SANDWICH 24

EALA BURGER 22

STARTERS

LAKE - STYLE NICOISE SALAD 22

vegetables, confit trout and lake sardines

LARGE MIXED SALAD 20

chicken, bacon, and Trentingrana cheese

PROSCIUTTO CRUDO SAN NICOLA 24

and buffalo mozzarella

WARM PEA SOUP 20

egg and puffed amaranth

SELECTION OF GRILLED VEGETABLES 20

and cashew ricotta

CHICKPEA HUMMUS AND BEETROOT 20

radicchio salad with feta, pomegranate, and puffed amaranth

MOZZARELLA 20

with five varieties of tomatoes and basil

MAIN COURSES

MONOGRANO MATT SPAGHETTI WITH

TOMATO SAUCE 20
and Cacioricotta cheese

BLACK VENUS RICE 22
vegetables, olives and lemon

POACHED TROUT 28
lentils and lentil sprouts

CHICKEN BREAST 26
broccoli, olives and lemon

AMBERJACK 32
celery, apple and seaweed

DESSERT

FRESH FRUIT SELECTION 12

EVERY DAY A SUGGESTION FOR DESSERT 13

ICE CREAM OF OUR PRODUCTION 10

ALFIO GHEZZI BISTROT

LAKE GARDA

Vini

SPARKLING



Trento Doc, Perlè Zero Cuvée, *Ferrari* 19 / 96
Champagne, Les Parcelles Bouzy Grand Cru, *Pierre Paillard* 27 / 135
Champagne, S.A. Cuvée Privet EALA Brut, *J. Trousset* 19 / 85
Franciacorta, 61 Rosé, *Berlucchi* 15 / 75

WHITE

Veneto, Lugana Fermentazione Spontanea, *Sansonina* 12 / 48
Lombardia, Rinè Bianco, *Cantrina* 13 / 52
Friuli VG, Pinot Grigio, *Schiopetto* 14 / 56
Toscana, Vermentino, *Monteverro* 12 / 48

ROSE

Trentino, Griné Rosato, *Furletti* 12 / 48
Provenza, Whispering Angel, *Chateau d'Esclans* 15 / 75

RED

Toscana, Rosso di Montalcino, *Canalicchio di Sopra* 15 / 60
Alto Adige, Pinot Nero “Mason”, *Manincor* 17 / 85

Pool Bar Menu

Cocktails

INTERNATIONALS 19

MOJITO

Plantation blanco, sugar syrup, lime juice, fresh mint, soda water

ESPRESSO MARTINI

Ketel one, Borghetti coffee liquor, espresso shot, coffee beans

OLD CUBA

Plantation dark, sugar syrup, lime juice, angostura bitter,
mint, Laurent Perrier

MOSCOW MULE

Ketel one, lime juice, ginger beer Fever Three MARGARITA: Espolon
blanco, triple sec liquor, lime juice, salt

BASIL SMASH

Bombay summer, lemon juice, sugar syrup, basil leaves, stillabunt

SOUTH SIDE

Bombay summer, lemon juice, sugar syrup, mint leaves,
stillabunt, lime dry

SIGNATURE 21

MATCHA-SUN

plantation infuso matcha, cordial kiwy, triple sec, lime, chocolate bitter,
kiwi syrup, cocoa, mint leaves

ROSITA

Rosemary espolon, triple sec, lime juice

LADY SAKURA

Tanqueray 10, triple sec, lavender syrup, lemon juice, stillabunt

GARDEN TONIC

Tanqueray 10, lillet blanch, Ferrari Trento Doc, mediterranea tonic.

TI-ME

Aguardiente with citrus oil, yuzu syrup, lemon juice

Cocktails

MOCKTAILS 15

MUGO FIZZ

Memento green, lemon syrup, honey mix, Pino mugo soda

DARK'N STORMY ZERO

Ginger beer Fever Three, lime juice, infusion black tea

FLAMINGO

ananas juice, lime juice, ginger syrup, granadine syrup,
Fever Three Mediterranea

PURPLE LAKE

fresh blueberries, lemon juice, sugar syrup,
grapefruit soda Fever Three

Beers

NASTRO AZZURRO 33cl 9

MENABREA BIONDA 33cl 9

GINEVRA BOHEMIAN PILS, LEDER 33cl 10

PONALE HOPPY LAGER, LEDER 33cl 10

HELLES, AU ALLERTAU 50cl 11

WEISSE, AU ALLERTAU 50cl 11

GLUTEN FREE, PERONI 33cl 9

ALCOOL FREE, WARSTAINER 33cl 9

ALFIO GHEZZI BISTROT

LAKE GARDA