

ALFIO GHEZZI BISTROT

LAKE GARDA

starters

RED PRAWNS beef tomatoes, stracciatella cheese,
lettuce, caper powder and Ulidea 30

✓ SALAD of five types of tomatoes, mozzarella “fior 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, caciocotta cheese and marjoram 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

Panorama

three courses
proposed by our chef 40

Veloce con gusto

Focaccia, “Capitelli” Ham and Stracchino cheese from Tremosine 15,00 €

Focaccia, Stracciatella cheese, cherry tomatoes and basil 15,00 €

Eala Club Sandwich 22,00 €

Eala fish burger 18,00 €

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✓ Buckwheat and vegetables 16,00 €

Dall'Orto

Seasonal Vegetables like a nizzarda salad 20,00 €

Large mixed salad, chicken, crispy bacon and traditional bread 18,00 €

✓ Grilled vegetables and toma cheese from Tremosine 18,00 €

I Classici

Veal with tuna sauce, celery and capers 22,00 €

✓ Paché Monograno Pasta Matt, with three tomatoes flavours 22,00 €

Executive Chef: Alfio Ghezzi | Head Chef: Akio Fujita

Dear guests, in the presence of allergies, we ask you to notify the maitre so 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.