

Starters

VEAL WITH TUNA SAUCE

Celery and Capers 25

ROASTED OCTOPUS

Potatoes, Cherry Tomatoes, Basil and Olives crumble 25

MOZZARELLA and TOMATO

Like a Caprese 20

RED PRAWNS

Roasted Lettuce, Ham jelly, candied Lemon and Prawns eggnog 30

FISH OF THE DAY CARPACCIO

Salad of five Tomatoes and Raspberry 32

ORGANIC BEEF TARTARE

Formagella Cheese from Tremosine, Shiitake mushrooms from Trentino and Flax seeds 26

Cheeses

GRILLED VEGETABLES

And Toma Cheese from Tremosine 20

OUR SELECTION

Served with Brioche Bread and Jams 25

Paste

SPAGHETTI QUADRATI FELICETTI

Lake Sardines, Saffron, Rye bread with wild Fennel 27

PACHE MONOGRANO MATT

All'Amatriciana 24

PASTA

Like a Lasagna 26

POTATO DUMPLINGS

Fresh Tomato, Smoked Aubergine, Cacioricotta Cheese and Marjoram 24

SPAGHETTONE MATT

Light garlic, Oil and Chili, Trout roe and Bread crumble 25

OPEN RAVIOLO

Lake Garda Fish soup 27

Fish

LAVARET

Sour vegetables and brown butter sauce 32

GRATINATED MULLET

Parsley, peach and amaranth salad 36

MONKFISH

Like saltimbocca, green beans, grilled pepper and tomato mayonnaise 35

FISH OF THE DAY 36

Meat

RABBIT LEG

Gardesana style 34

SKIRT STEAK

Onions, bell peppers, Gorgonzola cheese and Barbecue sauce 36

LAMB RIBS

Truffle from Baldo, Potatoes and Peas 38

BEEF TENDERLOIN

Potatoes and grilled seasonal Vegetables 38

Discovering Lake Garda

Tasting Menu 70

SISAM

with Whitefish 22



RICE

Perch from Garda Lake and Sage 25



LAKE FISH SOUP
and Toasted Bread 28



ROSES CAKE
and “Crema Rosada” 10

Executive Chef: Alfio Ghezzi | Head Chef: Akio Fujita

Dear guests, in case of allergies, we ask you to notify the maitre 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