

TASTING MENU
ALL TRUFFLE

The menu is for the enjoyment of the entire table.

— 65 —
EURO

*Egg cooked at 63°, Parmesan cheese mousse, truffle
Courgettes and fresh truffle spaghetti
Guinea fowl breast, Jerusalem artichoke puree, truffle
"Bossolà" typical leavened fluffy cake and eggnog*

TASTING MENU
FRESHWATER

The menu is for the enjoyment of the entire table.

— 46 —
EURO

*Citrus marinated trout with green apple citronette
"Conchiglie", shell-shaped pasta, with char fish and crispy bread
Portesina-style pike with Storo polenta
Lemon sorbet with seasonal fruits salad*

*Tasting menus do not include drinks.
Cover charge is included.*

STARTERS

- "Vitello tonnato" - Veal with tuna fish sauce 18 €*
- "Baccalà mantecato" - Venetian style creamed cod with tomato salad 20 €*
- Citrus marinated trout with green apple citronette 19 €*
- Egg cooked at 63°, Parmesan cheese mousse, truffle 21 €*
- Beef tartare, black garlic mayonnaise and fried lentils 20 €*

FIRST COURSES

- Roman-style gnocchi with duck ragout 18 €*
- Courgettes and fresh truffle spaghetti 23 €*
- Pea cream and burrata 16 €*
- "Conchiglie", shell-shaped pasta, with char fish and crispy bread 19 €*
- Maccheroncini pasta, tomato sauce, tasty "Bagoss" mountain cheese and Taggiasche olives 18 €*

MAIN DISHES

- Fried and marinated Garda whitefish and his sweet and sour vegetables 23 €*
- Grilled octopus, sautéed spinach, Hollandaise sauce 25 €*
- Guinea fowl breast, Jerusalem artichoke puree, truffle 26 €*
- Iberian pork pluma, potato mousse, teriyaki sauce 25 €*
- Grilled sirloin, roastbeefstock, sautéed potatoes 25 €*
- Portesina-style pike (capers, anchovies, parsley) with Storo polenta 24 €*

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- Mixed home-made cold cuts with pickled vegetables 19 €*
- Cheese selection 19 € (mezza porzione 12 €)*

DESSERT

- "Bossolà" typical leavened fluffy cake and eggnog 9 €*
- Coconut caviar and passionfruit 9 €*
- Bread, chocolate and pralined hazelnuts 9 €*
- Madagascar vanilla Parfait with coffee 9 €*
- Lemon sorbet with seasonal fruits salad 9 €*

All the fresh pastas on the menu are home-made - cover charge € 3,5

In case of allergies and/or intolerances please promptly inform our staff and ask for the dedicated menu with dish per dish allergens detail.
The restaurant carries out an allergen management procedure according to the ce 1169/2011.
We flash-freeze some raw products at -35° for product safety and quality.