






Our Appetizers






	Lake Garda fish balls	10.00
	Sweet and sour Lake Garda Sardines	10.00
	Pike in a sardines, capers, parsely sauce with polenta	12.00
	"The lake on a plate"	20.00
	Prawns on a cream of potatoes from Monte Baldo and truffle from Lessinia	18.00
	" Under the Sea " (min x2 people)	22.00 p.p.
	Fish-Tartare of the day	25.00
	Flan of mushrooms with cheese sause	12.00

“Our raw fish treated in accordance with the required hygenic-sanitary regulation, Due to seasonal availability some of the ingredients could be frozen”

First course

“ Lake Garda Carbonara” (fish carbonara sauce)	13.00
Ravioli with pumpkin, prawns and citrus sauce	15.00
Home made bigoli pasta with shelled sea food	15.00
“Calamarata cacio e pepe “ with prawns and lime aroma	15.00
Trenette (thin egg noodles) with squid on chickpea cream	15.00
Tagliolini (thin egg noodles) with truffle of Lessinia and cheese-fondue	15.00
Pasta of the day	15/18.00

Main course

	Lavaret fillets cabbage, chestnuts, walnuts and pumpkin cream	20.00
	Slice of smoked Scottish salmon on Sweet & Sour vegetables	22.00
	Skewered prawns with bacon	22.00
	Tuna in a pistacho crust	22.00
	Main course of the day	20/25.00
	Meat of the day	25,00

The prices are expressed in Euros. Service and cover charge included