



Dishes marked with ♦ may be prepared for a gluten-free diet
 Dishes marked with Ø may be prepared for a lactose-free diet

APPETIZERS:

Cold soup of San Marzano tomatoes, pepper and Tropea onion with basil ice cream and Garda EVO oil ♦ Ø	euro 15
Fish and chips (the fry with the fishes of our territory) with sweet and sour teriyaki ♦ Ø	15
Marinated and slightly smoked sturgeon carpaccio, orange juice and fennel julienne ♦ Ø	18
Raw beef tartare flavored with egg yolk, chives and mustard, accompanied by caramelized onions and toasted hazelnuts ♦ Ø	15
Traditional Culatello ham and Strolghino salami served with salty fruit bread ♦ Ø	15
Caviar Prestige Calvisius tasting (10 gr.) with croutons, dill butter and shallot jam	25

FIRST COURSES:

Paccheri "crudaiola" with sautéed tomatoes, black garlic and smoked buffalo mozzarella ♦	euro 15
"Moons" stuffed with burrata cheese and taggiasche olives, prawns and confit pachino tomatoes	18
Casoncelli (traditional ravioli) stuffed with braised beef or "Bagoss" (typical cheese)	15
Maccheroncini with duck ragout and "gremolada" (parsley, garlic and lemon peel) ♦ Ø	18
Risotto according to the season and the cook mood ♦ Ø	20
"Guitar fresh pasta topped with butter with the "lingotto" of caviar Calvisius ♦ Ø	25

MAIN COURSES

Millefoglie of zucchini, mint and Fatulì waffle (slightly smoked goat cheese) ♦ Ø	euro 15
Charr fillets baked in the oven wrapped on buffalo mozzarella and herbs ♦	25
Baked turbot, flaked breading, Mediterranean herbs and horseradish mayonnaise ♦ Ø	25
Grilled diaphragm (italian breed heifer), a little bit spicy "bbq" sauce, spinach salad and sweet and sour spring onion ♦ Ø	25

SIDE DISHES : Mixed grilled vegetables or Misticanza salad- euro 6