

Ristorante Villa Giulia



LUNCH MENU

A N T I P A S T I

Toasted sourdough with seasonal herbs, crispy egg
and Garda cheese shavings

Euro 20

Garronese Veneta beef carpaccio with Garda cheese shavings
and raspberry-infused Evo oil

Euro 22

Pike Gardesana style, green olives, capers and
polenta chips

Euro 22

Buffalo mozzarella from Campania, Caprese style

Euro 20

24-month aged San Daniele ham served with melon

Euro 22

P R I M I P I A T T I

Spaghetti with fresh tomato, burrata and basil

Euro 22

Fresh homemade tagliolini, lake fish ragout, cherry tomatoes, green olives and capers

Euro 25

Spaghetti with clams, swordfish and grey mullet bottarga

Euro 26

Maccheroncini pasta with poultry ragout (rabbit, chicken, and duck) and asparagus tips

Euro 25

S E C O N D I P I A T T I

Grilled catch of the day served with a selection of garden vegetables

Euro 28

Veal and tuna sauce with Gargnano caper flowers

Euro 24

Caesar salad with grilled chicken and crispy bacon

Euro 25

Chicken club sandwich served with french fries

Euro 26

Villa Giulia Salad: smoked trout, avocado, lamb's lettuce and
grain mustard

Euro 24

Classic cheeseburger served with French fries

Euro 28

D E S S E R T

Villa Giulia lemon semifreddo and
candied citrus

Euro 16

Affogato: vanilla ice-cream drowned with a
shot of hot espresso

Euro 14

Home made Tiramisu

Euro 16

Allergen information is available upon request from our staff