



Antipasti



Il Flan di Zucca

Pumpkin flan with Bagoss cheese fondue, pumpkin seeds,
and paprika puff pastry

€ 26

Il Sandwich di Sarde di Lago

Toasted brioche bread, Gargnano lemon butter, marinated sardines,
basil-infused extra virgin olive oil

€ 28

La Capasanta gratinata

Gratinated scallop with Lake Garda citrus dressing,
served with sweet potato purée

€ 28

Il Crudo di Mare

Red and violet Mazara prawns, langoustine, line-caught sea bass carpaccio,
scallop

€ 35

La Tartare di Garronese Veneta

Venetian Garronese Beef Tartare "Azienda Sartori" selection,
tuna-infused salsa verde, crunchy radishes, seed wafer

€ 28



Primi Piatti



Il Risotto

Risotto with basil, toasted pine nuts, tomato coulis, and lemon-infused ricotta cheese

€ 26

Il Tortello al Prezzemolo

Fresh parsley pasta filled with Tremosine Valley goat's milk ricotta and porcini mushrooms, served with summer black truffle foam

€ 26

Le Corde di Chitarra

House-made egg pasta, white ragout of Lake Garda sardines and whitefish

€ 26

Il Tortello di Mare

Seafood Tortello, filled with dentex and scallop, served on a clam and saffron cream

€ 26

Le Orecchiette di Grano arso

Burnt wheat orecchiette with Mantuan pumpkin cream, crispy guanciale, Casolet cheese fondue, and thyme

€ 24



Secondi Piatti



Il Porcino Fritto

Fried porcini mushroomm, Primosale cheese, chickpea hummus,
and crunchy white celery

€ 28

Il Rombo alla Mugnaia

Meunière-style turbot served with datterini tomato and taggiasca olive salad

€ 32

L'Anatra

Tender duck breast, brandy and blueberry reduction,
caramelized Brussels sprouts

€ 30

Il Guancialino di Vitello

Veal cheek slow-cooked in Prosecco wine, served with creamy potato purée

€ 32

Il Filetto di Manzo

"Sartori" selection beef tenderloin in a summer black truffle crust,
served with sautéed chanterelle mushrooms

€ 35



I Formaggi e i Dessert



La Tartelletta

Fine shortcrust pastry, pastry cream, local citrus fruits
from the Villa Giulia lemon house

€ 16

Il Tortino al Cioccolato

Chocolate molten cake with a warm melting heart,
served with vanilla ice cream and wild berries

€ 16

La Cheesecake

Cheesecake with caramelised figs

€ 16

I Formaggi

Artisan cheeses from small-scale local producers,
served with house-made chutneys

€ 24