

# *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 from Gargnano

Euro 25

Spaghetti with clams, grey mullet bottarga and sea asparagus

Euro 26

Freshly home made maccheroncini pasta with summer black truffle and Parmesan cream

Euro 28



## 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

Vitello tonnato 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

Classic cheeseburger served with French fries

Euro 28

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

Euro 24

Mediterranean salad: green salad from our garden,  
bluefin tuna tartare, olives, spring onion,  
radishes and cucumber

Euro 24



# 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