



Antipasti



L'Anguria e il Primosale

Watermelon carpaccio, marinated, with red tomato gel and green apple mustard
€ 26

La Capasanta

Scallop au gratin, served with sweet potato purée and Garda citrus dressing
€ 26

Il Sandwich di Sarde di Lago

Lake sardine sandwich: toasted brioche, Gargnano lemon butter, marinated sardines,
basil EVO oil
€ 28

La Tartare di Garronese Veneta

Beef tartare "Sartori Selection", served with tuna-infused salsa verde,
crunchy radishes, and a seed wafer
€ 28

Il Crudo di Mare

Raw seafood platter featuring Mazara red and purple prawns, langoustine,
line-caught sea bass carpaccio, and scallop
€ 35



Primi Piatti



Il Gazpacho

Tomato essence, a burrata heart, light basil foam,
EVO oil, and a crouton

€ 24

I Casoncelli Tradizionali

Ravioli filled with ricotta and breadcrumb stuffing, tossed with poured Alpine
butter and sage

€ 24

Le Corde di Chitarra

Chitarra egg pasta, homemade, with a white ragoût of Garda sardines
and whitefish

€ 26

Il Risotto agli Scampi

Langoustine risotto with buffalo stracciatella and salted Villa Giulia lemons

€ 26

Il Tortello al Prezzemolo

Parsley-infused tortelli pasta filled with Tremosine Valley goat ricotta,
served with porcini mushrooms and a summer black truffle foam

€ 26



Secondi Piatti



Il Cavolfiore

Cauliflower steak, melt-in-your-mouth fondant, with blue cheese cream
and crunchy Piedmont PDO hazelnuts

€ 28

L'Anatra

Duck breast cooked rosé, served with a Brandy and blueberry reduction
and a purple carrot flan

€ 30

La Cernia

Sea grouper fillet, skin-seared, with acid butter, spring onion
and a young chard gratin

€ 32

Il Pesce Persico

Perch fish "Milanese-style", accompanied by a cabbage salad
infused with cumin aroma

€ 32

Il Filetto di Manzo

Beef fillet "Sartori Selection" in a summer black truffle crust,
served with potato and Jerusalem artichoke purée

€ 35



I Formaggi e i Dessert



La Tartelletta

Pastry tartlet made with fine shortcrust and classic custard cream

€ 16

La Dacquoise

Dacquoise cake with coconut biscuit, white chocolate namelaka, ginger gel,
and fresh pineapple

€ 16

Fragole e Rabarbaro

Sugar- marinated strawberries and rhubarb , with a white chocolate
and lime creamy ganache, basil sponge, and meringue

€ 16

I Formaggi

Cheese platter featuring a selection from small local producers,
served with our artisanal chutneys

€ 24