

San Vigilio - Garda

RIVIERA

RESTAURANT

STARTERS

Seared Scallop on Corn Variation

€ 28

Red prawn with friggirelli pepper gazpacho and lovage

€ 32

Mediterranean bluefin tuna tartare with capers, olives, and oxheart tomato foam

€ 32

"Riviera Style" Veal with Tuna sauce

€ 26

Aubergine carpaccio with roasted Aubergine emulsion, Aioli and Parsley gel

€ 24

FIRST COURSES

Spaghettoni with Clams and Parsley Pesto

€ 28

Oriental Calamarata with Pepper broth, Olives, Goat Cheese

and Caper variations

€ 28

Fresine with Scampi Busara and Lemon

€ 32

Devotion... Paccheri with Corbarino Tomato

€ 24

Risotto with Aubergine cream, smoked Provolone cheese and Tomato

€ 28

Gnocchi with smoked Seaweed Butter, Sea Urchin emulsion and herring Caviar

€ 32

MAIN COURSES

Inspired by Nerano: concentrated Courgette,
Provolone del Monaco and Courgette flowers
€ 26

Catch of the day with roasted baby Lettuce and Parsley Zabaglione
€ 35

Black Angus Entrecôte with scapece Carrots and Saffron
€ 35

Breton Blue Lobster with Beans, Razor Clams and Mullet Bottarga,
served with a Lobster Roll
€ 42

MAIN COURSES TO SHARE

Swordfish Milanese (for 2 people)
€ 60

Grilled Octopus with galician emulsion and Parsley Chlorophyll (for 2 people)
€ 60

Catch of the Day
€ 9 per 100 gr

SIDE DISHES

Oxheart tomato salad
€ 10

Triple-Cooked Potatoes
€ 10

Scarola "alla carrettiera"
€ 10

Green Beans with Honey and Mustard
€ 10

Filette Water € 5 • Soft drinks € 3,5 • Mezzopasso Beer € 7 • Benediktiner Beer 0% € 5
• Coffee € 2

WIFI: Riviera-Friends • PASSWORD: WelcomeRiviera0822

The menu we have prepared for you may contain allergens. We ask you to inform us of any intolerances or allergies. Some of our dishes ingredients may be frozen at our restaurant to preserve their organoleptic and nutritional characteristics or to use ingredients that are not always available. The staff is at your disposal for further clarification. Fish products served raw have undergone reclamation by freezing treatment as required by EU Reg. 853/2004.

DESSERT

Tiramigiù

€ 12

Apricot, almond and verbena

€ 12

Hazelnut

€ 12

Tarta de Queso with raspberry ice cream

€ 12

Selection of artisan ice creams and sorbets

2 flavors € 8

3 flavors €12

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RIVIERA

RESTAURANT

TASTING MENU

Amuse-Bouche

Aubergine carpaccio with roasted Aubergine emulsion, Aioli and Parsley gel

Seared Scallop on Corn Variation

Gnocchi with smoked Seaweed Butter, Sea Urchin emulsion and herring Caviar

Risotto with Aubergine cream, smoked Provola cheese and Tomato

Catch of the day with roasted baby Lettuce and Parsley Zabaglione

Pre-dessert

Hazelnut

Petit Fours

€ 120

Tasting menu is served for the entire table

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• Coffee € 2

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