

San Vigilio - Garda

# RIVIERA

## RESTAURANT

### STARTERS

Seared Scallop on Corn Variation

€ 28

Cooked and raw vegetables, aromatic herbs and buffalo yoghurt

€ 24

"Riviera Syle" Veal with Tuna Sauce

€ 26

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

€ 32

Red prawn with friggiteli pepper gazpacho and lovage

€ 32

### FIRST COURSES

Spaghettone with Clams and Parsley Pesto

€ 28

Pacchero with Cuttlefish, Its Lard and Its Ink

€ 30

Fresine with Scampi Busara and Lemon

€ 32

Devotion... Paccheri with Corbarino tomato

€ 24

Risotto with eggplant cream, smoked provola cheese and tomato

€ 28

Gnocchi with smoked seaweed butter, sea urchin emulsion and herring caviar

€ 32

## MAIN COURSES

Seasonal mushrooms, cooked and raw, with  
hollandaise sauce, parsley gel and tarragon  
€ 26

Catch of the day with scapece-style carrots, ginger and vervain  
€ 35

Swordfish Milanese  
(for two people)  
€ 60

Grilled Octopus with Galician Emulsion and Parsley Chlorophyll  
(for two people)  
€ 60

Beef with horseradish cream, baby snow peas and pickled walnuts  
€ 32

## SIDE DISHES

Triple-cooked chips  
€ 10

Oxheart tomato salad  
€ 10

Escarole alla Carrettiera  
€ 10

Green Beans with Honey and Mustard  
€ 10

## DESSERTS

Tiramigiù

€ 12

Tarta de queso with goat milk gelato

€ 12

Lavender Bavarian Cream with Celery, Green Apple, and Lovage

€ 12

Sweet pastry with yuzu cream and olive oil gelato

€ 12

Selection of sorbets

2 scoops € 8 - 3 scoops € 12

Selection of cheeses, accompanied by seasonal jams,  
honey and dried fruit pan brioche

3 cheese € 14 - 5 cheese € 20

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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.

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## RESTAURANT

### TASTING MENU

#### STARTERS

Red prawn with friggiteli pepper gazpacho and lovage

Seared Scallop on Corn Variation

#### FIRST COURSES

Fresine with Scampi Busara and Lemon

Gnocchi with smoked seaweed butter,  
sea urchin emulsion and herring caviar

#### MAIN COURSE

Catch of the day with scapece-style carrots, ginger and vervain

#### DESSERT

Sweet pastry with yuzu cream and olive oil gelato

€ 120

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