

San Vigilio - Garda

RIVIERA

RESTAURANT

STARTERS

Seared scallop, Cauliflower, preserved Lemon and crispy Leek
€ 28

Crab Salad with Oyster Emulsion, Grapefruit and Herring Caviar
€ 34

Scampo with roasted Carrot emulsion, Bergamot gel and Beurre noisette
€ 32

Savoy Cabbage with meunière sauce, Caper variations, Parsley and Lemon
€ 24

"Riviera Style" Veal with Tuna sauce
€ 26

FIRST COURSES

Spaghettone with Clams and Parsley pesto
€ 28

Oriental Calamarata with Fennel extract, Mussels and Samphire
€ 30

Fresine with Scampi Busara and Lemon
€ 32

Devotion... Paccheri with Corbarino Tomato
€ 24

Pumpkin Risotto, whole grain Mustard, goat Blue Cheese fondue
and Rosemary essence
€ 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 Turnip greens cream and marinated Turnips
€ 35

Black Angus Entrecôte with Black Lemon cream, Leek and Spring Onion ash
€ 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

Triple-cooked Potatoes
€ 10

Broccoli with Cashews, Sunflower Seeds and nutritional Yeast Powder
€ 10

Roman-style Puntarelle
€ 10

Sautéed Turnip greens
€ 10

Filette water €5 • Soft drinks €3.5 • Mezzopasso beer € 4 • 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.

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RESTAURANT

TASTING MENU

Amuse-Bouche

Crab salad with Oyster emulsion, Grapefruit and Herring Caviar

Seared Scallop, Cauliflower, preserved Lemon and crispy Leek

Fresine with Scampi Busara and Lemon

Oriental Calamarata with Fennel extract, Mussels and Samphire

Catch of the day with Turnip greens cream and marinated Turnips

Pre-dessert

Sweet Pastry with Yuzu cream and extra virgin Olive Oil Gelato

Petit Fours

€ 120

Tasting menu is served for the entire table

Filette water €5 • Soft drinks €3.5 • Mezzopasso beer € 4 • Coffee €2

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