

STARTERS

Seared Scallop on Corn Variation € 28

Cooked and raw vegetables, aromatic herbs and buffalo yoghurt € 24

> "Riviera Syle" Veal with Tuna Sauce € 26

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

Red prawn with friggitelli pepper gazpacho and lovage € 32

FIRST COURSES

Spaghettone with Clams and Parsley Pesto € 28

Oriental Calamarata with Fennel Extract, Mussels and Samphire € 30

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

MAIN COURSES

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

Catch of the Day with Eggplant, Tomato and Fig Leaf € 35

Black Angus Entrecôte with Black Lemon Cream, Leek and Scallion Ash € 35

Breton Blue Lobster with Beans, Razor Clams, and Grey
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

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

Rum Baba with Pastry Cream and Amarena Cherries € 12

Selection of Artisan Ice Creams and 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

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

San Vigilio - Garda



TASTING MENU

Amuse-Bouche

Crab Salad with Oyster Emulsion, Grapefruit and Herring Caviar

Seared Scallop on Corn Variation

Fresine with Scampi Busara and Lemon

Oriental Calamarata with Fennel Extract, Mussels and Samphire

Catch of the Day with Eggplant, Tomato and Fig Leaf

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