

San Vigilio - Garda

RIVIERA

RESTAURANT

STARTERS

Seared scallop on Corn variation and Chorizo

€ 28

Red Prawn, Pumpkin Gazpacho and Its Seeds

€ 32

“Riviera Style” Veal with Tuna sauce

€ 26

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

€ 24

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 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

Catch of the day with Turnip greens cream and marinated Turnips
€ 10

Triple-Cooked Potatoes
€ 10

Scarola "alla carrettiera"
€ 10

Sautéed Turnip Greens
€ 10

Filette Water € 5 • Soft drinks € 3,5 • Beer € 9 • 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

Rose Cake with tonka-bean and vanilla cream

€ 12

Hazelnut

€ 12

Tarta de Queso with raspberry ice cream

€ 12

Selection of artisan ice creams and sorbets

2 flavors € 8

3 flavors €12

Filette Water € 5 • Soft drinks € 3,5 • Beer € 9 • Coffee € 2

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RESTAURANT

TASTING MENU

Amuse-Bouche

Red Prawn, Pumpkin Gazpacho and Its Seeds

Seared Scallop on Corn Variation and Chorizo

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

Pumpkin Risotto, whole grain Mustard,
goat Blue Cheese fondue and Rosemary essence

Catch of the day with Turnip greens cream and marinated Turnips

Pre-dessert

Hazelnut

Petit Fours

€ 120

Tasting menu is served for the entire table

Filette Water € 5 • Soft drinks € 3,5 • Beer €9 • Coffee € 2

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STARTERS

Seared Scallop on Corn variation and chorizo

Red prawn with friggiteli pepper gazpacho and lovage

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

“Riviera Style” Veal with Tuna sauce

Aubergine carpaccio with roasted Aubergine emulsion, Aioli and Parsley gel

FIRST COURSES

Spaghettone with Clams and Parsley Pesto

Oriental Calamarata with Pepper broth, Olives, Goat Cheese
and Caper variations

Fresine with Scampi Busara and Lemon

Devotion... Paccheri with Corbarino Tomato

Risotto with Aubergine cream, smoked Provola cheese and Tomato

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

MAIN COURSES

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

Catch of the day with roasted baby Lettuce and Parsley Zabaglione

Black Angus Entrecôte with scapece Carrots and Saffron

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

MAIN COURSES TO SHARE

Swordfish Milanese (for 2 people)

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

Catch of the Day

SIDE DISHES

Oxheart tomato salad

Triple-Cooked Potatoes

Scarola “alla carrettiera”

Green Beans with Honey and Mustard

Filette Water • Soft drinks • Beer • Coffee

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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

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