

Aperitivi

Gin Tonic Al-Pino .10

GinRose .10

Americano "Bianco" .10

Gold Fashion .10

Mojito .10

Gin0° .10

Franciacorta .10

Champagne .15

THE TASTING MENUS

The tasting menus are served till 1,30pm lunch time and till 9,30 pm dinner time

"EXPERIENCE" ...rely on Mattia the Chef! .70

Ingredients, creativity, technique and passion in 5 courses

The tasting menu is only served for the entire table

LET'S GO TO THE SEA... around the Italian coasts! .75

The best from the fish market in 5 courses

The tasting menu is only served for the entire table

THE SIGNATURE...our story from 1989

2 Courses .50 3 courses .70

Octopus salsa verde / Culatello ham, polenta frita –

Risotto in half parmesan cheese / Spaghetti butter and garun-

Sea bass in salt crust / Lamb carrè au gratin -

The tasting menu is only served the same for the entire table

Wine pairing: 4 glasses "Classic .35" "Free Style .40"

Wine pairing: 5 glasses: "Classic .40" "Free Style .50"



À LA CARTE

MINIMUM 2 COURSES

To Start with

- SEA FOOD PLATTER .35 LARGE SEA FOOD PLATTER .55
STEAMED BLUE LOBSTER Mary Rose .28
STEAMED OCTOPUS, salsa verde and creamed potato .24
PAN FRIED SCALLOPS, spring onion, hazelnuts, parmesan, black truffle .26
BEEF TARTAR, mustard and black walnuts .23
CULATELLO DI ZIBELLO HAM, pickled vegetables and fried polenta .25
ROASTED TOMATO, pickled red onion and green pepper sauce .20 

Rice & Pasta

- LINGUINE, caciucco fish sauce and caviar .29
SPAGHETTI, aglio, olio, peperoncino and oysters .25
MEZZE MANICHE, pistachio pesto, burrata and raw red shrimps .28
RISOTTO, in half parmesan cheese, mushrooms & truffle (min 2 pers.)p.p .27
RAVIOLI, stuffed with rabbit, bagoss cheese and saffron .24
PACCHERI ALLA NORMA, aubergine, cherry tomatoes and ricotta .22 

Fish & Meat

- LAKE GARDA WHITE FISH, parsley and lemon sauce .26
SEA CATCH OF THE DAY, Franciacorta wine sauce .29
SEA BASS in salt crust (x 2 pers.) .62
LAMB CARRE au gratin, aromatic herbs and hazelnuts crust .29
BEEF ENTRECOTE, red wine sauce .27
BAKED AUBERGINE, bean miso, tomato sauce and parsley .22 

