

## Delicacies from our lake

### Starters

Pike with grilled polenta

Fried sardines with sweet braised red onion and capers

Smoked trout with melon, asparagus and lamb's lettuce

### First courses

“Spaghettoni” pasta with lake carbonara

Sardines and basil croutons “Bigoli” pasta

Smoked Lavarello and baby plum tomatoes “Tagliolini” pasta

Fish stew served with savoury peppered brioche

### Main courses

Grilled Lavarello

Grilled salmon trout

Grilled sardines with polenta

Mixed grilled fish with vegetables and polenta (min.2 pers.)

## Other specialities

### Starters

Charcuterie board with focaccia and pickled vegetables chutney

Cured Montagnana ham with red onion

Grilled polenta with Gongorzola

Smoked duck breast with creamy Vezzena sauce

### Soup, pasta and risotto

Pasta and beans soup

Minestrone (chunky vegetable soup)

Quinoa, red lentil and panfried tofu soup

Greed tagliolini with asparagus and Taleggio sauce

“Pappardelle” pasta in valpolicella wine reduction with duck breast ragout and ricotta shavings

“Paccheri” pasta with bawdy tomatoes, capers and anchovies

Amarone wine with Monte Veronese shavings Risotto (min.2 pers.)

Sausage, ale and cinnamon Risotto (min.2 pers.)

## Main courses

Venetian style veal liver with grilled polenta

Suckling pig medallion with Dijon mustard and asparagus

Supreme of Guinea Fowl with artichokes and Topinambur purée

Rack of lamb with balsamic strawberries and almond brittle

Beef fillet cooked blue with braised red onion and ginger pear

Robespierre cut Irish beef with a selection of sauces (min. 2 pers.)

## Side dishes

Oven baked rosemary potatoes

Mixed seasonal fresh salad

Seasonal grilled vegetables

Apple, celery and walnut salad with mature parmesan shaving and maple dressing

Selection of local cheeses, served with spiced focaccia and vegetable chutney

## ...and to conclude sweetly

Daily selection of our homemade sweet treats

## Small dishes for small guests

Spaghetti with tomato sauce

Spaghetti with bolognese sauce

Vegetable soup

Small macaroni with ham and cream sauce

Pizza margherita

Pizza with ham

Pizza with salami

Pizza with mixed vegetables

Bread chicken steak with fries

Grilled beef with courgette

Grilled turkey breast with roast potatoes

## Tasting Menus with wine pairing

Minimum for 2 people and for all people at the table

### From the lake

Pike with fondant onion, pine nuts and raisins with a glass of Custoza

Tench risotto and a glass of Lugana

Catch of the day and a glass of Soave

Choose from our selection of homemade desserts

All-butter cookies and a glass of Passito

### From the land

Smoked goose breast and a glass of Bardolino

“Pappardelle” pasta with duck breast ragout and a glass of Valpolicella

Beef fillet with Amarone wine and chocolate reduction with a glass of Amarone

Choose from our selection of homemade desserts

All-butter cookies and a glass of Recioto