

STARTERS

- Meat filled pasta (*agnolì*) in capon broth served in a cup € 9,00
Allergens 1 - 3 - 9
- Mantuan salami, 🌱 tiròt di Felonica
“focaccia with onions” € 9,00
Allergens 1 Tiròt - 7 (*polenta*)
- ⊗ Warm capon salad à la Bartolomeo Stefani € 13,00
Allergens 5 - 8
- ⊗ 🌱 Aubergine pie with cereal millet, quinoa,
salted ricotta and basil oil € 12,00
Allergens 8
- ⊗ Garda's lake starter (*trout à la Gardesana*
and pike in Mantuan Sauce) € 14,00
Allergens 4 - 5 - 7 (*polenta*) - 8 - 12
- ⊗ Creamed codfish, venus rice and polenta € 11,00
Allergens 4 - 7 (*polenta*)

PASTA, RISOTTO AND SOUPS

Fresh pastas are home made

- Handmade spaghetti (*bigoli*)
with Garda's lake sardines € 13,00
Half portion € 7,50
Allergens 1 - 3 - 4 - 9 / 10 - 11 (*possible traces*)
- 🌱 Ravioli (*tortelli*) filled with pumpkin served
with butter and sage or with Gonzaga sauce € 15,00
Half portion € 8,50
Allergens 1 - 3 - 7 - 8 - 9 - 10
- 🌱 Ravioli (*tortelli*) filled with costmary € 15,00
Half portion € 8,50
Allergens 1 - 3 - 7 - 9
- Meat filled pasta (*agnolì*) in capon broth € 16,00
Allergens 1 - 3 - 9
- Maccheroncini at rosemary aroma
with with donkey stew € 14,00
Half portion € 8,00
Allergens 1 - 3 - 7 - 9 - 12
- Tagliatelle* with duck sauce * Buckwheat
🌱 (Az. Agr. Il Cembro - Slow Food Presidium) € 16,00
Half portion € 9,00
Allergens 1 - 3 - 9 - 12
- ⊗ Risotto mantecato (creamy) with pumpkin
and sausage (*minimum 2 people*) € 15,00
Allergens 7 - 9
- 🌱 Pumpkin soup (cream) with buffalo ricotta quenelle
and macaroon € 7,50
Allergens 1 - 7 - 9
- 🌱 Our soup of the day € 6,50
Allergens 9

MAIN COURSE

All our main courses are served with vegetables

FRESHWATER FISH

- ⊗ Roasted Lake Garda whitefish fillet with cherry yellow
tomatoes in sauce, stir-fry spinach, capers emulsion
and PDO Garda extra-virgin olive oil € 19,00
Allergens 4
- ⊗ Char fillet with aromatic herbs served
with crisp vegetables at soy sauce € 21,00
Allergens 4 - 6 / 9 - 10 - 11 (*possible traces*)

MEATS

- ⊗ Roasted braised pork cheek with polenta € 17,00
Allergens 7 (*polenta*) - 9 - 12
- ⊗ Thinly sliced duck breast with Porto
and acacia honey sauce, braised endive € 21,00
Allergens 12
- ⊗ Roasted boneless rabbit at rosemary aroma,
served with toasted pin nuts, “taggiasche” olives
and pumpkin pie € 18,00
Allergens 3 - 7 - 9 (*pumpkin pie*); 5 - 8
- ⊗ “Our Tartare” beef fillet (*cut by knife at the moment*),
served with PDO Garda extra-virgin olive oil
and Maldon salt € 25,00
Allergens related to souces 3 - 10
- ⊗ Beef fillet with Maldon salt served
with baked potatoes € 25,00
- ⊗ Lamb chop in almond crust served with caramelized
scallion (with balsamic vinegar of Modena PGI)
and brûlée apples € 27,00
Allergens 8 - 9 - 10 - 12

On reservation

- Florentine style steak with grilled vegetables
(*fillet, sirloin*) Price per 100 g € 5,50

SIDE DISHES

- ⊗ 🌱 Grilled courgettes at mint aroma
(no garlic) € 5,00
- ⊗ 🌱 Crisp vegetables, steam cooked € 6,00
- ⊗ 🌱 Oven roasted pumpkin € 6,00
- ⊗ 🌱 Baked potatoes € 4,00

Service, bread and cover € 3,50

OUR PROPOSALS FOR A TASTING MENU

MANTUAN TASTING MENU

€ 41,00

- ☒ Warm capon salad à la Bartolomeo Stefani
- 🌿 Ravioli (tortelli) filled with pumpkin served with butter and sage or with Gonzaga sauce
- ☒ Roasted braised pork cheek with polenta
- Your choice of dessert
- Coffee

FRESHWATER FISH TASTING MENU

€ 43,00

- ☒ Garda's lake starter (trout à la Gardesana and Pike in Mantuan Sauce)
- Handmade spaghetti (bigoli) with Lake Garda sardines
- ☒ Roasted Lake Garda whitefish fillet with cherry yellow tomatoes in sauce, stir-fry spinach, capers emulsion and PDO Garda extra-virgin olive oil
- Your choice of dessert
- Coffee



CURED MEATS

All our cured meats are served with vegetables in extra-virgin olive oil
(Vegetables in extra-virgin olive oil: Allergens 9)

Coppa Ardenga (di Parma)	€	15,00
🌿 Culatello di Zibello Dop (Antica Ardenga - Slow Food Presidium)	€	20,00
Lardo di Colonnata Igp	€	15,00
🌿 La "Culatta dell'Ardenga" (Antica Ardenga - Slow Food Presidium)	€	15,00
Salame mantovano	€	12,00
Speck Alta Val di Non	€	15,00

CHEESE

Different tasting dishes, each dish with four different types of cheeses. Served with homemade mostarda and jam, 🌿 Rhododendron honey (Apicoltura del Sampì - Slow Food Presidium) and 🌿 High Mountain Wildflowers Honey (Apicoltura del Sampì - Slow Food Presidium) with brioche bread.
(Mostarde: Allergens 10)

Selection of semi-matured cheese	€ 20,00
Selection of matured and blue cheese	€ 20,00

Here is a list of cheeses, that among those proposed in our selections, bear the mark "Slow Food Presidium" on the label or on the packaging and guarantee the full conformity to the specifications in the respect of tradition and environmental sustainability.

- 🌿 Robiola di Roccaverano (*) - (Amaltea)
- 🌿 Stracchino (a munta calda) all'antica delle Valli Orobiche (*) (Agapito Locatelli)
- 🌿 Bagoss d'alpeggio di Bagolino (**) - (Salvadori Amerigo)
- 🌿 Puzzone di Moena Malga (**) (Caseificio Sociale Predazzo e Moena)
- 🌿 Vezzena di Lavarone (**) - (Cappella di Lavarone 2015)

(*) Semi-matured cheese | (**) Matured cheese



*Dear customer,
our staff will be happy to help you choose the best dish related to any specific food allergy or intolerance issue*

ALLERGEN INFORMATION

(Reg. 1169/2011 UE)

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|--------------------------------|------------------------------------|-------------------------------------|
| 1. 🌾 Cereals containing gluten | 6. 🌱 Soybeans and products thereof | 11. 🌿 Sesame seeds |
| 2. 🦀 Crustaceans | 7. 🥛 Milk and products thereof | 12. 🌿 Sulphur dioxide and sulphites |
| 3. 🥚 Eggs | 8. 🌰 Nuts namely | 13. 🌿 Lupin |
| 4. 🐟 Fish and products thereof | 9. 🌿 Celery | 14. 🐌 Molluscs |
| 5. 🥜 Peanuts | 10. 🌿 Mustard | |



Some food can be frozen or deep-frozen depending on the season and the availability of products.