

Menu

ANTIPASTI

Insalata tiepida di polpo con patate ed olive Kalamata <i>Tepid octopus salad with potatoes and olives Kalamata</i>	14,00
Terrina di melanzane con burrata pugliese affumicata e gambero rosso di Sicilia <i>Eggplant with smoked Apulian burrata and red shrimp from Sicily</i>	13,00
Tartare di mela alla senape con code di gamberi <i>Apple tartare with mustard and shrimp' s tails</i>	10,00
Filetto di persico del Garda in tempura, radice di prezzemolo, pere, rabarbaro <i>Perch fillet from Garda in spicy tempura, parsley root, pears, rhubarb</i>	15,00
Battuta di Fassona piemontese (Macelleria Cazzamali), avocado, olio agrumato, capperi e bottarga di tuorlo <i>Piedmontese Fassona tartare (Cazzamali butcher shop), avocado, citrus oil, capers and yolk bottarga</i>	16,00

PRIMI PIATTI

Originale tortello amaro di Castel Goffredo con porro fritto <i>Typical bitter ravioli from Castel Goffredo with fried porridge</i>	14,00
Bucatini di Gragnano alla Carbonara di lago <i>Lake Carbonara with pasta from Gragnano</i>	14,00
Vermicelli di Gragnano con sarde di lago e mollica di pane alle erbe di stagione <i>Pasta from Gragnano with sardines of Garda Lake and aromatic breadcrumbs</i>	15,00
Fusillone di Gragnano con ragù bianco d' anatra e lardo Patanegra <i>Pasta from Gragnano with white duck sauce and Patanegra lard</i>	15,00

SECONDI PIATTI

Salmone in crosta di mandorle su vellutata di patate al Wasabi con carotine baby alla camomilla <i>Salmon in almond crust on wasabi potatoes cream and chamomile baby carrots</i>	17,00
Gamberi in pasta kataifi con maionese al curry <i>Shrimp in Kataifi Pasta with curry mayonnaise</i>	16,00
Petto di anatra con erbette e purea di patate arrosto <i>Duck breast with herbs and roasted potato purée</i>	18,00
Struzzo con crema di patate dolci ed asparagi <i>Ostrich with sweet potatoes cream and asparagus</i>	19,00

DESSERT

Dessert del giorno fatti in casa <i>Homemade dessert of the day</i>	4,00
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Dear customers to comply with the EU Regulation 1169/2011 we have prepared a unique menu with clearly indicated all ingredients and allergens - the latter will be stored near the cash register and will always be available and at your disposal. For clarity and simplicity, we point out that all the possible preventive heat treatments (abatement) and / or the indication of any products purchased already frozen and / or frozen at the origin will be marked only in the single menu stored at the cash desk with one (*) or two (**) asterisks (as characterized in the technical legend). Please note that if you need to receive any information and / or preventive information for the consumption of any preparation, our staff remains at your disposal. We would like to point out that although the single menu shows clearly all the ingredients and the relative allergens, nothing excludes the possible presence of traces of third-party allergens, as our laboratory is small, and despite the application of correct hygiene practices, provided for by EU Regulation 852/2004, it is impossible to guarantee the absence ".