

# Aperitifs gourmet food

from 11,30am to 1,00pm and from 6,00pm to 8,30pm

## “APERIGOURMET”

(tasting platters for 2/3 persons)

<b>Cheese platters</b> fantasy	€ 20,00
<b>Land:</b> Italian cured meats	€ 22,00
“Lake” fish	€ 25,00
“Sea” fish	€ 28,00
Oysters	€ 3,50 each

## Lunch & Dinner

from 12,00am to 2,30pm and from 6,00pm to 10,00pm

**Blend of Oils** small tasting: € 12,00

**Armonioso** (with Monocultivar of the lake) & **Intenso** (with Tuscan Monocultivar) with bread (for 2 persons)

### STARTERS

Citrus-marinated salmon, loin eggs and avocado cream	€ 18,00
Beef carpaccio with aromatic herbs and lime mint oil emulsion	€ 14,00
Caprese salad with buffalo mozzarella	€ 12,00



### MAIN COURSES

Spaghetti with sweet black garlic, chilli pepper, buffalo cream and aromatic breadcrumbs	€ 12,00
Brescia- style Casoncelli with butter and sage	€ 14,00
Gricia Linguine with joul bacon, pecorino cheese and pepper	€ 14,00
La carbonara	€ 13,00
Salmon tortellone with thyme – scented sauce	€ 16,00
Tagliolini with squid ink with whitefish and yellow cherry tomatoes	€ 16,00
Scialatielli pasta with clams and Tuna bottarga	€ 18,00

### MAIN COURSES WITH SIDE DISH

Sliced chicken with parmesan flakes, salad and confit cherry tomatoes	€ 18,00
Bavette Shiroi Grilled beef fillet 250g on lava stone with goat blueberry sauce and rosemary scented potatoes	€ 20,00
Entrecôte Beef steak with parsley potatoes	€ 40 for Kg
Trout meuniere with fennel and citrus emulsion	€ 18,00
Grilled sea bass fillet on a crispy salad bed	€ 20,00
Mixed grilled fish: fillet of sea bass, prawns, swordfish and squid	€ 32,00

### STARTERS

Summer: Lettuce, buffalo mozzarella, carrots, cherry tomatoes and tuna	€ 15,00
Valtellinese: Lettuce, boiled potatoes, green beans, parmesan flakes and brisaola	€ 17,00
Vegan: Lettuce, carrots, cherry tomatoes, green olives and beans	€ 14,00

### KIDS MENU

Pasta with tomato sauce or Bolognese	€ 8,00
Milanese – style breaded cutlet	€ 8,00
Grilled beef hamburger	€ 7,00
Low – temperature cooked chicken	€ 10,00
Fried potatoes	€ 5,00

### DESSERT & FRUITS

“Supreme” Tiramisu	€ 8,00
Chocolate cup with mango foam	€ 8,00
Cream with two chocolates, dark and white, flavoured with ginger	€ 8,00
Tre Filer Cà dei Frati wine glasses & Cantucci	€ 8,00
Meringue	€ 6,00
Black/White Truffle	€ 5,50
Strawberries /Strawberries with ice cream	€ 5,50/€ 6,50
Fruit salad with ice cream	€ 7,50



Cover € 2,50

Lounge Bar open from 7,30am to 22,30/23