

## *Starters*

Sweet and sour Perch Fillet "Carpionata" from Lago Maggiore	Euro 16,00
Salmon Trout of our Lake in sweet with its Caviar and Radish Mousse	Euro 16,00
Thinly sliced Salmon marinated with Oil, Melon and Ginger Flavor	Euro 16,00
Tuna Tartare with Crisp Sesame and Raspberry Sauce	Euro 18,00
Foie Gras Escalope with warm "Tropea" Onion Jam	Euro 21,00
Snails Gratin with Herbs and sweet Garlic Cream	Euro 16,00
Goat Cheese from our Valleys with Goat Cheese from Brezzo di Bedero	Euro 18,00
S. Daniele 16 months Raw Ham cut with "Berkel"	Euro 16,00
Fresh Goat Cheese of "Brezzo di Bedero" with Thyme herb and Olive Oil	Euro 12,00

## *Salads & Vegetables*

Tomato Salad with Tropea Onions	Euro 8,00
Lettuce with Fennel, Orange, Pistachio and Pecorino	Euro 12,00
Lattughino with Tomatoes, Carrots, Cucumbers, Peppers, Onions, Tuna, boiled Eggs, Olives	Euro 12,00
Caprese" Salad with Mozzarella and Tomino Goat-Cheese	Euro 14,00
Lattughino with Smoked Trout, Cherry Tomatoes, Onion and Gorgonzola	Euro 16,00
Salad with Roasted Rabbit Strips, Croutons, Dried Tomatoes, Green Lettuce, Olives, Fresh Goat Cheese and Hibiscus Cream	Euro 16,00

*Dressing on request*

## *First Courses*

♥ Traditional Risotto with Fish Fillet with Herbs from our Garden	Euro 16,00
♥ Fresh Potato Gnocchi with Salmon Trout and Rocket Pesto	Euro 16,00
♥ Fresh Maltagliati with Lemon Cream and Pachino Cherry Tomatoes and Basil	Euro 16,00
♥ Homemade Taglioni with Burrata, Thyme Shrimp Tartare and Extra virgin Olive Oil	Euro 17,00
♥ Fresh Lasagna with Meat Sauce Flavored with Nutmeg	Euro 13,00

## *Fresh Pasta*

## *The delicacies of Lake and Sea*

Golden Perch fillets with Almonds and Italian Butter	Euro 25,00
Zander Escalope gratin with Pine nuts and Herbs from Colmegna and on Pea	Euro 26,00
Sea Bass with Olive Oil Emulsion	Euro 27,00
Fried Calamari and Shrimp with Yogurt Sauce and Aromatic Chives	Euro 24,00

## *From our Grill...*

Grilled octopus with Extra Virgin Olive Oil and Chopped Rosemary	Euro 24,00
Grilled Shrimps	Euro 26,00
Grilled Sea Bass served à la Gueridon	Euro 27,00

*Our Second Courses are served with Fresh Vegetables and Potatoes in different Style*

## *The Delicacies of the Earth*

Rabbit fillet with Vegetable Julienne and Taggiasca Olives	Euro 25,00
Beef Fillet with Spicy Ronchedone wine sauce and Brie from Brezzo di Bedero	Euro 34,00
Baked Lambs Carrè (min. 2 pers.) served à la Gueridon	p.p. Euro 27,00
Aromatic Breaded Lamb Chops Glazed with Butter	Euro 22,00

## *From our Grill...*

Sliced Beef with Summer Truffles and Parmesan	Euro 25,00
Grilled Beef Fillet (200 gr.)	Euro 32,00

*Our Second Courses are served with Fresh Vegetables and Potatoes in different Style*

## Something with...



Bruschetta with fresh Tomatoes, Basil and Olive Oil

Euro 8,00



Cream of Potato with Crispy Egg Yolk with Thyme

Euro 14,00



Saffron Tortelli filled with Potatoes, Aubergines and Cherry Tomatoes  
with the scent of citrus fruits

Euro 16,00



Quinoa Medallion and Flax Seed with Peat Cream

Euro 16,00



Mixed fried Vegetables with Honey from our Valley

Euro 14,00



\* Our fresh fish, meat and vegetables are subject to the provisions of Reg 853/2004 / CE

Since our fresh table range depends on the daily offer on the market, we unfortunately cannot offer you our untanghilde selection every day.

frozen product