



Appetizers

Scallop Caprese, Salmon Caviar and Tomato Water

Beetroot Carpaccio, herb Caprino spuma with strawberry vinaigrette, Rose essence

Beef Tartare, Fried egg, pepper and Robiola di Roccaverano cheese Cannolo

Crudo San Vigilio

Warm asparagus and Scampi Salad with Basil Chlorophyll

First Course

Linguine San Vigilio

Paccheri with Vegetable Carbonara of wild asparagus, Carletti and Pecorino

Bigoli with Lake fish

Risotto with Mazara prawns, burrata and tomato honey

Paglia e Fieno pasta with Caramelised Rabbit with White Recioto wine

Courgette flower Ravioli, Canestrelli ragout and zucchini and thyme cream



Fish Second Course

Baked slice of sea-brass with Lemons from Garda, Ginger-Tomato and green beans

Fried Soft Shell Crab and Asparagus, with White Biancoperla Polenta

Coccia Scampi cooked in Butter and Armagnac, cider Mayonnaise and Soave Pinzimoni

Steam cooked Prawns, marinated Pineapple and Basil-Guacamole

Today's sea and lake catch: in salt crust or grilled with potatoes and vegetables

Meat Second Course

Filetto alla Rossini

Veal Steak green beans and cocoa and chilli sauce

Lamb Chops

Glazed Rabbit with bitter honey, peppers and burnt spring onions

Amarone Pigeon and foie gras with pan fried Dandelion

Fiorentina-Costata di Manzo

All served with potatoes Cavrette and crunchy vegetable