



ITALIAN RESTAURANT

AND HERE WE ARE AGAIN THIS YEAR...

- HOW QUICKLY TIME PASSES! -

WE'RE READY TO SPEND ANOTHER SUMMER WITH YOU

AND LET YOU ENJOY THE FLAVORS OF OUR CUISINE.

FOR THOSE WHO ALREADY KNOW US OR FOR THOSE

WHO WILL BE OUR GUESTS FOR THE FIRST TIME,

WE SUGGEST DELICIOUS APPETIZERS AND TASTY FIRST COURSES,

GRILLED SPECIALTIES WITH TOP QUALITY MEATS

AND FRESH FISH EVERY DAY,

AND FINALLY, OUR HOMEMADE DESSERTS.

ALL ACCOMPANIED BY EXCELLENT WINES

FROM OUR WINERY AND SERVED WITH A SMILE.

THE CHOICE IS YOURS!

*Chiara, Gianni, Egidio
& Staff*



TORBOLE · LAGO DI GARDA

APPETIZERS

beef tartare	€ 15,50
trentino-style appetizer	€ 13,00
carne salada	€ 11,00
typical mixed cheeses	€ 10,00
caprese (buffalo mozzarella and tomato)	€ 10,00
parma ham with melon	€ 11,50
beef carpaccio with rocket and parmesan	€ 11,50
deer carpaccio with artichoke	€ 13,50
appetizer, mixed fish (gratin scallops, smoked salmon, swordfish carpaccio, octopus salad, shrimps in marie rose sauce)	€ 18,00
mixed raw fish carpaccio	€ 30,00
cognac-seared scallops	€ 13,50
peppered mussels and clams	€ 13,00
tuna tartare	€ 15,00

FIRST COURSES

greek pasta	€ 9,00
pasta with mushrooms	€ 9,50
mediterranean fettuccine (with vegetables)	€ 9,50
tagliatelle with speck and artichokes	€ 9,50
macaroni with vodka	€ 10,00
green pasta with mushrooms and rocket	€ 10,00
green gnocchi with butter and sage	€ 9,50
risotto with mushrooms	€ 10,00
risotto with radicchio and gorgonzola	€ 10,00
large tortellini with porcini mushrooms and leeks	€ 10,00
spaghetti with tomato sauce and basil	€ 9,00
tagliatelle with meat sauce	€ 9,50
spaghetti carbonara-style	€ 10,00
spaghetti with garlic, oil, chilli	€ 8,50
pasta with chilli sauce	€ 9,00
pasta with bacon-tomato sauce	€ 9,00
vegetarian lasagne	€ 9,00
large tortellini with smoked ricotta, mushrooms and beetroots	€ 9,50
vegetable soup	€ 8,50

FIRST COURSES WITH FISH

black noodles with fish and cuttle-fish souce	€ 14,50
risotto with seafood	€ 13,50
pasta with tomatoes, clams and scampi	€ 14,50
tortelloni with salmon	€ 12,50
fisherman style paccheri	€ 13,50
tagliatelle with prawn tails sautéed with basil pesto	€ 15,00
tris (min. 2 pers.)	€ 16,00
· pasta with tomatoes, clams and scampi,	
· risotto with seafood,	
· tortelloni with salmon	

SECOND COURSES

mixed meat grill (for 2 persons)	€ 28,00
horse fillet	€ 22,00
grilled beef fillet	€ 21,00
green pepper fillet	€ 22,00
fillet with "marzemino" wine	€ 22,00
fillet with balsamic vinegar	€ 22,00
fillet of meat with porcini mushrooms	€ 22,00
tris of fillet (beef - horse - ostrich)	€ 33,00
beef entrecôte	€ 28,00 - 30,00
grilled t-bone steak	€ 6,00 / 100 gr.
grilled tuscan chianina beef	€ 8,00 / 100 gr.
grilled veal cutlet	€ 14,00
veal cutlet with butter and sage	€ 14,50
grilled roast beef	€ 13,50
sliced fillet of meat with rocket and parmesan	€ 20,00
sliced fillet of meat with cooking salt and rosemary	€ 20,00
grilled veal steak	€ 13,50
various meat brochettes	€ 14,00
grilled lamb cutlet	€ 14,00
mutton "arrosticini" (skewered pieces)	€ 13,50
grilled pork chop	€ 10,50
creamed steak with garlic sauce	€ 10,50
veal escalope pizzaiola style	€ 11,50
breaded veal cutlet	€ 10,00
roast beef with onion	€ 13,00

FISH COURSES

grilled mixed fish (for 2 persons)	€ 40,00
shrimp brochettes	€ 14,00
mixed fish brochettes	€ 16,00
grilled sea bass	€ 15,00
grilled gilthead	€ 15,00
mixed fried fish	€ 15,00
grilled turbot (for 2 persons)	€ 42,00
prawns with green pepper	€ 20,00
tuna slices with rocket and cherry tomatoes	€ 18,00
grilled salmon trout fillet	€ 14,00
grilled brook trout	€ 14,50

OMELETTE CHEESES

omelette with cheese and spinach	€ 9,00
omelette with ham and mushrooms	€ 9,00
grilled cheeses (asiago and smoked scamorza)	€ 9,00

VEGETABLES

boiled potatoes	€ 4,00
roast potatoes	€ 5,00
french fries	€ 4,50
mixed salad	€ 5,00
mixed cooked vegetables	€ 5,00
grilled vegetables	€ 6,00
gratinated vegetables	€ 7,00
mushrooms	€ 5,00
“spring” salad egg, tuna, mozzarella cheese, olives, cabbage, carrots, corn, tomatoes, radicchio, green lettuce	€ 10,00
“trentina” salad olives, mountain cheese (“formaggio di monte”), radicchio, boiled potatoes, golden apples, rocket, tomatoes, speck	€ 10,00
“mediterranea” salad pine nuts, shrimps, cherry tomatoes, corn salad, walnuts, olives	€ 10,00

Some products may be frozen or deep-frozen at the origin.

BEER AND SOFT DRINKS

DRAUGHT BEER

pint	0,40	€ 4,50
small beer	0,20	€ 3,50

BOTTLED BEER

weizen maisel's	0,50	€ 5,50
weizen (non-alcoholic)	0,50	€ 5,00
beer (non-alcoholic beer)	0,33	€ 4,00
peroni	0,33	€ 4,00
nastro azzurro	0,33	€ 4,00

SOFT DRINKS

small	0,20	€ 3,50
big	0,40	€ 4,50
mineral water	¾ lt.	€ 3,50
mineral water natural	¾ lt.	€ 3,50

HOUSE WINE

teroldego	}	1 lt.	€ 10,00
muller thurgau		½ lt.	€ 6,50
schiaiva		¼ lt.	€ 5,00
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WARM DRINKS

coffee	€ 1,50
decaffeinated coffee	€ 1,50
coffee with liqueur	€ 2,00
barley coffee	€ 1,50
cappuccino	€ 2,50
chocolate	€ 2,50
assorted tea and infusions	€ 3,00

APERITIFS

our aperitif	€ 5,00
a glass of prosecco	€ 3,00
trento doc	€ 4,00
hugo	€ 4,50
martini (white, rosè, red)	€ 4,00
aperol spritz	€ 4,50
caipiroska non-alcoholic	€ 5,00
tropical mint	€ 5,00

GRAPPA AND LIQUEURS

whisky	€ 7,00 - 9,00
national brandy	€ 5,00
french cognac	€ 7,00
grand marnier	€ 5,00
amaretto	€ 4,00
cointreau	€ 5,00
bitters	€ 3,50
fernet	€ 3,50
digestive liqueur	€ 3,50
classic grappa	€ 4,00
special grappa reserve	€ 5,00 - 7,00

LONG DRINKS

surfer's drink	€ 6,50
campari orange	€ 6,50
tequila sunrise	€ 6,50
vodka lemon	€ 6,50
vodka orange	€ 6,50
vodka tonic	€ 6,50
whisky cola	€ 6,50
bacardi cola	€ 6,50
piña colada	€ 6,50