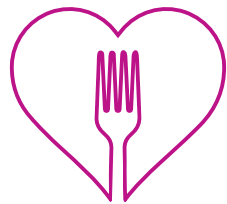


and remember...



*...there's no such thing
as good cuisine or bad cuisine,
there's only what you like!*



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, Egidio, Gianni & Staff

Torbole - Lago di Garda

Appetizers

beef tartare _____	€ 19
trentino-style appetizer _____	€ 18
carne salada _____	€ 15
caprese (buffalo mozzarella and tomato) _____	€ 13
parma ham with melon _____	€ 15
beef carpaccio with rocket and parmesan _____	€ 15
deer carpaccio with artichoke _____	€ 16

Appetizers with Fish

appetizer, mixed fish _____ (gratin scallops, smoked salmon, swordfish carpaccio, octopus salad, shrimps in marie rose sauce)	€ 24
mixed raw fish carpaccio _____	€ 35
cognac-seared scallops _____	€ 18
peppered mussels and clams _____	€ 20
yellowfin tuna tartare _____	€ 20

First Courses

pennette with pistachio pesto and cherry tomatoes _____	€ 13
mediterranean fettuccine (with vegetables) _____	€ 12
tagliatelle with speck and artichokes _____	€ 12
macaroni with vodka _____	€ 12
green pasta with mushrooms and rocket _____	€ 15
green gnocchi with butter and sage _____	€ 12
risotto with mushrooms _____	€ 13
risotto with radicchio and gorgonzola _____	€ 13
large tortellini with porcini mushrooms and leeks _____	€ 13
spaghetti with tomato sauce and basil _____	€ 11
spaghetti carbonara-style _____	€ 12
spaghetti with garlic, oil, chilli _____	€ 11
vegetarian lasagne _____	€ 13
large tortellini with smoked ricotta, mushrooms and beetroots _____	€ 14

First Courses with Fish

black noodles with fish and cuttle-fish souce _____	€ 18
risotto with seafood _____	€ 18
pasta with tomatoes, clams and scampi _____	€ 20
tortelloni with salmon _____	€ 16
fisherman style paccheri _____	€ 18
tagliatelle with prawn tails sautéed with basil pesto _____	€ 18

Second Courses

grilled mixed meat grill (for 2 persons)	€ 35
grilled horse fillet	€ 28
grilled beef fillet	€ 27
green pepper fillet	€ 28
fillet with "marzemino" wine	€ 28
fillet with balsamic vinegar	€ 28
fillet of meat with porcini mushrooms	€ 28
tris of fillet (beef - horse - ostrich)	€ 43
grilled beef entrecôte	€ 37
grilled t-bone steak	€ 11 / 100 gr.
grilled tuscan chianina beef	€ 13 / 100 gr.
grilled veal cutlet	€ 17
veal cutlet with butter and sage	€ 18
grilled roast beef	€ 16
grilled sliced fillet of meat with rocket and parmesan	€ 27
grilled sliced fillet of meat with cooking salt and rosemary	€ 27
grilled veal steak	€ 17
grilled various meat brochettes	€ 18
grilled lamb cutlet	€ 19
grilled mutton "arrosticini" (skewered pieces)	€ 19
veal escalope pizzaiola style	€ 15
breaded veal cutlet	€ 13
roast beef with onion	€ 16
Trentino-style carne salada with beans	€ 15

Fish Courses

grilled mixed fish (for 2 persons) _____	€ 48
shrimp brochettes _____	€ 17
mixed fish brochettes _____	€ 19
grilled sea bass _____	€ 18
grilled gilthead _____	€ 18
mixed fried fish _____	€ 19
grilled turbot (for 2 persons) _____	€ 50
prawns with green pepper _____	€ 24
tuna slices with rocket and cherry tomatoes _____	€ 22
grilled salmon trout fillet _____	€ 18
grilled brook trout _____	€ 20

Vegetables

roast potatoes _____	€ 6
french fries _____	€ 5,5
mixed salad _____	€ 6
mixed cooked vegetables _____	€ 6
grilled vegetables _____	€ 7
gratinated vegetables _____	€ 8
"spring" salad _____	€ 13
egg, tuna, mozzarella cheese, olives, cabbage, carrots, corn, tomatoes, radicchio, green lettuce	
"trentina" salad _____	€ 13
olives, mountain cheese ("formaggio di monte"), radicchio, boiled potatoes, golden apples, rocket, tomatoes, speck	
"mediterranea" salad _____	€ 13
pine nuts, shrimps, cherry tomatoes, corn salad, walnuts, olives, avocado	

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



*To end on a sweet note
let us tell you about
our desserts*

excellent I would say...

Beer and Soft Drinks

DRAUGHT BEER

pint	0,40	€ 5,5
small beer	0,20	€ 4,5
unfiltered beer pint	0,40	€ 6
small unfiltered beer	0,20	€ 5

BOTTLED BEER

weizen maisel's	0,5	€ 6
weizen (non-alcoholic)	0,5	€ 5
beer (non-alcoholic beer)	0,33	€ 4,5
peroni	0,33	€ 4,5
nastro azzurro	0,33	€ 4,5

SOFT DRINKS

small	0,20	€ 3,5
big	0,40	€ 5
mineral water	¾ lt.	€ 3,5
mineral water natural	¾ lt.	€ 3,5

House Wine

teroldego	}	1 lt.	€ 12
muller thurgau		½ lt.	€ 8
schiava		¼ lt.	€ 6

Warm Drinks

coffee	€ 1,5
decaffeinated coffee	€ 1,5
coffee with liqueur	€ 2
barley coffee	€ 1,5
cappuccino	€ 2,5
chocolate	€ 2,5
assorted tea and infusions	€ 3

Aperitifs

our aperitif _____	€ 5,5
a glass of prosecco _____	€ 5
trento doc _____	€ 6
hugo _____	€ 6
martini (white, rosè, red) _____	€ 5
aperol spritz _____	€ 6
caipiroska non-alcoholic _____	€ 5,5
tropical mint _____	€ 6



*Please inform our staff of the need to
consume food free of certain
allergic substances!*

*We love to cook
with love...*

