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# TASTING MENU

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TARTAR OF RAW MARINATED GOBBETTI PRAWNS  
WITH A BROTH OF COCONUT AND LIME

QUAIL SALAD MARINATED WITH GINGER,  
CROCANT PAN BRIOCHE TERRINE OF FOIE GRAS  
AND WILD CHERRIES SAUCE

PODS FILLED WITH LIQUID PEAS, CARPACCIO OF SCALLOPS  
AND EMULSION OF MINT AND PINE-SEEDS

RAVIOLI FILLED WITH AUBERGINES,  
TOMATO AND PESTO SAUCE

DOTTO WITH CREAM OF LEEK, SPINACH,  
CUTTLEFISH AND BLACK POLENTA

FILET OF VEAL WITH MUSHROOMS,  
ASPARAGUS AND TRUFFLE

SPHER OF MERINGUE WITH FROTH OF WILD STRAWBERRIES

SMALL ASSORTED PASTRIES

€ 100,00

(SERVED TO ALL THE TABLE)

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## LITTLE MENU

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SMALL CAKE OF ASPARAGUS  
WITH POACHED EGG  
AND CREAM OF GRANA PADANO CHEESE

TORTELLI OF RABBIT FROM CARMAGNOLA  
WITH VEGETABLES, ROASTED TOMATOES  
AND CREAM OF SMOKED RICOTTA CHEESE

SECRET OF PATANEGRA PORK WITH BLUEBERRIES,  
CREAM OF POTATOES AND THYME

CROCANT BISCUIT WITH FRESH FRUIT  
AND VANILLA SAUCE OF THAITI

SMALL ASSORTED PASTRIES

€ 80,00

(SERVED TO ALL THE TABLE)

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## LAKE MENU

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TOASTED SEEDS  
AND MAYONNAISE OF CUCUMBER

RISOTTO WITH CREAM OF SCALLION,  
SARDINE OF MONTEISOLA, SMOKED BOTTARGA  
OF LAVARET AND EXTRACT OF MUSHROOMS

CANDY OF BORRAGGINE WITH PEARL  
OF LAVARET AND SMOKED OIL.

PIKE PESCATORA STYLE  
WITH ROASTED POLENTA

SAVARIN OF PEACHES FLAVOURED  
WITH IBISCUS AND SORBET OF PEACH

SMALL ASSORTED PASTRIES

€ 80,00

(SERVED TO ALL THE TABLE)

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## STARTERS

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ROOLS OF EEL WITH VEGETABLES MARINATED IN TERRAGON VINEGAR	€ 18,00
TOAST WITH CHAR AND AVOCADO, SMALL SALAD WITH TOASTED SEEDS AND MAYONNAISE OF CUCUMBER	€ 23,00
SELECTION OF RAW SEA FISH	€ 50,00
TARTAR OF RAW MARINATED GOBBETTI PRAWNS WITH A BROTH OF COCONUT AND LIME	€ 25,00
EMOTIONS FROM THE SEA	€ 26,00
CROCANT ROLL OF AUBERGINES WITH COOKED AND RAW RED PRAWNS OF SARDEGNA, STRACCIATELLA CHEESE, BASIL SAUCE AND CAVIAR	€ 28,00
CREAM OF FRESH TOMATOES AND CROCANT BREAD WITH LOW COOKING TEMPERATURE SHELLFISH PARFUMED WITH MINT	€ 26,00
WILD OCTOPUS ROASTED WITH TOMATOES CONFIT AND BLACK OLIVE OF TAGGIASCA, CREAM OF SMOCKED POTATOES AND BASIL	€ 23,00
SALT COD COOKED AT LOW TEMPERATURE WITH FROTH OF RED PEPPER, ANCHOVIES AND BURRATA CHEESE	€ 25,00
SMALL CAKE OF ASPARAGUS WITH POACHED EGG AND CREAM OF GRANA PADANO CHEESE	€ 20,00
QUAIL SALAD MARINATED WITH GINGER, CROCANT PAN BRIOCHE TERRINE OF FOIE GRAS AND WILD CHERRIES SAUCE	€ 25,00
GOOSE LIVER FOIE GRAS WITH SCAMPI RAISED IN A PAN, STRAWBERRIES AND OLD VINEGAR, PINE-SEEDS ICE-CREAM.	€ 33,00

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## PASTA

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COLD CREAM OF WITH ASPARAGUS WITH BURRATA CHEESE AND ZUCCHINI, DUMPLINGS OF CHAR AND OLIVE OF TAGGIASCA	€ 23,00
LINGUINE FROM GRAGNANO WITH SEA URCHIN SAUCE, RAW MARINATED SHELLFISH IN GARDA OIL	€ 26,00
PODS FILLED WITH LIQUID PEAS, CARPACCIO OF SCALLOPS AND EMULSION OF MINT AND PINE-SEEDS	€ 26,00
CANNELLONI WITH SEAFOOD RAGÙ AND PEAS CREAM, BOTTARGA OIL	€ 26,00
CANDY OF BORRAGGINE WITH PEARL OF LAVARET AND SMOCKED OIL	€ 23,00
TORTELLI OF RABBIT FROM CARMAGNOLA WITH VEGETABLES, ROASTED TOMATOES AND CREAM OF SMOCKED RICOTTA CHEESE	€ 25,00
REGINETTE WITH MEAT BALLS OF LAMB FLAVOURED WITH FENELL, CREAM OF CANNELLINI BEANS AND BLACK OLIVES OF TAGGIASCA	€ 25,00
RAVIOLI FILLED WITH AUBERGINES, TOMATO AND PESTO SAUCE	€ 23,00
RISOTTO WITH CREAM OF SCALLION, SARDINE OF MONTEISOLA, SMOCKED BOTTARGA OF LAVARET AND EXTRACT OF MUSHROOMS( MIN 2 PERSONS)	€ 25,00 P.P
RISOTTO WITH PILGRIM SCALLOPS AND LOBSTER COOKED AT LOW TEMPERATURE ( MIN 2 PERSONS)	€ 35,00 P.P

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## FISH

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CHAR RAISED IN THE PAN WITH CREAM OF MOREL MUSHROOM, CHARD, PROVOLA CHEESE AND ALLMANDS	€ 30,00
PIKE PESCATORA STYLE WITH ROASTED POLENTA	€ 30,00
SEA BASS RAISED IN THE PAN WITH MASH POTATOES, MAYONNAISE OF TERRAGON AND ZUCCHINI FLOWER FRIED IN TEMPURE WITH RED SHRIMPS AND RICOTTA CHEESE	€ 36,00
SOUP OF SCORPION-FISH AND SEAFOODS WITH SEA ASPARAGUS	€ 36,00
PEZZOGNA FISH (SADDLED SEABREAM) WITH SPINACH, WELKS CREAM, SAUCE OF SEA URCHINS AND MANTIS SHRIMPS.	€ 36,00
DOTTO WITH CREAM OF LEEK, SPINACH, CUTTLEFISH AND BLACK POLENTA	€ 36,00
BELLI OF TUNA WITH MUSHROOMS, SCALLOPS PAN BRIOCHE AND FOIE GRAS	€ 36,00
SCAMPI GRATINATED WITH SESAM	€ 36,00
BLU LOBSTER COOKED AT LOW TEMPERATURE WITH CREAM OF POTATOES AN DLEMON, CAVIAR AND PASSION FRUIT SAUCE	€ 50,00

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## MEAT

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FILET OF VEAL WITH MUSHROOMS, ASPARAGUS AND TRUFFLE	€ 36,00
LOIN OF RABBIT WITH LITTLE PAN-FRIED PEPPERS AND DEMI-GLACE SAUCE	€ 30,00
PIGEON WITH PORT AND CHERRIES FLAVOURED WITH CINNAMON SAUCE AND RAVIOLI FILLED WITH GOOSE LIVER FOIE GRAS	€ 36,00
SECRET OF PATANEGRA PORK WITH BLUEBERRIES, CREAM OF POTATOES AND THYME	€ 30,00
LAMB SHOULDER WITH IT'S SAUCE FLAVOURED WITH MINT AND COFFEE, ROASTED POTATOES	€ 30,00
FILLET OF FASSONE BEEF IN SALT AND PEPPER CRUST, CHICORY WITH ONION AND THYME OIL (MIN.2 PERSONS)	€ 40,00 P.P

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## CHEESE

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SELECTION OF CHEESE WITH MUSTARDS	€ 20,00
COVER CHARGE	€ 8,00

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*Dessert*

RISTORANTE  
*Esplanade*  
DESENZANO DEL GARDA  
TEL. 030 9143361

*Esplanade*



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## *Dessert*

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WILD BERRIES PARFAIT WITH SAMBUCA SAUCE	€ 15,00
“TAKE ME” CHOCOLATE TEMPTATION	€ 15,00
“FRESH” PASSION FRUIT, MANGO AND COCONUT MEET KIWI	€ 15,00
WHITE CHOCOLATE WITH STRAWBERRIES, GINGER AND MINT	€ 15,00
“THE SLICE” PEACH AND APRICOT, YOGURT MOUSSE AND PAF PASTRY	€ 15,00
CROQUANT BISQUIT, FRESH FRUIT AND VANILLA SAUCE FROM THAITI	€ 15,00
OUR SORBET AND ICE CREAM	€ 10,00

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