
Tasting Menu

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

LINGUINE FROM GRAGNANO,
MANTECATED WITH ONIONS CREAM,
OYSTERS NUTS AND CAVIAR

BLUE LOBSTER RAVIOLI WITH TOMATOES
AND BISQUE LEMON GRASS FLAVOURED

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

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

SMALL ASSORTED PASTRIES

“TROPICANA”
COCONUT, PASSION FRUIT, PINEAPPLE AND CARAMEL

€ 100,00

(SERVED TO ALL THE TABLE)

Little Menu

AUBERGINE, PROVOLA CHEESE,
TOMATOES AND BASIL

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

FILET OF VEAL WITH MUSHROOMS,
ASPARAGUS AND BLACK TRUFFLE

SMALL ASSORTED PASTRIES

“EXPLOSION”
WHITE AND DARK CHOCOLATE,
LICORICE, SESAME AND MINT

€ 80,00

(SERVED TO ALL THE TABLE)

Lake Menu

TOAST WITH CHAR AND AVOCADO,
SMALL SALAD WITH TOASTED SEED
AND MAYONNAISE OF CUCUMBER

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

GRILLED EEL WITH GREEN TOMATOES JAM,
GARDA OLIVE AND GROPPELLO WINE REDUCTION

SMALL ASSORTED PASTRIES

“RAINBOW”
FRUITS AND CREAMS
IN DIFFERENT COLOR AND TEXTURES

€ 80,00

(SERVED TO ALL THE TABLE)

Starters

ROOLS OF EEL WITH VEGETABLES MARINATED IN TERRAGON VINEGAR	€	20,00
TOAST WITH CHAR AND AVOCADO, SMALL SALAD WITH TOASTED SEEDS AND MAYONNAISE OF CUCUMBER	€	25,00
SELECTION OF RAW SEA FISH	€	55,00
TARTAR OF MARINATED GOBBETTI PRAWNS WITH BROTH OF COCONUT AND LIME	€	25,00
EMOTIONS FROM THE SEA	€	28,00
FRESH BURRATA CHEESE WITH MARINATED RED SHRIMPS, CAVIAR, ASPARAGUS VARIATIONS, RASPBERRY SAUCE AND ANCHOVIES POWDER	€	30,00
SPIDERCRAB SALAD, YOGURT SAUCE, CURRY AND YUZU OIL	€	28,00
STUFFED CUTTLEFISH, WITH PEAS CREAM AND EMBER OIL	€	26,00
PANZANELLA (CREAM OF FRESH TOMATOES AND CROCANB BREAD) WITH SLOW COOKED SHELLFISH AROMATISED WITH MINT	€	28,00
WILD ROASTED OCTOPUS WITH BOUILLABAISSE REDUCTION, BLACK OLIVE FROM TAGGIA, POTATOES CREAM AND BASIL	€	23,00
SALTED COD COOKED IN LAW TEMPERATURE WITH CAPPERS POWDER, LEEK AND TOMATOES, WITH COCONUT MILK	€	26,00
AUBERGINE, PROVOLA CHEESE, TOMATOES AND BASIL	€	20,00
ASPARAGUS PIE WITH POACHED EGG AND GRANA PADANO CHEESE CREAM	€	20,00
MARINATED QUAIL BREST WITH CHICKPEA FLOUR, WILD CHERRIES SAUCE CROQUANT ONION AND LEMON MARMALADE	€	25,00
GOOSE LIVER WITH CARAMELIZED PEACH, ALMONDS ICE CREAM, AMARETTO AND COFFEE	€	35,00

Pasta

COLD CARROTS CREAM WITH ORANGE FLAVOURED SCAMPI, TAMARIND REDUCTION AND GOLDEN TOASTED BREAD	€ 28,00	
LINGUINE FROM GRAGNANO, MANTECATED WITH ONIONS CREAM, OYSTERS NUTS AND CAVIAR	€ 28,00	
PODS FILLED WITH LIQUID PEAS, SCALLOPS CARPACCIO AND MINT AND PINE-SEEDS EMULSION	€ 26,00	
BLUE LOBSTER RAVIOLI WITH TOMATOES AND LEMON GRASS FLAVOURED BISQUE	€ 30,00	
TORTELLI OF RABBIT FROM CARMAGNOLA WITH VEGETABLES, ROASTED TOMATOES AND SMOCKED RICOTTA CREAM	€ 25,00	
CANDY FILLED WITH CRUNCH PEPERONI, GOAT BUTTERMILK SAUCE AND CROQUANT SEA LETTUCE	€ 25,00	
CLOSED LASAGNA WITH OLD GRANA PADANO 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 TOMATOES, SHELLFISH COOKED IN BASIL OIL, LIME AND CHERRIES (MIN.2 PERSONS)	€ 35,00	P.P
RISOTTO WITH CREAM OF SWEET LEEKS, ZUCCHINI FLOWERS, OLIVE AND TOMATOES POWDER AND SAFFRON OIL (MIN.2 PERSONS)	€ 25,00	P.P

Fish

SMOKED EEL WITH GREEN TOMATOES JAM, GARDA OLIVE AND GROPPELLO WINE REDUCTION	€ 35,00
SEA BASS ROASTED WITH PUMPKIN SEED CREAM, SCAPECE GEL (ZUCCHINI, MINT AND VINEGAR) AND SQUIDS FILLED WITH TOMATOES AND CAPPERS	€ 38,00
PEZZOGNA FISH (SADDLED SEABREAM) WITH SPINACH, SEA SNAILS CREAM, SEA URCHINS SAUCE AND MANTIS SHRIMPS	€ 36,00
DOTTO WITH LEEKS CREAM, SPINACH, CUTTLEFISH AND BLACK POLENTA	€ 36,00
RED MULLET WITH "PAPPA AL POMODORO" AND FRIED ANEMONES	€ 36,00
TUNA BELLY WITH MUSHROOMS, SCALLOPS PAN BRIOCHE AND FOIE GRAS	€ 40,00
SCAMPI STEAMED WITH VEGETABLES AND GREEN PEPPER MAYONNAISE	€ 40,00
BLUE LOBSTER, VARIATION OF TOMATOES, MANGO, MARINATED RHUBARB WITH STRAWBERRY AND PASSION FRUIT	€ 55,00

Meat

VEAL FILET WITH MUSHROOMS, ASPARAGUS AND BLACK TRUFFLE	€	36,00	
RABBIT LOIN WITH LITTLE PAN-FRIED PEPPERS AND DEMI-GLACE SAUCE	€	30,00	
PIGEON WITH PORT AND CHERRIES REDUCTION WITH CINNAMON SAUCE AND LIVER'S BON-BON	€	40,00	
SECRET OF PATANEGRA PORK WITH BLUEBERRIES, CREAM OF POTATOES AND THYME	€	30,00	
SLOW COOKED LAMB SHOULDER WITH DEMI-GLACE SAUCE FLAVOURED WITH MINT AND COFFEE, ROASTED POTATOES	€	35,00	
FASSONA BEEF FILLET IN SALT AND PEPPER CRUST, CHICORY GRATIN AND THYME OIL (MIN.2 PERSONS)	€	40,00	P.P

Cheese

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

Dessert

R I S T O R A N T E
Esplanade
DESENZANO DEL GARDA
TEL. 030 9143361

Esplanade

The Dessert

“TROPICANA”

COCONUT, PASSION FRUIT, PINEAPPLE AND CARAMEL

€ 15,00

“RAINBOW”

FRUITS AND CREAMS IN DIFFERENT COLOR AND TEXTURES

€ 15,00

“EXPLOSION”

WHITE AND DARK CHOCOLATE, LICORICE, SESAME AND MINT

€ 15,00

“TIEMPO STYLE SOUFFLÉ”

WITH COFFEE AND LEMON

€ 15,00

“POSTCARD FROM ESPLANADE”

WHITE CHOCOLATE, PEACH, ALMONDS AND VIOLET

€ 15,00

BISQUIT

WITH FRESH FRUIT AND VANILLA

€ 15,00

OUR SORBETS AND ICE CREAMS

€ 10,00

Dessert Wine

BY THE GLASS

ACINI NOBILI	MACULAN	€ 18,00
ALA	DUCA SALAPARUTA	€ 7,00
BAGLIO FLORIO (MARSALA SOLERAS)	FLORIO	€ 6,00
BAROLO CHINATO	CAPPELLANO	€ 9,00
BRACHETTO D'ACQUI	GIACOMO BOLOGNA 0,375 L	€ 15,00
CHÂTEAU RIUSSEC (SAUTERNES) GRAND CRU	A. VUILLER	€ 20,00
CHÂTEAU HAUT-MAYNE (SAUTERNES)	HAUT MAYNE	€ 8,00
COMTESS SANCT VALENTIN	ST MICHELE APPIANO	€ 11,00
DINDARELLO	MACULAN	€ 5,00
EDYS	MASO BASTIE	€ 10,00
ESSENZIA	POJER & SANDRI	€ 10,00
GEWÜRZTRAMINER CASHMERE	ELENA WALCH	€ 18,00
I CAPITELLI	ANSELMI	€ 8,00
MALVASIA DELLE LIPARI	FLORIO	€ 12,00
MALVASIA DELLE LIPARI	HAUNER	€ 11,00
MALVASIA PASSITO	IL NEGRESE	€ 6,00
MARSALA SUPERIORE ORO VIGNA LA MICCIA	DE BARTOLI	€ 8,00
MOSCATO D'ASTI	LA SPINETTA 0,375 L	€ 15,00
MOSCATO DI SCANZO (DON QUIJOTE)	COMPAGNONI	€ 8,00
MOSCATO PASSITO	V. SANTOSTEFANO	€ 11,00
MOSCATO PASSITO DI PANTELLERIA (BEN RYE)	DONNA FUGATA	€ 11,00
MOSCATO PASSITO DI PANTELLERIA (MUEGGEN)	S. MURANA	€ 11,00
MOSCATO PASSITO DI PANTELLERIA (MARTINGANA)	S.MURANA	€ 17,00
MOSCATO PASSITO PIASA RISCHIEI	FORTETO DELLA LUJA	€ 12,00

Dessert Wine

BY THE GLASS

MOSCATO ROSA	HOFSTÄTTER	€ 10,00
MOSCATO ROSA	ZENI	€ 8,00
MOSCATO ROSA	ELENA WALCH	€ 11,00
MOSCATO ROSA PREPOSITUS	ABB. NOVACELLA	€ 11,00
MUFFATO DELLA SALA	ANTINORI	€ 11,00
PALMARGENTINA	COSTARIPA	€ 6,00
PASSITO DELLA ROCCA	PIEROPAN	€ 10,00
PICOLIT	LIVIO FELLUGA	€ 20,00
PICOLIT	RONCHI DI CIALLA	€ 18,00
PICOLIT	DORIGO	€ 15,00
RECIOTO DI SOAVE (LE COLOMBARE)	PIEROPAN	€ 10,00
RECIOTO DELLA VALPOLICELLA	DAL FORNO	€ 45,00
RECIOTO DELLA VALPOLICELLA	QUINTARELLI	€ 35,00
RECIOTO DELLA VALPOLICELLA	ZENATO	€ 10,00
SOLALTO	FATTORIA LE PUPILLE	€ 7,00
SOLE DI DARIO	CANTRINA	€ 10,00
SOL DORÉ	PROVENZA	€ 7,00
TAL LUC	LIS NERIS	€ 25,00
TERMINUM	TRAMIN	€ 16,00
TORCOLATO	MACULAN	€ 8,00
TRE FILER	CÀ DEI FRATI	€ 8,00
VERDUZZO PASSITO	RONCHI DI MANZANO	€ 6,00
VIN SANTO	ANTINORI	€ 10,00
VIN SANTO	AVIGNONESI	€ 55,00
