San Vigilio - Garda



STARTERS

Seared Scallop on Corn Variation € 28

Carpaccio of Catch of the Day, Almond Emulsion, Citron, Bergamot, Spring Salad € 28

> Red Prawn, Pumpkin Gazpacho and Its Seeds € 32

> > "Riviera Syle" Veal with Tuna Sauce € 26

King Oyster Mushroom with Goat Cheese Foam, Green Sauce and Marinated Egg Yolk € 24

FIRST COURSES

Spaghettone with Clams and Parsley Pesto € 28

Pacchero with Cuttlefish, Its Lard and Its Ink € 30

Fresine with Scampi Busara and Lemon € 37

Devotion... Paccheri with Corbarino tomato € 24

Cacio e Pepe Risotto with Raw and Cooked Asparagus and Smoked Egg Yolk Emulsion € 28

Oriental Calamarata, minced broccoli, ham extract and baby squids € 30

MAIN COURSES

Mediterranean-Style Catch of the Day with Fennel and Dill € 35

Swordfish Milanese (for two people) € 60

Grilled Octopus with Galician Emulsion and Parsley Chlorophyll (for two people) € 60

> Beef with Turnip Tops and Saffron Jus € 32

Celeriac Steak with Parsley and Horseradish Emulsion € 26

SIDE DISHES

Triple-cooked chips € 10

Mixed Greens with Radishes € 10

Escarole alla Carrettiera € 10

Green Beans with Honey and Mustard € 10

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DESSERTS

Tiramigiù € 12

Rose Cake with Vanilla Cream and Aged Rum € 12

Lavender Bavarian Cream with Celery, Green Apple, and Lovage € 12

Chocolate and Cherry € 12

Selection of sorbets
2 scoops € 8 - 3 scoops € 12

Selection of cheeses, accompanied by seasonal jams, honey and dried fruit pan brioche

3 cheese € 14 - 5 cheese € 20

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San Vigilio - Garda



TASTING MENU

STARTERS

Carpaccio of Catch of the Day, Almond Emulsion, Citron, Bergamot, Spring Salad

Red Prawn, Pumpkin Gazpacho and Its Seeds

FIRST COURSES

Pacchero with Cuttlefish, Its Lard and Its Ink

Fresine with Scampi Busara and Lemon

MAIN COURSE

Mediterranean-Style Catch of the Day with Fennel and Dill

DESSERT

Rose Cake with Vanilla Cream and Aged Rum

€ 120

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