

San Vigilio - Garda

RIVIERA

RESTAURANT

STARTERS

Grilled squid, potatoes, chicory and caper leaves

€ 26

Mediterranean-style trout ceviche

€ 28

Red prawn with pumpkin gazpacho and seed cracker

€ 32

Garronese Veneta beef tartare, pickles,
sweet and sour onion, mustard emulsion and egg yolk

€ 24

King oyster mushroom soured,
Parmigiano Reggiano mousse and truffle

€ 26

FIRST COURSES

Spaghetti with clams and parsley pesto

€ 28

Linguine with capers, lemon and tuna roe

€ 30

Paccheri with "alla marinara" squid ragout

€ 30

Devotion... Paccheri with Corbarino tomato

€ 24

Risotto with 30 months aged Parmigiano Reggiano Vacche Rosse and truffle

€ 32

MAIN COURSES

Cauliflower steak,
caper chutney and vegetable bagna cauda
€ 24

Cod fish with Roman-style artichoke and mint
€ 32

Braised beef cheek with parsley sauce and celeriac
€ 28

Swordfish Milanese
(for two people)
€ 60

Grilled octopus a la Gallega and parsley chlorophyll
(for two people)
€ 60

SIDE DISHES

Spinach with Piedmont Manteca butter
€ 10

Triple-cooked chips
€ 10

Roman-style puntarelle
€ 10

Sauteed turnip greens
€ 10

WiFi: Riviera-Friends
PASSWORD: WelcomeRiviera0822

The menu we have prepared for you may contain allergens. We ask you to inform us of any intolerances or allergies. Some of our dishes ingredients may be frozen at our restaurant to preserve their organoleptic and nutritional characteristics or to use ingredients that are not always available. The staff is at your disposal for further clarification. Fish products served raw have undergone reclamation by freezing treatment as required by EU Reg. 853/2004.

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RIVIERA

RESTAURANT

6 COURSES TASTING MENU

STARTERS

Mediterranean-style trout ceviche

Red prawn with pumpkin gazpacho and seeds

FIRST COURSE

Linguine with capers, lemon and tuna roe

MAIN COURSES

Octopus tentaclet

Cod fish with Roman-style artichoke and mint

DESSERT

€ 120

MEAT TASTING MENU

(4 courses)

STARTER

Garronese Veneta beef tartare, pickles,
sweet and sour onion, mustard emulsion and egg yolk

FIRST COURSE

Risotto with 30 months aged Parmigiano Reggiano Vacche Rosse and truffle

MAIN COURSE

Braised beef cheek with parsley sauce and celeriac

DESSERT

€ 80

FISH TASTING MENU

(4 courses)

STARTER

Mediterranean-style trout ceviche

FIRST COURSE

Paccheri with "alla marinara" squid ragout

MAIN COURSE

Cod fish with Roman-style artichoke and mint

DESSERT

€ 90

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VEGETARIAN TASTING MENU

(4 courses)

STARTER

King oyster mushroom soured,
Parmigiano Reggiano mousse and truffle

FIRST COURSE

Risotto with 30 months aged Parmigiano Reggiano
Vacche Rosse and truffle

MAIN COURSE

Cauliflower steak, caper chutney and vegetable bagna cauda

DESSERT

€ 80

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DESSERTS

Tiramigiù

€ 12

Millefeuille with Marsala mousse, dried fruit and vanilla

€ 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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