



LA LIMONAIA RESTAURANT

STARTERS

Savory tart with borage and ricotta cheese, sauce of Swiss chard and black garlic	22
Sea bass carpaccio, citrus ceviche, marinated fennel	28
Octopus salami with “crusco” smoked pepper, mashed potatoes, parsley and lemon	26
Beef tartare with capers, parsley, sour onions, Béarnaise sauce with balsamic vinegar	28

FIRST COURSES

Ravioli filled with burrata, confit tomatoes, marjoram and almonds	26
Risotto with asparagus and spinach, goat cheese and browned butter with truffle	26
Spaghetti Senatore Cappelli “alla busera” with prawns and crispy bread crumbs	28
Chickpea soup, mixed pasta and mussels	24

FISH MAIN COURSES

Catch of the day	Fish fillet cooked by the grill served with vegetables	38
	Fish fillet Ligure style served with cherry tomatoes, Taggiasca olives, potatoes, capers, oregano and marjoram	38
	Fish fillet crusted with salt and seaweed served with baked potatoes	38
Fish soup with toasted bread		34

MEAT MAIN COURSES

Grilled beef fillet with vegetables	40
Breaded veal cutlet Milanese-style with cherry tomatoes and oregano	34
Roasted free range chicken “Alpe del Garda” selection, sweet and sour sauce with lemons from Gargnano, browned potatoes (28 oz. for two persons)	64

CHEESE

Selection of Italian cheeses with homemade jam and organic honey	26
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DAILY MENU

Veal carpaccio cooked at low temperature, tuna sauce and capers from Gargnano 24

Seared scallops with king trumpet mushrooms, carrots and spinach 28

Spaghetti Felicetti Senatore Cappelli carbonara style 24

Risotto with lobster and candied lemon 30

Confit cod and potato salad 36

Herford beef picanha, sautéed chards with bacon and parsnip 38

LEFAY SPA

Vegetable soup with miso and herb pesto 22

Sweet potato gnocchi, asparagus and vegan cheese 24

Vegan curry with parsnip, okra, leeks and red lentils 26

Strawberries with vanilla and soy ice cream 14

The Lefay SPA menu  has been created in collaboration with the Lefay SPA Scientific Committee to reduce metabolic demands and cleanse the body. The menus offer tasty and easily digestible combinations of no dairy, gluten-free and mainly prebiotic ingredients that foster the natural wellbeing of the gut flora. The selected used sweeteners are very low in calories, do not affect blood sugar levels and are therefore well tolerated by the body.

DESSERTS

Tiramisu 16

Molten chocolate cake with orange soup, Riviera citrus jam, banana and nutmeg sauce 16

Millefeuille, creamy vanilla and white chocolate, pineapple and pepper ice cream 16

Local lemon mousse, white chocolate and Tassoni citron liqueur 16

Ice cream selection 14

Sorbet selection 16

Our meals may contain allergens. For further information please contact our Staff.

The fish meant to be eaten raw is subjected to a blast chilling preventive treatment according to the rules prescribed by EC Regulation 854/2004. In order to assure the hygiene and food safety and the organoleptic properties of the product, our preparations can be subjected to blast chilling.

