



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

Fish fillet cooked by the grill served with vegetables **38**

Catch of the day 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**

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.