

/	STARTERS ———————	
Egg cooked at low temperature, Jerusalem artichoke cream, Colfiorito lentils and black truffle		22
Shrimp carpaccio, marinated artichokes and mullet roe		28
Calamari, confit chicory and asparagus chicory		26
Beef tartare, green pepper emulsion and crispy vegetable chips		28
	FIRST COURSES ———————————————————————————————————	
Ravioli filled with burrata, rocket	salad pesto sauce, almond milk	26
Risotto with goat cheese, pumpkin and calamansi		26
Spaghetti Senatore Cappelli with seafood and parsley pesto sauce		28
Orecchiette with wild broccoli, Adriatic anchovies, riviera olives, fried bread		24
FIS	SH MAIN COURSES ———————————————————————————————————	
	Fish fillet cooked by the grill served with vegetables	40
Catch of the day	Fish fillet Ligure style served in potato sauce, cherry tomatoes, Taggiasca olives and in oil artichokes	40
	Fish fillet crusted with salt and seaweed served with stewed vegetables	40
Fish soup with toasted bread		36
ME	AT MAIN COURSES	
Poof fillet wasatables as also discover	ossavala and	
Beef fillet, vegetables cooked in casserole and balsamic vinegar sauce		42
Breaded veal cutlet Milanese-style with cherry tomatoes and oregano		38
Roasted free range chicken "Alpe del Garda" selection, sweet and sour sauce with lemons from Gargnano, vegetable caponata (28 oz. for two persons)		64
	— CHEESE ——————————————————————————————————	

Selection of Italian cheeses with homemade jam and organic honey

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DAILY MENU Veal carpaccio cooked at low temperature, tuna sauce 24 and capers from Gargnano Seared scallops with king trumpet mushrooms, carrots and spinach 28 24 Spaghetti Felicetti Senatore Cappelli carbonara style Vegetable ravioli, cherry tomato fondue 24 Confit cod, pumpkin, chili oil, roasted cauliflower 36 Braised veal shank Milanese style 34 LEFAY SPA Vegetable soup with miso and herb pesto 22 Sweet potato gnocchi, Jerusalem artichokes and hazelnuts 24 Vegan curry with parsnip, okra, leeks and red lentils 26 Wild berries with vanilla and soya ice cream 14 The Lefay SPA menu Ahas 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, glutenfree 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** Rose cake with eggnog 16 Chocolate ingot, pistachio and raspberry 16 Meringue, caramelized apples, vanilla ice cream and star anise Local lemon mousse, white chocolate and Tassoni citron liqueur 16 Ice cream selection 14

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.

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Sorbet selection