



LA LIMONAIA RESTAURANT

STARTERS		
Stuffed zucchini, buffalo ricotta cheese, tomato carpaccio and herb oil		24
	Nicoise tuna tartare	30
	Octopus, panzanella, BBQ sauce	26
	Beef tartare with black summer truffle, egg emulsion and oil flavored with chive	28
FIRST COURSES		
Ravioli filled with burrata, rocket salad, almond milk		26
	Risotto Riserva San Massimo creamed with Robiola tre latti cheese, lemon and rosemary	26
	Linguine Benedetto Cavalieri with clams	30
	Orecchiette with wild broccoli, Adriatic anchovies, Riviera olives, fried bread	24
FISH MAIN COURSES		
Catch of the day	Fish fillet cooked by the grill served with vegetables	40
	Fish fillet Ligure style served in potato sauce, cherry tomatoes and Taggiasca olives	40
	Fish fillet crusted with salt and seaweed served with stewed vegetables	40
Fish soup with toasted bread		36
MEAT MAIN COURSES		
Beef fillet, vegetables cooked in casserole and balsamic vinegar sauce		44
Lamb chops, potato millefeuille and thyme sauce		38
Roasted free range chicken “Alpe del Garda” selection, sweet and sour sauce with lemons from Gargnano, roasted potatoes and vegetables (28 oz. for two persons)		64
CHEESE		
Selection of Italian cheeses with homemade jam and organic honey		28

DAILY MENU	
Seared scallops, zucchini cream and zucchini flowers	30
Risotto with cuttlefish ink	28
Mixed fried fish	34
Chocolate profiteroles	16
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 soya 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	
Millefeuille, mascarpone cream and strawberries	16
Coffee mousse, white chocolate and hazelnuts	16
Molten chocolate cake with cherry soup and vanilla 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 ensure the hygiene and food safety and the organoleptic properties of the product, our preparations can be subjected to blast chilling.	