



LA LIMONAIA RESTAURANT

STARTERS		
Egg cooked at low temperature, Jerusalem artichoke cream, Colfiorito lentils and black truffle		24
	Octopus, broad beans and chicory	28
	Calamari and asparagus chicory	28
Beef tartare, green pepper emulsion and crispy vegetable chips		28
FIRST COURSES		
Pumpkin tortello, walnut sauce		26
Risotto Carnaroli Riserva San Massimo with saffron, local capers, candied lemon and cocoa beans		26
Spaghetti Senatore Cappelli with seafood		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, cherry tomato and Taggiasca olive stew	40
	Fish fillet crusted with salt and seaweed served with stewed vegetables	40
Stewed musky octopus and Ligurian panissa		34
MEAT MAIN COURSES		
Beef fillet, vegetables cooked in casserole and béarnaise sauce		44
Veal cheek with mashed potatoes		36
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	
Veal carpaccio cooked at low temperature, tuna sauce and capers from Gargnano	26
Spaghetti carbonara style	26
Breaded veal chop Milanese-style with mashed potatoes	38
Chocolate profiteroles	16
LEFAY SPA 	
Vegetable soup with miso	22
Sweet potato gnocchi and Jerusalem artichokes	24
Artichokes barigoule style with vegetables and chicory	26
Soy ice cream with wild berry sauce	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	
Rose cake with zabaione	16
Black Forest cake	16
Meringue, caramelised apples, vanilla ice cream and star anise	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 853/2004. In order to ensure the hygiene and food safety and the organoleptic properties of the products, our preparations can be subjected to blast chilling.