LA LIMONAIA RESTAURANT

	STARTERS	
Stuffed aubergine, buffalo mozzarella, basil sauce and red bell pepper fondue		24
Nicoise tuna tartare		30
Lukewarm octopus salad, panzanella and black olive powder		26
Beef tartare with black summer truffle, egg emulsion and chive infused olive oil		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
Luinguine with clams and parsley		30
Gnocchi, basil pesto and prawns		30
	FISH MAIN COURSES	
	Fish fillet cooked by the grill served with vegetables and salmoriglio sauce	42
Catch of the day	Fish fillet Ligure style served in potato sauce, cherry tomatoes and Taggiasca olives	42
	Fish fillet crusted with salt and seaweed served with stewed vegetables	42
Squid stuffed with bread and local olives		38
	MEAT MAIN COURSES	
Beef fillet, green pepper sauce		44
Breaded yeal chon Milanese-style with notato nurée		38

Example of menu.

The proposal changes daily.

DAILY MENU Tomato "pappa", raw prawns, burrata cheese 30 and black olive powder Risotto with cuttlefish ink 28 Mixed fried fish 36 Chocolate profiteroles 16 ----- LEFAY SPA 🖊 Vegetable soup with miso and herb pesto 22 Sweet potato gnocchi, asparagus and vegan cheese 24 Seitan, tuna sauce 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, 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 Millefeuille, mascarpone cream and strawberries 16

Molten chocolate cake with cherry soup and vanilla ice cream 16

Local lemon mousse, white chocolate and Tassoni citron liqueur

Ice cream selection

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)

66

Sorbet selection

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

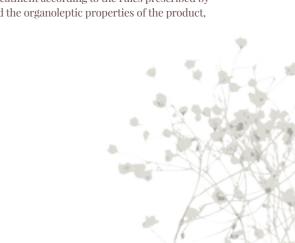
Caramel tartlet, peanut, apricot and mango praline

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 product, our preparations can be subjected to blast chilling.

CHEESE

Selection of Italian cheeses with homemade jam and organic honey

28



16

16

14