



LA LIMONAIA RESTAURANT

STARTERS	
Egg cooked at low temperature, Jerusalem artichoke foam, Colfiorito lentils and black truffle	24
Octopus, broad beans and chicory	28
Tuna carpaccio, asparagus chicory, avocado and confit tomatoes	30
Beef tartare, green pepper emulsion and potato chips	28

FIRST COURSES	
Casoncelli pasta with pumpkin, shellfish sauce and prawns	30
Risotto with saffron and gremolata sauce	26
Pappardelle stuffed with braised beef, butter, sage and black truffle	28
Orecchiette with wild broccoli and fried bread crumbs	24


FISH MAIN COURSES		
Catch of the day	Fish fillet cooked by the grill served with vegetables	42
	Fish fillet Ligure style served in potato sauce, cherry tomatoes and Taggiasca olives	42
Stewed musky octopus with tomato and basil		36
Char fillet, roasted artichokes, chestnut purée and lard		38

MEAT MAIN COURSES	
Beef fillet, vegetables cooked in casserole and green pepper sauce	44
Veal cheek with Storo yellow polenta	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)	66

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
Rigatoni carbonara style	26
Breaded veal chop Milanese-style with mashed potatoes	38
Profiteroles with chantilly and chocolate sauce	16

LEFAY SPA 	
Yellow lentil dahl with curcuma and curry	22
Sweet potato gnocchi and Jerusalem artichoke cream	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	
Local rose cake with zabaione	16
Black Forest cake	16
Lotus Biscoff cheesecake	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.