



LA LIMONAIA RESTAURANT

STARTERS		
	Stuffed aubergine, buffalo mozzarella, basil sauce and red bell pepper fondue	24
	Nicoise tuna tartare	30
	Lukewarm octopus, friggitelli peppers and potato chips	28
	Parma Sant’Ilario raw ham 24 months, homemade pickled vegetables	28
FIRST COURSES		
	Ravioli filled with burrata cheese, roasted yellow cherry tomato, oregano and lemon	28
	Carnaroli risotto with porcini mushrooms and Pannerone Lodigiano cheese	30
	Spaghetti cooked in a fish soup and prawns	30
	Lake Garda potato gnocchi, basil pesto, green beans and pine nuts	26
FISH MAIN COURSES		
Catch of the day	Grilled fish fillet served with sautéed leaf vegetables and lemon dressing	42
	Fish fillet isolana style with potatoes, tomato, olives and basil	42
Fried calamari and pimento mayonnaise		38
Char fillet served with Gardesana sauce, Jerusalem artichoke terrine		38
MEAT MAIN COURSES		
Sliced Italian Angus beef rump, boulangère potatoes		40
Pork neck cooked at low temperature, plum ketchup and roasted parsnip		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 people)		68
CHEESE		
Selection of Italian cheeses with homemade jam and organic honey		28

DAILY MENU	
Tomato “pappa”, burrata cheese and black olive powder	28
Risotto with cuttlefish ink	30
Prawns in tempura with sweet and sour chilli sauce	40
Coffee and cardamom babà, mascarpone and Marsala ice cream	16
LEFAY SPA 	
Jerusalem artichoke and herb velvety soup	22
Sweet potato gnocchi, asparagus and vegan cheese	24
Soy strips, curry sauce and green apple	28
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 well-being 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, chantilly and chocolate cream	16
Carrot, yoghurt and citrus cake	16
Bavarian cream with Gargnano lemons, Tassoni citron liqueur	16
Sliced mango and papaya	18
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 product, our preparations can be subjected to blast chilling.	