



The authentic taste of Italian cuisine
by our chef Emanuele Petrosino.

Starters

23€

Soft egg, Piedmont hazelnut, taleggio cheese and black truffle [1, 3, 7, 8]

Mediterranean squid stew with foamy potatoes [1, 4, 7, 14]

Culatello di Zibello, pickled vegetables and gnocco fritto [1, 3, 5, 7, 8]

Marinated salmon with berries on buffalo ricotta toast [1, 4, 7, 8]

First Courses

25€

24 months Parmigiano Reggiano tortellini [1, 3, 7]

Carbonara mezze maniche with black truffle [1, 3, 7]

Fresh maltagliati with beans, mussels and pecorino cheese [1, 3, 4, 7, 9, 14]

Spaghettoni Gerardo Di Nola with Terramagna tomatoes from Vesuvio [1]

Second Courses

28€

Sliced beef with sautéed vegetables and white wine and rosemary gravy [5, 7, 9]

Beef cheek with polenta cream and sautéed spinach [7]

Catch of the day in acqua pazza [1, 2, 4, 7, 9, 14]

Salted codfish, chickpeas and escarole [4, 9, 14]

Desserts

15€

Millefoglie pastry with blackberries and red fruits sorbet [1, 3, 5, 7, 8]

Tiramisù [1, 3, 7]

Fresh seasonal fruit in osmosis of herbs from our vegetable garden and vanilla ice-cream [3, 7]

Truffle Season | TASTING MENU

70€

Soft egg, Piedmont hazelnut, taleggio cheese and black truffle [4]

Carbonara mezze maniche with black truffle [1, 3, 7]

Beef cheek with polenta cream, sautéed spinach and black truffle [7]

Tiramisù [1, 3, 7]

Salads

20€

Caprese

COSTANZO BUFFALO MOZZARELLA, MARINATED TOMATOES FROM OUR VEGETABLE GARDEN, BASIL PESTO AND PUFFED CRACKERS [1, 7, 8]

Caesar Salad

CHICKEN SOFTLY ROASTED ON CHARCOAL, LETTUCE, 24 MONTHS PARMESAN, TOMATOES, CRISP BACON, TOASTED BREAD, CAESAR SAUCE [1, 3, 4, 7, 9, 10]

Nizzarda

CETARA TUNA, GREEN BEANS, POTATOES, TOMATOES, BOILED EGGS, TAGGIASCA OLIVES, RADICCHIO AND LETTUCE [1, 3, 4, 7]

Single Dishes

25€

International club sandwich with potato chips [1, 3, 5, 7, 10]

Bun with Italian Angus beef burger, tomatoes, lettuce, smoked provola cheese and bacon [1, 3, 7, 10]

"Pizza" Margherita [1, 7]

EXTRACTION MENU*

2-COURSE MEAL CHOSEN FROM THE MENU: 40€

3-COURSE MEAL CHOSEN FROM THE MENU: 55€

*Courses and prices are per person. Single dishes are excluded from the Extraction Menu.

Fresh products could be blast frozen to guarantee their perfect preservation.

We kindly ask you to inform our staff of any allergy or intolerance.

Following UE law 853/2004 fish and crustaceans served raw have been treated for 24 hours at a temperature lower than -20°C to guarantee food safe quality.

List of allergens

1. Cereals containing gluten (wheat, rye, barley, oats, spelled, kamut or their hybrid strains) and products derived except: wheat based glucose syrups, including dextrose, wheat-based maltodextrine.
2. Crustaceans and products based on shellfish.
3. Eggs and egg products.
4. Fish and seafood products, except: a) fish gelatine used as carrier for vitamin or carotenoid preparations; b) fish gelatine or Isinglass used as fining agent in beer and wine.
5. Peanuts and peanut-based products.
6. Soybeans and soy products, except: a) fully refined soybean oil and fat (1); b) natural mixed tocopherols (E306), tocopherol D-alpha tocopherol, natural natural D-alpha, natural D-alpha tocopherol succinate from soybean sources; c) vegetable oils derived phytosterols and phytosterol esters from soybean sources; d) plant stanol ester produced from vegetable oil sterols from soybean.
7. Milk and milk-based products (including lactose), except: a) whey used for making alcoholic distillates including ethyl alcohol of agricultural origin; b) lattiolo.
8. Nuts, namely: almonds (*Amygdalus communis* L.), hazelnuts (*Corylus avellana*), walnuts (*Juglans regia*), cashew nuts (*Anacardium occidentale*), pecan nuts [*Carya illinoensis* (Wangenh.) K. Koch], Brazil nuts (*Bertholletia excelsa*), pistachio nuts (*Pistacia vera*), macadamia nuts and Queensland nuts (*macadamia ternifolia*), and products thereof, except for nuts used for making alcoholic distillates including ethyl alcohol of agricultural origin.
9. Celery and products containing celery.
10. Mustard and products containing mustard.
11. Sesame seeds and products based on sesame seeds.
12. Sulfur dioxide and sulphites at concentrations of more than 10 mg / kg or 10 mg / liter in terms of the total SO₂ to be calculated for products as proposed ready for consumption or as reconstituted according to the manufacturers instructions.
13. Lupins and products based on lupins.
14. Molluscs and products based on shellfish.



The emotions to drink drop by drop
in front of our beautiful lake.

Water

San Pellegrino 0,25L €3 | 0,75L €6

Panna 0,25L €3 | 0,75L €6

Perrier 0,33L €5

From the Cellar to the Glass

Our sommelier's suggestion €12 | €40

Franciacorta | Berlucchi '61 Brut €16 | €55

Franciacorta | Bellavista Rosè 2015 €24 | €84

Lugana | Montonale Primessenza €16 | €55

Trento | Ferrari Perlè €18 | €60

Collio | Ribolla Gialla Conti Formentini €12 | €40

Chianti Classico | Vigneti La Selvanella €15 | €50

Beers on the Lake

from Birrificio DuLac

Pilsner | La Ciara €10

Belgian Pale Ale | L'Ambrada €12

Blanche | La Bianchina €10

Köln Style | La Casciaball €12

Red IGA 0,75L | La Desiderada €30

Session IPA | Tel Chi €12

Oatmeal Stout | La scura €12

Soft Drinks

Cola 1959 | Cortese €7

Gazzosa | Cortese €7

Spuma Bionda | Cortese €7

Chinotto | Cortese €7

Cedrata | Cortese €7

Lemonade | Cortese €7

Fruit nectars | Alain Milliat €10

Caffetteria

Espresso / Decaffeinated / Latte Macchiato €3

American / Cappuccino / Barley / Ginseng €4

Selection of teas and infusions €5

Cocktails

€18

French 75

GIN | LEMON JUICE | LIQUID SUGAR | CHAMPAGNE

The True Italian

VERMOUTH | TONIC WATER | ANGOSTURA

Manhattan

BOURBON | VERMOUTH | ORANGE BITTER

Rumble

RUM BLANCO | LIME JUICE | LIQUID SUGAR | BLACKBERRIES

An American in Bormio

BRAULIO RISERVA | BITTER | SODA

Port Stinger

PORTO | CRÈME DE MENTHE BLANCHE

Screwdriver

VODKA | ORANGE JUICE

Champs-Élysées

COGNAC | CHARTREUSE VERTE | LEMON JUICE | LIQUID SUGAR | ANGOSTURA

Red Grasshopper

MEZCAL | LIME JUICE | HONEY | PAPRIKA

A count in Bianca

ITALICUS | VERMOUTH DRY | GIN

Italian Mule

GRAPPA | LIME JUICE | GINGER BEER

Sunset on the Lake

SPICY MANGO | LEMON JUICE | ORANGE JUICE | GINGER BEER

Italians Gin it Better

Gin tonics 100% made in Italy

Aqva Lvce | S. Pietro di Feletto €20

Bordiga Rosa | Cuneo €16

Rivo | Lago di Como €20

Tom Time | Montevicchia €20

Giass | Milano €20

Blackmouth | Monte Resegone €18

Sabatini | Cortona €16

Vermouth from Torino

Bordiga | Excelsior €12
Berto | Superiore €9
Calissano | Superiore €10
Cocchi | Storico €8
Peliti's | XXII Fomula €15
Del Professore | Classico €12
Carpano | Antica Formula €14

Whiskey Around the World

Tullamore D.E.W. Single Malt | Irish €21
The Six Isles Blended Malt | Scotch €18
Royal Brackla 12 YO Highland Single Malt | Scotch €15
Hibiki Suntory Blended | Japanese €18
The Nikka 12 YO Premium Blended | Japanese €25
Moonshine Apple Pie Lightning | Kentucky €13
Knob Creek Kentucky Straight | Kentucky €18

Rhum, Ron, Rum

Reunion 7 YO Limited Edition | Rhum Agricole €15
Flor de Caña 18 YO Centenario | Ron de Nicaragua €22
Gran Reserva Limited Edition | Guatemala Rum €15
Dos Maderas Triple Aged 5+5 | Caribbean Rum €22
Santa Teresa 1796 | Venezuela Solera Rum €15
Demerara Solera N°14 | British Guyana Rum €15
Pot Still 5 YO | Jamaica Rum €15

Amari to Love

Amaro Antica Ricetta | Toscana €8
Formidabile | Lazio €12
Venti | Lombardia €15
Dilei | Piemonte €8
Genepi delle Alpi | Piemonte €10
Amara | Sicilia €10
Braulio Riserva | Lombardia €10

Porto | Sherry

Porto | Fonseca 10 YO €12
Porto | Fonseca 20 YO €14
Porto | Niepoort Crusted 3 YO €9
Madeira | Henriques & Henriques 10 YO €10
Sherry Fino | Lustau Puerto Fino €8
Sherry Pedro Ximénez | Lustau San Emilio €8
Sherry Almacenista | Lustau Amontillado del Puerto €12

Planet Vodka

Abissal | Cadiz €16
Ora | Charente €10
Beluga | Marinsk €12
Mamont | Sokolovo €12
Nikka Vodka Coffey | Sendai €14
Reyka | Borgarnes €11
Masca | Piemonte €12

Cognac | Armagnac

Cognac Jean-Luc Pasquet L'Organic '04 | Eraville €11
Cognac Jean-Luc Pasquet L'Organic '07 | Eraville €14
Cognac Jean-Luc Pasquet L'Organic '10 | Eraville €19
Cognac François Voyer XO Premier Cru | Ambleville €31
Cognac François Voyer Napoleon | Ambleville €22
Bas Armagnac Samalens XO | Laujuzan €23
Armagnac VSOP Rounagle | Larroque Sur l'Osse €13

Latinos

Tequila Patron Silver | Atotonilco €13
Tequila Patron Reposado | Atotonilco €15
Tequila Patron Anejo | Atotonilco €19
Mezcal Montelobos | Oaxaca €15
Mezcal Los Danzantes | Oaxaca €18
Cachaça Yaguara Branca | Paraná €10
Pisco Tabernero Acholado | Miraflores €10

Liquors from the World

Domaine de Canton | Francia €11
Chartreuse Verte | Francia €12
Chambord | Francia €14
Rakomelo | Grecia €9
Tia Maria | Jamaica €10
Yuzu | Giappone €16
Hierbas Ibicencas | Spagna €10

Grappa | Acquavite

Grappa Sarpa di Poli | Schiavon €7
Grappa Sarpa Oro di Poli | Schiavon €9
Grappa Due Barili di Poli | Schiavon €15
Grappa Nosiola Pojer e Sandri | Faedo €12
Grappa Pinot Nero Pojer e Sandri | Faedo €14
Acquavite Pere Capovilla | Bassano del Grappa €22
Acquavite Albicocche Capovilla | Bassano del Grappa €25