

RISTORANTE HOTEL



VILLA FIORDALISO

**MENU DEGUSTAZIONE**

**THIS MENU WILL BE SERVED ONLY FOR THE WHOLE TABLE  
130,00 P.P.**

RED PRAWNS CRUDITÉ,  
VEAL NERVES AND GROPPELLO WINE VINEGAR

LUKEWARM SCALLOPS,  
OYSTER MAYONESE AND AVOCADO, BERGAMOTTO-FLAVOURED OLIVE OIL

“PETIT GRIS” SNAILS AND MUREX,  
POTATO CREAM AND WILD GARLIC

SMOKED SPAGHETTI  
AND PECORINO DI FOSSA CHEESE

ROASTED RABBIT FILLED RAVIOLI,  
KING TRUMPET MUSHROOMS AND TAGGIASCA OLIVES

PIGEON,  
KUMQUAT AND POTATO TERRINE

DESSERT  
PETIT FOUR



## APPETIZERS

LUKEWARM SCALLOPS,  
OYSTER MAYONESE AND AVOCADO, BERGAMOTTO-FLAVOURED OLIVE OIL  
30,00

RED PRAWNS CRUDITÉ,  
VEAL NERVES AND GROPPELLO WINE VINEGAR  
35,00

SMOKED SPAGHETTI  
AND PECORINO DI FOSSA CHEESE  
25,00

MOZZARELLA THREE WAYS,  
DRIED TOMATOES AND MENAICA ANCHOVIES  
25,00

CULATELLO DI ZIBELLO ANTICA CORTE PALLAVICINA,  
APPLE, PEAR AND ORANGE MUSTARD  
35,00

“PETIT GRIS” SNAILS AND MUREX,  
POTATO CREAM AND WILD GARLIC  
30,00

## FIRST COURSES

LUKEWARM GREEN PEA SOUP,  
SMALL MACCHERONI, BABY SHRIMPS AND HERRING CAVIAR  
30,00

SPAGHETTI WITH SEA-ROCKS FISH BROTH,  
BABY SQUIDS AND SALTWORT  
30,00

SPELT AND BARLEY TAGLIATELLE,  
CUTTLEFISH LIVER AND SEA ANEMONES  
30,00

ROASTED RABBIT FILLED RAVIOLI,  
KING TRUMPET MUSHROOMS AND TAGGIASCA OLIVES  
25,00

CARNAROLI RICE RISOTTO,  
OLD-WAY-MADE OROBICO STRACCHINO CHEESE, FASSONA BEEF CRUDITÉ AND  
ASPARAGUS  
30,00

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## **FISH**

GRILLED EEL  
AND CANDIED GARLIC  
45,00

CANDIED SALTED CODFISH,  
DRIED TOMATOES, SMOKED PROVOLA CHEESE AND ANCHOVIES  
40,00

GROUPEL,  
PARSLEY, CLAMS AND SEA ASPARAGUS  
40,00

## **MEAT**

ROASTED LAMB SIRLOIN,  
FRIED SWEETBREAD, ARTICHOKE AND PECORINO CHEESE  
40,00

PIGEON,  
KUMQUAT AND POTATO TERRINE  
45,00

BEEF FILET,  
FOIE GRAS PARFAIT AND BLACK TRUFFLE  
55,00

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## DESSERTS

CREAM AND STRAWBERRIES  
15,00

LEMON&LEMON  
15,00

CHOCOLATE AND PASSION FRUIT  
15,00

RASPBERRIES AND PISTACHIOS  
15,00

TORTA DI ROSE BAKED TO ORDER,  
VOV CREAM AND GARDA LEMON PEELS  
20,00

ORGANIC FIORDILATTE ICE-CREAM  
15,00



## CHEESE

**OUR CHEESES ARE A LIMITED PRODUCTION SINCE THEY COME FROM  
ARTISANAL CHEESE FACTORIES**

### PRIMO AMORE DI CAPRA "RUBINE" (GOAT MILK)

100% LATTE DI CAPRA, PERFETTO EQUILIBRIO DI DUE MUNGITURE:  
QUELLA DELLA SERA E QUELLA DEL MATTINO. LAVORATO CRUDO  
15,00

### CAPRINO SARDO (GOAT MILK)

100% LATTE DI CAPRA INTERO, CAGLIO E FERMENTI  
15,00

### PECORINO DELLE BARME (SHEEP MILK)

100% LATTE DI PECORINO, MATURA NELLE GROTTI DI BARME, NEL CUNEESE, AVOLTO NEL FIENO  
DI MONTAGNA ANCORA FRESCO  
15,00

### TESTUN AL BAROLO (COW MILK)

100% LATTE VACCINO PASTORIZZATO, MATURATO A CONTATTO  
CON LE VINACCE DI NEBBIOLO  
15,00

### GORGONZOLA ORIGINALE (COW MILK)

100% LATTE VACCINO, È IL GORGONZOLA ANTICO A PASTA DURA FATTO MESCOLANDO LE DUE  
CAGLIATE DEL MATTINO E DELLA SERA  
15,00

### GORGONZOLA NUOVO (COW MILK)

100% LATTE VACCINO È IL GORGONZOLA MODERNO, CREMOSO E DOLCE  
15,00

### TOMBEA 2015 (COW MILK)

FORMAGGIO A PASTA SEMIDURA PRODOTTO ARTIGIANALMENTE  
NEL PARCO DEL ALTO GARDA  
15,00



PARMIGIANO REGGIANO "VACCHE ROSSE" STAGIONATO 30 MESI ( COW MILK )  
PRODOTTO NELLA ZONA DI REGGIO EMILIA CON SOLO LATTE DELLE VACCHE  
DI RAZZA ROSSA REGGIANA  
15,00

BLU DI CAPRA ( GOAT MILK )  
FORMAGGIO ERBORINATO DI CAPRA INTERO E VACCINO IN VARIE PERCENTUALI.  
UN FORMAGGIO CARATTERIZZATO DA MUFFE NATURALI, STAGIONATO IN GROTTI NATURALI  
15,00

BLU DI PECORA ( SHEEP MILK )  
FORMAGGIO ERBORINATO, 100% LATTE DI PECORA BIOLOGICO  
15,00

CASTELMAGNO ( COW MILK )  
FORMAGGIO ERBORINATO, PRINCIPALMENTE DI LATTE VACCINO A PASTA SEMIDURA PRODOTTO  
ED AFFINATO IN PIEMONTE  
15,00

SELECTION OF 4 CHEESES  
15,00

SELECTION OF 6 CHEESES  
20,00

SELECTION OF 8 CHEESES  
25,00

SELECTION OF 12 CHEESES  
35,00

IN OUR KITCHENS WE USE: GRAINS, SHELLFISH, EGGS, FISH, PEANUTS, SOY, MILK, CELERY, NUTS, SESAME SEEDS, SULFUR DIOXIDE, LEGUMES  
AND MOLLUSKS. WE ARE VERY ATTENTIVE TO ALLERGY SUFFERERS AND  
OUR ASSISTANT ARE AVAILABLE TO DESCRIBE THE INGREDIENTS IN EACH DISH AND ASSIST YOU IN YOUR CHOICE TO MINIMIZE YOUR RISK.  
HOWEVER DUE TO CROSS CONTAMINATION, WE CAN'T MAKE ANY GUARANTEES.

FISH INTENDED TO BE EATEN RAW OR ALMOST RAW HAS BEEN TREATED IN ACCORDANCE WITH REGULATION (CE) 853/2004, ATTACHMENT  
III, SECTION VIII, CHAPTER 3, LETTER D, POINT 3.

CALLS MAY BE FROZEN AT THE SOURCE.