



Starters

Fresh water flavours <i>(Lake white fish in green sauce, Lake white fish filet with Modena balsamic vinegar, Onions and vinegar soused fish, Season vegetable salad with lake fish morsels, lake delicacy, lavender and twite shad patè with Silvio cereal bread)</i>	24,00
Sun dried lake sardine PRESIDIO SLOW FOOD with roasted corn	12,00
The old tavern 3 fabs	15,00
Char carcapccio flavored with Vodka, sugar cane and Sicily citrus fruits	16,00
Veal carpaccio with Barolo, berries juniper, artichokes, Macon walnuts and cheese shavings	16,00
Fresh cheese burrata with eggplant caponata	13,00

Primi piatti

Rice with Persico filet according to our 1919 recipe (min 2 people)	22,00 cad.
Rice with daily fish filet according to our tradition (min 2 people)	16,00 cad.
Homemade pasta in a lake flavour according to fishing tendency	14,00
Black pasta Tagliatelle with Sun dried lake sardine PRESIDIO SLOW FOOD	15,00
Black agnolotti stuffed with char fish and hazenut sauce	16,00



Main courses

Light fried pike fish with sour cream and onion	20,00
Pike fish slice with bergamont and lemon	21,00
Daily fresh caught	21,00
Veal filet with aromatic herbs	23,00

Main courses are served with white potatoes and season vegetables

Desserts

Chocolate mousse with caramel and hazelnut filling	9,00
Traditional cheesecake with red fruits	9,00
Local "miascia" dessert	9,00

Cover charge	1,00
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In case of allergies or intolerances require our special menu