



# TRATTORIA AL LAGO

Riva di Solto | Lago d'Iseo

## APPETIZERS

Tosini Raw Ham with our homemade Pickles and Grana Cheese	€ 12,00
Cream of Cheese, Formaggio di Monte and Saffron with stewed Belgian Endive	€ 14,00
Celeriac Fondant with Artichoke gratin	€ 14,00
Block of Duck Foie Gras with Turmeric Bread and Fig Marmalade	€ 18,00
*Tuna Carpaccio and Sicilian Red Crayfish with Pistachio grains and Soy Sauce	€ 25,00
*Steamed Argentine Shrimp Tails on chickpea puree and lemon zest	€ 20,00
*Squid and Scallop Skewer with Paprika powder on crispy Vegetables	€ 18,00
Dried Sardines with Polenta	€ 14,00
Cold-smoked Trout and Char with black Bread and mixed-leaf Salad with olive oil dressing	€ 18,00

## FIRST COURSES

Homemade extra-long Spaghetti with local Black Truffle and Parmesan	€ 15,00
Bergamo's traditional Casoncelli	€ 10,00
Pumpkin Gnocchi with Gorgonzola cheese Cream and toasted Walnuts	€ 14,00
*Paccheri di Gragnano with Duck and Porcini Mushrooms	€ 13,00
Homemade Tagliolini with Lake Ragu and Trout Eggs	€ 15,00
*Amberjack Tortelli with Shrimp Tails in their bisque	€ 15,00

## SECOND FISH DISHES

*Blanched Amberjack in tomato water and Fennel fillets	€ 18,00
* King Prawns steamed with sautéed Porcini Mushrooms	€ 20,00
*Sliced Tuna Steak with Soncino Salad and Avocado	€ 18,00
*Baked lake Whitefish with Artichokes	€ 15,00
*Perch Fillets in Pistachio and Cornflour crumbs	€ 14,00
Farmed Char with Asparagus and Datterini tomatoes	€ 15,00

**All Dishes have a Side Dish**

## SECOND MEAT DISHES

*Baked Veal Loin with Porcini Mushrooms	€ 18,00
Grilled Irish Angus steak	€ 20,00
Beef Fillet with Duck Foie Gras, Black Truffle slivers and Grilled Malghetta cheese	€ 22,00
*Boneless Ribs of Deer with Caramelised Chestnuts and Pears in red wine	€ 18,00
* Lambskin Chops with Provence Grass	€ 18,00

**All Dishes have a Side Dish**

**\*Product may be frozen**