

## Riva di Solto | Lago d'Iseo

## **APPETIZERS**

Courgette and Ricotta pie on tomato and potato cream	€ 16,00
Tosini Raw Ham with pickled Vegetables Grana Cheese and Curcuma bread	€ 14,00
Cold veal with Tuna sauce	€ 18,00
Tuna Tartare with capers and sweet mustard	€ 22,00
Dried Lake Sardines with Polenta	€ 18,00
Warm Cod Salad on potato parmesan and saffron cream	€ 20,00
Smoked Trout and Char salad with cucumber mango soy sauce and grilled black bread	€ 18,00
*Steamed seafoods (scallop prawn cuttlefish squid) with vegetables threads	€ 20,00

## **FIRST COURSES**

*Black Seawolf Ravioli with prawn sauce	€ 18,00
*Fresh spaghetti with shrimptails and tomatoes	€ 18,00
*Fresh Pasta with Porcini mushrooms	€ 16,00
Rigatoni ( pasta) with lake smoke and river prawns	€ 18,00
Bergamo Ravioli ( meat bread cheese) with Butter Bacon and Sage	€ 16,00
Potato Gnocchi with genovese pesto and pecorino cheese	€ 16,00

## **SECOND DISHES**

*Perch filet breaded with Corn Flour and chopped Pistachios in Butter and Sage	€ 18,00
Rollé of whitwfish backed	€ 18,00
Baked Char with aubergines caponata	€ 18,00
Seabass with datterino tomatoes and black olives	€ 20,00
Grilled Swordfish	€ 20,00
Grilled Ribeye steak	€ 25,00
Beef Fillet with Porcini mushrooms and local Black Truffle	€ 25,00
Veal cheek in Valcalepio wine reduction	€ 20,00
Lamb chops with Provence grass	€ 20,00

Service € 2,50

All Dishes have a Side Dish

\*The Product Could be frozen