

## Starters

<i>Antipasto di lago, fresh-water fish served cold</i> <i>(assorted fish with olive-oil garlic &amp; parsley, onions wine &amp; winegar)</i>	€ 16,00
<i>Home produced smoked "Lavarello"</i>	€ 14,00
<i>Fish Paté</i>	€ 15,00
<i>Salt-dried fresh water fish served with toast &amp; butter</i>	€ 14,00
<i>Smoked salmon</i>	€ 15,00
<i>Assorted cold meats</i>	€ 13,00
<i>Bresaola (thinly sliced, dried beef served with olive-oil &amp; lemon)</i>	€ 13,00
<i>Parma ham</i>	€ 13,00
<i>Parma ham with sliced melon</i>	€ 16,00
<i>Beef carpaccio</i>	€ 16,00
<i>Caprese (Mozzarella cheese tomatoes &amp; olives)</i>	€ 10,00
<i>Mixed grilled vegetables</i>	€ 10,00

## Salads

<i>La Punta (Green and red salad, carrots, tomatoes, lamb lettuce, ham, cheese, boiled egg, walnuts)</i>	€ 13,00
<i>Tonno (green salad, beans, red onion, tuna)</i>	€ 12,00
<i>Lavarello (White Lake fish, lamb lettuce, red onions, tomatoes)</i>	€ 12,00

## First Course

<i>Spaghetti with bottarga (olive oil, garlic and dried fish eggs)</i>	€ 14,00
<i>Rice with soured fish fillets in butter &amp; sage</i>	€ 15,00
<i>Tagliatelle pasta with smoked salmon &amp; cream</i>	€ 14,00
<i>Spaghetti with basil &amp; tomatoes sauce</i>	€ 10,00
<i>Trenette pasta with Pesto</i>	€ 13,00
<i>Fettuccine with meat sauce</i>	€ 13,00
<i>Penne chef style (Bacon, tomato sauce, cream &amp; Parmesan cheese)</i>	€ 14,00
<i>Pizzoccheri alla valtellinese</i> <i>(Buckwheat pasta with vegetables, butter &amp; garlic sauce)</i>	€ 13,00
<i>Cheese &amp; red chicory tortelli with red radicchio &amp; speck</i>	€ 15,00
<i>Meat tortellini with ham &amp; cream sauce</i>	€ 14,00
<i>Cheese &amp; spinach ravioli with butter &amp; sage</i>	€ 14,00
<i>Cheese &amp; walnut ravioli in cream sauce</i>	€ 14,00
<i>Gnocchi with cream &amp; gorgonzola cheese</i>	€ 13,00
<i>Crepes stuffed with artichoke, spinach &amp; cheese filling</i>	€ 14,00
<i>Baked lasagne with tomato &amp; meat sauce</i>	€ 13,00
<i>Soup of the day</i>	€ 12,00

## Second Course

*:: Meat - all meat dishes served with mixed vegetables ::*

<i>Grilled beef sirloin fillet</i>	<i>€ 25,00</i>
<i>Sauted sirloin fillet in cream &amp; green pepper sauce</i>	<i>€ 26,00</i>
<i>Tagliata Scottona Beef with rocket salad</i>	<i>€ 25,00</i>
<i>Veal chop grilled</i>	<i>€ 24,00</i>
<i>Veal chop in butter &amp; sage</i>	<i>€ 24,00</i>
<i>Breast of Chicken Mediterranean Style</i>	<i>€ 16,00</i>

*:: Fish - all dishes prepared with fresh water fish ::*

<i>Assorted fried fish</i>	<i>€ 16,00</i>
<i>Fried perch fillet</i>	<i>€ 16,00</i>
<i>Arborelle - fried Bleaks</i>	<i>€ 15,00</i>
<i>Grilled de-boned "Lavarello" (white fish)</i>	<i>€ 15,00</i>
<i>Sauted de-boned "Lavarello" in butter &amp; sage</i>	<i>€ 16,00</i>
<i>Grilled "Agoni" served whole (Twite shad)</i>	<i>€ 15,00</i>
<i>Assorted grilled lake fish</i>	<i>€ 18,00</i>

## Side dishes

<i>Green salad</i>	<i>€ 5,00</i>
<i>Mixed salad</i>	<i>€ 6,00</i>
<i>Sauted spinach in butter</i>	<i>€ 6,00</i>
<i>French fries</i>	<i>€ 6,00</i>

## Cheese

<i>Mozzarella</i>	<i>€ 6,00</i>
<i>Taleggio (Local cheese)</i>	<i>€ 6,00</i>
<i>Gorgonzola (Local cheese)</i>	<i>€ 6,00</i>
<i>Magro della Valtellina (Local cheese)</i>	<i>€ 6,00</i>
<i>Grana Padano</i>	<i>€ 7,00</i>
<i>Selection of mixed cheeses</i>	<i>€ 14,00</i>

*Cover charge € 2,50*