



Dish Suggestions

Starters

Mini mushroom quiche, Bagoss cheese cream and thyme oil

Aubergine parmigiana, Parmesan fondue, basil pesto

Porcini mushroom carpaccio, mixed salad leaves and watercress

Smoked char tartare, lemon, Gargnano capers, Greek yoghurt emulsion

Scallops, Jerusalem artichoke cream, salmon roe

Carpaccio of carne salada with truffle foam and Garda cheese crumble

Beef tartare, crispy egg, sweet and sour vegetables

Thin slices of Culatello di Zibello with smoked ricotta flan, artichokes and fried dumplings

Baked stuffed squid with radicchio, soft smoked potatoes and seafood sauce

First Courses

Cream of pumpkin soup with crispy pumpkin seeds, leeks and blue cheese

Maccheroncini pasta with Garda truffle

Paccheri pasta with lake ragù, tomato confit and extra virgin olive oil with parsley

Fusillone pasta with clams, Villa Giulia lemon and mullet bottarga

Risotto with Villa Giulia lemon, red prawns and prawn bisque.

Tagliatelle with duck ragù and marjoram

Egg maccheroncini with duck ragù

Risotto with scampi, stracciatella cheese and lime



Main Courses

Roasted pumpkin, porcini mushrooms and Tremosine cheese

Sliced yellowtail, spinach and beurre blanc

Sliced whitefish, Garda sauce and soft potatoes

Veal fillet, potato and Parmesan tart, Pioppini mushrooms

Pork belly, sweet potato cream and shallots

Veal fillet with roasted potatoes, chanterelle mushrooms and Dijon mustard sauce

Sea bass steak with fine herb breadcrumbs, vegetable spaghetti and prawn bisque

Dessert

Warm rose cake with vanilla ice cream

Lemon posset, strawberries and fresh mint

Chocolate tart with Villa Giulia citrus fruits

Pineapple carpaccio and lime sorbet

Chocolate tart with raspberry ice cream and Italian meringue



Menu Suggestions

Lake flavours menu

Welcome from the kitchen

Smoked char tartare, lemon, capers and Greek yoghurt emulsion.

Paccheri pasta with lake ragù, tomato confit and extra virgin olive oil with parsley

Slice of lavarello fish, Garda sauce and soft potatoes

Warm rose cake with vanilla ice cream

Autumn and undergrowth menu

Welcome from the kitchen

Porcini mushroom carpaccio, mixed salad leaves and watercress

Maccheroncino pasta with black Garda truffle

Veal fillet, Pioppini mushrooms, potato and Parmesan tart

Lemon posset, strawberries and fresh mint



Vegetarian menu

Welcome from the kitchen

Mini mushroom quiche, Bagoss cheese cream and thyme oil

Aubergine parmigiana, Parmesan fondue and basil pesto

Cream of pumpkin soup with crunchy pumpkin seeds, leeks and blue cheese

Pineapple carpaccio and lime sorbet

Water and earth menu

Welcome from the kitchen

Scallops, Jerusalem artichoke cream and salmon roe

Villa Giulia lemon risotto, red prawns and their bisque

Pork belly, smoked sweet potato cream and caramelised shallots

Villa Giulia chocolate and citrus tart