



Ferragosto 2026

Starters

Assorted hors-d'oeuvres with lake fish € 25

(Croutons with whitefish pate and with smoked trout, cold fried lake fish with mixed vegetables and onions, perch fish in parsley sauce, air dried Agone lake fish with polenta and gratin "Lake scallops")

White lakefish paté with croutons € 13

Le "Chicche di lago" € 18

(Whitefish pate, cold fried lakefish with mixed vegetables and onions, smoked trout with butter curls and warm croutons)

Fresh cherry tomatoes and basil Bruschetta € 11

Parma ham with melon €17

Selection of local cold cuts with fresh burrata and seasoned Casera cheese DOP € 20

First Courses

Risotto with breaded Perch fillets € 22

Paccheri with seafood and spicy tomato sauce € 20

Strozzapreti fresh pasta "alla Norma" with tomato sauce, eggplant and ricotta cheeses € 18

Homemade lasagne with bolognese sauce € 18

Gnocchi with lake fish tomato sauce € 20

Fresh spaghetti pasta, lemon zest, stracciatella, smoked salmoned trout and toasted hazelnuts € 20

Cover per person € 3,5

***Please let our staff know if you have any food allergies or intolerances

LUNCH TIME PIZZA ONLY TO TAKE AWAY



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Second Courses

Grilled boneless trout € 18

Mixed fried fillets of lake fish € 20

Lake fish balls with lemon zest € 18

Tender fried Calamari € 20

Veal escalope Milanese style € 23

Tagliata of grilled "Scottona" beef served with parmesan cream € 25

Vegan

"Homemade" Mini Burgers of zucchini, potatoes and pumpkin seeds served with veggies of the day € 18

Sides

Baked potatoes € 6

Mixed salad € 6

Veggies of the day € 6

Dessert

Homemade Tiramisù € 8,50

Coppa Aurora € 9

(Mascarpone cream with strawberries, chopped nuts, chocolate chips on crushed cookies)

Coppa fresca € 9

(Vanilla Ice cream, Wildberries and cream with strawberry syrup)

Homemade cake € 8