

GIARDINO DEI LIMONI RESTAURANT
À LA CARTE GIARDINO DEI LIMONI
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Legenda food allergens contained in dishes as ingredients or traces:
1. Cereals containing gluten 2. Crustaceans and products based on shellfish 3. Eggs and by-products 4. Fish and products based on fish
5. Peanuts and peanut-based products 6. Soy and soy-based products 7. Dried fruit 8. Celery and products based on celery
9. Mustard and mustard-based products 10. Sesame seeds and sesame-seeds based products 11. Sulfur dioxide and sulfites in
concentrations above 10 mg/kg or 10 mg/l 12. Lupine and lupine-based products 13. Clams and products based on clams 14. Milk and
dairy products (lactose included)

* In the absence of finding the fresh product, we advise customers that some products can be frozen or freezing with a blast chiller and
they are indicated with an asterisk

The fish destined to be consumed raw or practically raw has undergone reclamation treatment

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APPETIZERS

Royal Food Caviar“Russo” with sour cream and croutons	gr. 10	€	30,00
	gr. 30	€	80,00
	gr. 50	€	130,00

1-2-4-14

Royal Food Caviar“Asetra” with sour cream and croutons	gr. 10	€	35,00
	gr. 30	€	85,00
	gr. 50	€	140,00

1-2-4-14

Plateau Royale:	€	55,00
Carpaccio of seabass, salmon, tuna, oyester Sky n2, prawns and shrimps, pieces of scallops with pistachio crumbs and pistachio cream, croutons with Cantabrian anchovies		

2-4-8-13-14

Catalan style shellfish with vegetables of the season, avocado and hot american sauce	€	90,00
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2-4-8-13-14

Spanish” Bellota patanegra” raw ham with croutons, tomato concassè and burrata cheese	€	29,00
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1-14

48-hour marinated Scottish salmon carpaccio with avocado, figs, cherry tomatoes and red onions	€	24,00
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1-4

Beef Tataki with Shiitake mushrooms, baby jackdaws, smoked Teryaki sauce and wild berries	€	25,00
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1-4-14

Marinated amberjack with exotic fruits and slightly spicy sauce	€	25,00
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1-2-4

FIRST COURSES

Linguine pasta with Lobster“Canada”, in light tomato-basil sauce and pearls of black truffle	€	24,00
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1-2-3-4-5-6-7-10-13-14-15

Risotto with scallops, prawns ragout and crispy bacon	for a min. of 2 people	€	26,00	p.p.
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2-4-13-14

Spaghetti from Gragnano with clams	€	26,00
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1-2-13

Ravioli with lemon filling, king crab sauce and candied Garda lemon rind	€	25,00
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1-2-4-10-13-14

Fresh pasta roll with wild mushrooms and Burrata cheese	€	26,00
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1-2-3-4-7-8-13-14

Vegetables soup of the day	€	18,00
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Cover charge € 4,00 pro person

SECOND COURSES

Beef fillet Rossini with roasted potatoes	€	30,00
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1-3-5-6-7-8-14

Lamb chops browned in aromatic butter with baby vegetables and Pernot sauce	€	27,00
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8-14

Sea bass with croutons, vegetables ratatouille and smoked Provola cheese sauce	€	29,00
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1-4-5-6-7-10-14

Turbot filet with asparagus and Mont Blanc wine sauce	€	28,00
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1-4-5-6-7-11-14

T-bone steak with roasted potatoes and Bernese sauce	for a min. of 2 people	€	80,00
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3-5-8-14

VEGETARIAN MENU

Eggplant parmigiana with white butter sauce	€	20,00
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1-5-9-14

Smoked Burrata cheese with avocado and cherry tomatoes	€	20,00
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1-7-8-14

Lasagna with smoked Scamorza cheese, seasonal vegetables and saffron sauce	€	20,00
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1-5-8-14

Vegetable crudités with Garda lemon sauce “Citronette”	€	18,00
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8-10

“Cacio e Pepe” pasta with Pecorino cheese and pepper	€	20,00
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8-14

DESSERTS

Traditional Tiramisù	€	16,00
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1-3-5-7-14

Fresh fruit tart	€	16,00
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1-3-4-6-7-14

Brownie with blueberry sorbet	€	16,00
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1-3-5-7-14

Peach parfait with savoiardi biscuits	€	16,00
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1-3-7-10-14

Crêpes flambées with strawberries and vanilla ice cream	€	18,00
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1-3-5-7-14

Millefeuille with Chantilly cream and black sour cherries in syrup	€	16.00
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1-3-6-7-14

Cheesecake with wild berries	€	14,00
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1-3-7-14

Cheese selection	€	16.00
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1-3-7-9-14

Homemade ice creams and sorbets	€	14,00
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3-6-7-10-14

Mixed fresh fruits with lemon sorbet	€	16,00
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