

GIARDINO DEI LIMONI RESTAURANT
À LA CARTE GIARDINO DEI LIMONI
RESTAURANT À LA CARTE GIARDINO
DEI LIMONI RESTAURANT À LA CARTE
GIARDINO DEI LIMONI RESTAURANT
À LA CARTE GIARDINO DEI LIMONI
RESTAURANT À LA CARTE GIARDINO
DEI LIMONI RESTAURANT À LA CARTE
GIARDINO DEI LIMONI RESTAURANT
À LA CARTE GIARDINO DEI LIMONI
RESTAURANT À LA CARTE GIARDINO
DEI LIMONI RESTAURANT À LA CARTE
GIARDINO DEI LIMONI RESTAURANT
À LA CARTE GIARDINO DEI LIMONI
RESTAURANT À LA CARTE GIARDINO
DEI LIMONI RESTAURANT À LA CARTE
GIARDINO DEI LIMONI RESTAURANT
À LA CARTE GIARDINO DEI LIMONI
RESTAURANT À LA CARTE



GIARDINO DEI LIMONI
RESTAURANT À LA CARTE

MINIMUM CHARGE FOR DINNER € 35,00 PER PERSON - DRINKS NOT INCLUDED

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

GIARDINO DEI LIMONI RESTAURANT À LA
CARTE GIARDINO DEI LIMONI GIARDINO
DEI LIMONI RESTAURANT À LA CARTE

HORS D'OEUVRE

| | |
|---|-----------------------------------|
| Caviar "Perluga Black Label" (original Italian Caviar) <small>1-3-4-II-14</small> | gr. 30 € 75,00 gr. 50 € 120,00 |
| Lobster from Tavolara with honey melon and basil sauce <small>2-9</small> | € 30,00 |
| Pike with capers and anchovies sauce <small>4-9-II</small> | € 22,00 |
| Avocado slices with prawns and citrus fruits <small>2-9</small> | € 22,00 |
| Smoked swordfish with fennel, celery and Sorrento walnuts salad <small>1-4-7-8-9</small> | € 25,00 |
| Roasted octopus tentacles on potato cream with marinated peppers and olives <small>13-14</small> | € 25,00 |
| Smoked salmon and sturgeon with red onion, capers' flowers and curcuma mayonnaise <small>1-3-4-7-II-14</small> | € 25,00 |

PASTA, SOUP, RICE

| | |
|--|---------|
| Risotto with scallops* and wild leeks <small>1-2-4-8-II-13-14</small> | € 23,00 |
| "Spaghetti di Gragnano" with clams, courgettes and Bottarga <small>1-4-II-13-14</small> | € 26,00 |
| Ravioli with lemon on basil cream with crayfish and crunchy pine nuts <small>1-2-3-7-14</small> | € 20,00 |
| Cacio e pepe Tonnarelli pasta with red prawns and toasted almonds <small>1-2-3-7-14</small> | € 23,00 |
| Peas cream soup with chervil and clams <small>1-2-4-13-14</small> | € 18,00 |

FISH

| | |
|---|---------|
| Red sesame-crusted Sicilian tuna* with pistachios and asparagus <small>4-7-9-14</small> | € 29,00 |
| Sea Bass escalopes with crunchy fennels and white butter sauce <small>1-4-8-II-14</small> | € 28,00 |
| Turbot with artichokes, tomatoes flavoured with thyme and saffron sauce <small>1-4-8-II-14</small> | € 27,00 |
| Monkfish escalopes with capers, yellow datterini tomatoes in basil oil <small>2-4-8-II</small> | € 24,00 |
| Fillet of whitefish Lavaret with aromatic herbs "en papillote" <small>1-2-4-8-II-14</small> | € 23,00 |

MEAT

| | |
|---|---------|
| Beef fillet with foie gras escalope and truffle sauce <small>1-8-II-14</small> | € 27,00 |
| Roasted saddle of lamb with crunchy bread, hazelnut and mustard <small>1-7-8-9-II-14</small> | € 29,00 |
| Veal medallions with radicchio, caramelized onion and apples, Marzemino sauce <small>1-8-II-14</small> | € 25,00 |
| Classic "Fassona" Tartare with garnishes <small>1-3-9-II-14</small> | € 30,00 |
| Grilled sirloin steak with Choron sauce (min. 2 people) <small>3-II-14</small> | € 65,00 |

VEGETARIAN - VEGAN MENU

| | |
|---|---------|
| Vegetarian Lasagne with basil pesto <small>1-7-14</small> | € 20,00 |
| Potato and Mushrooms Omlette with thyme and cheese sauce <small>3-14</small> | € 16,00 |
| Grilled Vegetables with Tomino cheese <small>14</small> | € 16,00 |
| Caprese salad with Feta cheese and Avocado <small>14</small> | € 17,00 |

DESSERT

| | |
|--|---------|
| Blueberry cream, wild berries, lemon mousse and orange sorbet <small>7-14</small> | € 16,00 |
| Garda essences and perfumes: Oil semifreddo, Lemon cream and choco tartlet <small>3-14</small> | € 16,00 |
| Honey mousse and saffran with raspberry cream on cocoa biscuit <small>3-7-14</small> | € 16,00 |
| Crêpes flambées with strawberries and vanilla ice cream <small>1-3-7-14</small> | € 18,00 |
| Mascarpone cream with strawberries and coffee chocolate. Tiramisu' evolution. <small>1-3-7-14</small> | € 16,00 |
| Mosaic of fresh fruits, sorbets and exotic sauce <small>1-3-7-II-14</small> | € 15,00 |
| Choice of ice-creams and sorbets <small>1-3-7-14</small> | € 14,00 |
| Lukewarm mini chocolate cake with a liquid core, vanilla ice cream and Sablé Breton cookie <small>1-3-5-7-14</small> | € 18,00 |