

# CAPOVENTO

RESTAURANT, COCKTAIL & WINE

## STARTERS

Seafood trio with tuna, salmon, amberjack and horseradish mayonnaise  
18

Chopped beef tartare with vegetable julienne and 'tartara' sauce  
16

Octopus salad with cherry tomatoes, steamed potatoes and 'taggiasca' olives  
18

Fried eggplant, buffalo mozzarella, tomato coulis and basil pesto  
14

Culatta ham with straciatella from Campania, home-made vegetable pickle and fried  
bread  
16

Creamed Lake Garda pike on toasted polenta  
16

## FIRST COURSE

Bigoli with Lake Garda ragout and lemon scent  
18

Amatriciana fusilli pasta with guanciale and confit tomatoes  
18

Home-made linguine pasta with basil pesto, straciatella and raw shrimp tartare  
20

Risotto soaked in Lugana wine with bagoss cheese and rosemary  
20

Green pasta ravioli with herbs and ricotta cheese  
18

Spaghettoni with clams  
22



## MAIN COURSE

Pork cooked at low temperature with its juices and apple puree  
20

Beef fillet on Costaripa wine reduction  
22

Baked lamb chops with rosemary  
22

Sea bass fillet in a cooking pot  
20

Bronte pistachio tuna tataki on seasonal salad  
22

Grilled perch fillet with herb panure  
20

## SIDE DISHES

Baked potatoes | Mixed salad | Seared spinach  
4

## DESSERT

Dark chocolate millefeuille and strawberry sorbet  
8

Citrus crème brulée with fresh fior di latte fruit  
8

Capovento meringue pie  
8

Homemade ice cream  
Fior di latte | lemon | strawberry | chocolate  
8

Covered  
3

