

# 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 confit tomatoes, steamed potatoes and 'taggiasca' olives  
18

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

Culaccia ham with stracciatella from Campania, home-made vegetable pickle and fried bread  
16

Homemade bread bruschetta with Mediterranean-style hummus  
16

## FIRST COURSE

Bigoli with Lake Garda ragout and lemon scent  
18

Amatriciana fusilli pasta with guanciale and confit tomatoes  
18

Linguine with basil pesto, stracciatella and raw shrimp tartare  
20

Risotto soaked in Lugana wine with bagoss cheese and sage  
20

Green pasta ravioli with herbs and smoked ricotta cheese  
18

Spaghettoni with clams  
22



## MAIN COURSE

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

Beef fillet on Zenato red wine reduction  
22

Baked lamb chops with rosemary  
22

Sea bass fillet in a cooking pot  
20

Bronte pistachio tuna tataki on seasonal salad and raspberries  
22

Grilled perch fillet with herbs panure and turnip greens  
21

## SIDE DISHES

Baked potatoes | Mixed salad | Seared spinach  
4

## DESSERT

Dark chocolate millefeuille and strawberry sorbet  
8

Citrus crème brulée with fresh fruit and fior di latte  
8

Capovento meringue pie  
8

Tiramisù  
8

Homemade ice cream  
8

Covered  
3

