

CAPOVENTO

RESTAURANT, COCKTAIL & WINE

STARTERS

Lake char fillet with mint-flavored zucchini, oven-roasted cherry tomatoes,
and fish reduction

18

Marinated duck breast carpaccio, orange mousse, cocoa-flavored field crumble
and brioche bread

20

Phyllo dough cannelloni filled with fish tartare and its sauce

22

Seared octopus on potato purée, skewered olives, and celery spaghetti

18

Eggplant parcel filled with buffalo mozzarella and tomato sauce

16

Beef tartare quenelle, Garda caper-infused savory shortcrust pastry
and mustard mayonnaise

18

FIRST COURSE

Spaghettoni with anchovy colatura, toasted breadcrumbs, and a hint of Garda lemon

20

Amatriciana with three types of tomatoes, crispy guanciale, caramelized onion, and confit
tomatoes

18

Fusilloni on tomato cream, mountain cheese fondue, and dried speck powder

18

Risotto infused with 'Cantina Turina' Lugana wine, shrimp, and bisque

22

Black squid ink fresh ravioli stuffed with lake fish, confit tomatoes
flavored with wild herbs and lemon

20

Spaghetti with eggplant pesto, walnuts, and mint

18

MAIN COURSE

Beef Wellington restyle
26

Tataki-style beef with Grana Padano flakes,
balsamic reduction, and house mustard mayonnaise
24

Pigeon cooked in two styles with orange and toasted hazelnuts
22

Seared seafood selection on saffron sauce
24

Coregone (lake whitefish) saltimbocca
on chickpea hummus with aromatic herbs
22

Mustard-crusted tuna fillet, breaded with house-made panko
and raspberry caviar
24

SIDE DISHES

Baked potatoes
6

Mixed salad
6

Seared spinach
6

Service

3



DESSERT

BOTANICAL GARDEN

Baked meringue, mascarpone cream, raspberry gelée, hazelnut crumble,
fresh fruit and fior di latte ice cream

9

PINEAPPLE MERINGUE

Meringue, cream, pineapple gelée and its carpaccio

9

TIRAMISÙ

Pan di Spagna, mascarpone cream and coffee

9

CACAO TARTLET

Cocoa shortbread tartlet, hazelnut praline,
chocolate ganache, raspberry cream, and fior di latte ice cream

9

CRÈME BRÛLÉE

Passion fruit cooked cream, caramelized sugar and fresh fruit

9

CACAO TUILLE

Cocoa tuille with creamy chocolate, raspberry sauce
and fior di latte ice cream

9

CHEESE SELECTION

Selection of mountain cheeses served with pickled vegetables, dried fruit
and mustard of green tomatoes

16

