



RAW FISH

Scampi* from North-East Atlantic Ocean (Scotland) 2. € 6 per pc.

Red shrimp* from Mazara del Vallo (Sicily) 2. € 6 per pc.

Speciale de Gillardeau oyster (range n. 04) 14. € 6 per pc.

Kys Marine L'Etoile oyster (range n. 03) 14. € 7 per pc.

Tradition Royal caviar with potato blinis, toasted bread, sour cream and butter (30 gr. or 50 gr.) 1.4.7. € 2,5 per gr.

STARTERS

48 gr. of Reserva anchovies from the Cantabrian Sea, with butter, roasted croutons, confit tomatoes and parsley potatoes flatbread 1.2.4.7.12. € 20

Grilled octopus* with chickpeas cream and tomatoes confit 9.14. € 22

Fried squids* with pimientos de Padrón and spicy mayonnaise 1.3.14. € 22

Prawns* “alla Busara” (with tomato sauce), croutons with EVO oil and oregano 1.2. € 28

Fassona beef tartare with dressings 1.3.4.6.10. € 24

*The fish that is to be consumed raw undergoes a prevention treatment that can either be a period at -19° C for 24 hours or -35°C for 15 hours.
On request we have a menu with a list of allergens contained in our dishes and advice on suitable choices for vegetarians and celiacs.*

FIRST COURSES

“Riserva S. Massimo” risotto creamed
with Grana Padano DOP 36 months and black truffle 7. € 24

Gnocchi “alla versigliese” with tomato sauce
and scampi* tails 1.2.3.4.9.14. € 23

Linguine pasta with clams and parsley 1.4.14. € 23

Amatriciana ravioli with Pecorino cheese sauce
and crunchy bacon powder 1.3.7.12. € 20

Penne pasta “alla Norma”
(with tomato sauce, eggplants, salted ricotta cheese and basil) 1.7. € 22

Classic minestrone vegetable soup 7.8.9. € 18

SECOND COURSES

Sea bass fillet “Ligurian style” with capers, olives
and cherry tomatoes 4.12. € 35

Grilled seafood: scampi*, prawns* and lobster* 2. € 40

Garda trout meunière style 1.4.7. € 35

Rack of lamb with potato terrine and black truffle 1. € 33

Grilled beef fillet (Garronese Veneta breed) with Olivariva
Garda DOP olive oil € 35

1 Kg. “Garronese Veneta” T-bone steak with béarnaise sauce,
Maldon salt and crunchy baked potatoes 1.4. € 70
(suggested as main dish or to share)

Trilogy of mushrooms: grilled, fried and sautéed 1.3.7. € 22

SIDES

Basmati rice ^{1.} € 8

Potato Dippers ^{1.} € 8

Seasonal vegetable salad € 9

Grilled vegetables € 9

Fennel, oranges and mint € 9

Peperonata € 9

Crunchy baked potatoes with anchovy paste, black olives and parsley ^{1.4.} € 9

HOLLYFOOD

B-KK Burger ^{1.3.7.} € 24

Chicken Caesar Salad ^{1.3.7.} € 18

Gourmet pizza with cheese and black truffle ^{1.7.} € 25

Splendido Club Sandwich ^{1.3.7.10.} € 20

CHEESE

Cheese selection:
five fresh and aged cheeses with jams and honey ^{5.7.10.} € 15

DESSERTS

Crème brûlée with bio vanilla beans from Madagascar and raspberries ^{3.7.8.} € 12

Warm rose cake with Amaretto di Saronno cream (to eat with your hands) ^{1.3.7.8.} € 12

Meringata with chantilly cream, wild strawberries and strawberry sorbet ^{3.8.} € 12

Sunset: coconut mousse and daquoise, tropical fruits ^{3.8.} € 12

Noisette Cafè: frangipani, coffee mousse, hazelnut cremoso, salty caramel and cocoa nibs ^{1.3.7.8.} € 12

Homemade ice-cream: vanilla bio from Madagascar or milk or IGP hazelnut from Piedmont or chocolate 70% served with hazelnut and almonds praline ^{3.7.8.12.} € 9

Sorbets: pear or lemon or blueberry or orange creamed at the moment to eat with a spoon or to drink with vodka or Franciacorta € 9

SUBSTANCES CAUSING ALLERGIES OR INTOLERANCES

1. Cereals containing gluten, namely: wheat, rye, barley, oats, spelt, kamut or their hybridised strains, and products thereof;
2. Crustaceans and products thereof;
3. Eggs and products thereof;
4. Fish and products thereof;
5. Peanuts and products thereof;
6. Soybeans and products thereof;
7. Milk and products thereof (including lactose);
8. Nuts, namely: almonds (*Amygdalus communis* L.), hazelnuts (*Corylus avellana*), walnuts (*Juglans regia*), cashews *Anacardium occidentale*), pecan nuts (*Carya illinoensis* (Wangenh.) K. Koch), Brazil nuts (*Bertholletia excelsa*), pistachio nuts (*Pistacia vera*), macadamia or Queensland nuts (*Macadamia ternifolia*) and products thereof;
9. Celery and products thereof;
10. Mustard and products thereof;
11. Sesame seeds and products thereof;
12. Sulphur dioxide and sulphites;
13. Lupin and products thereof;
14. Molluscs and products thereof.

Our dishes may contain allergens, marked with numbers.
Ask the staff for the complete list of allergens and for any information
on substances and allergens contained in the dishes.

*The product may be frozen at the origin