

" THE
SHOW
MUST
GO ON! ..



LA RUCOLA 2.0
SIRMIONE

MENU
AUTUMN/WINTER
2018-19



OUR TASTING MENUS

For all the guests at table

TRIBUTE TO THE LAKE

zabaione / caviar / lime* €28
silver perch/ brown ale beer / propolis* €28
sturgeon / goat cheese / honey* €28
garganelli pasta/ carbonara / trout* €26
pike perch / wakame / soy* €32
our pastry
roses cake with "Scaligeri 1948"
Vanilla ice-cream

€70 per person

RAW

Seven variations of raw fish
acted by Gionata

€85 per person

Dishes may be chosen individually,
à la carte, the price proposed is
marked with *

SEA

langoustine / coconut milk / lime* €30
prawns / white melon / almonds / coffee* €28
octopus / wakame / soya / herb bread* €28
egg pasta / scallops / artichokes / burrata cheese* €26
red mullet / veal / potato / truffle* €36
our pastry
sweet surprise

€90 per person

TERRA

raw beef / salted zabaione / caviar* €30
foie gras / honey / pears / brioche bun* €32
sweetbread / topinambur / truffle
/ parmigiano reggiano cheese* €28
ravioli / burrata cheese/ pigeon / artichokes* €28
veal cheek / caponata / passion fruit* €34
our pastry
sweet surprise

€90 per person

À LA CARTE

prawn “in the net” as like a catalane €28

scallops, potatoes and lemon dressed in total black €28

lamb kebab, goat yogurt, green apple and pepper powder €30

aquerello rice, sturgeon, licorice and capers (min for 2 people) €26 pp

big spaghetti with sea urchin €28

tortellini from Valeggio in hen soup €25

ravioli filled with burrata cheese, turnip greens, toasted nuts and coffee €25

turbot glazed with Pinot noir, carrot powder and spring onion €36

lobster, beans and bacon €42

calf brains at milanese style, mashed potatoes and vegetables gremolata €34

pigeon breast, pineapple and vanilla €38

FROM HOAT COALS

fiorentina t-bone steak for two people €70

beef cuberoll €35

beef fillet €35

CARTE BLANCHE TO THE KITCHEN

At Gionata discretion

5 courses €90 per person

7 courses €110 per person

(also for vegetarian)

oligomineral water Lauretana (0,75cl) €5

soft drinks €5

espresso coffee Nespresso "Origin india" €5

cover charge €5 per person

NOTE TO CUSTOMERS

Please let us know if you have any allergies or intolerances as our kitchen does not have a specific section for celiac disorder and this menu could contain all allergens.

As required by current regulations, we use a blast chilling system (-18°) for foods.