# THE CLASSICS

| | |
|---|---|
| raw fish selection | €45 |
| scallops, tomato, mozzarella and basil | €32 |
| veal and tuna “at my way” | €32 |
| spaghetti with sea urchins, dry buffalo mozzarella and lemon | €35 |
| tortellini from Valeggio | €30 |
| fat goose liver Ravioli with red wine sauce and “heavy broth” | €32 |
| baked sea bass (min for 2 people) | €90 |
| baked turbot (min for 2 people) | €100 |
| crusted beef fillet (min for 2 people) | €90 |
| cuberoll beef (min for 2 people) | €80 |
| t-bone steak of finnish Sashi beef (min for 2 people) | €100 |

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.
See annex II REG EU 1169/2011.

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

LA RUCOLA 2.0

MICHELIN

# SIRMIONE

LA RUCOLA 2.0

## DON’T BE SATISFIED, CHALLENGE YOUR INSTINCTS.

## CARTE BLANCHE TO THE KITCHEN

for all table guests

at Gionata discrection

5 courses €90 per person - 7 courses €110 per person

## RAW RAW RAW

7 variations of raw fish up to Gionata

€90 per person

cover charge €5 per person

# OUR TASTING MENUS

## VEGETARIAN

for all table guests

cold vegetable soup / coconut milk / lime* — €26

“sleeping” mushrooms / bread / aromatic herbs* — €28

Jerusalem artichoke / poached egg / truffle* — €28

garganelli / eggplant / tomato / basil / ricotta cheese* — €26

zucchini / bread / burrata cheese / pine nuts / dried tomatoes / capers* — €28

our pastry

sweet surprise

€75 per person

cover charge €5 per person

oligomineral water Lauretana (0,75cl) €5

espresso coffee €5

## LAKE

for all table guests

sardine toast / spinach / balsamic vinegar* — €28

silver perch / herring / salted zabaione / lemon* — €30

trout / red beet / tzatziki sauce* — €28

risotto / licorice / sturgeon / flowers (min 2 per)* — €30

pike perch / polenta / capers* — €30

our pastry

roses cake

€85 per person

cover charge €5 per person

* indicates the price of dishes
chosen individually

## SEA

for all table guests

blue shrimp / yogurt / lime / habanero* — €32

scallops / squid ink / potatoes / lemon* — €32

octopus / smoke / potatoes / herbs butter* — €28

shellfish Ravioli / veal / truffle* — €30

sea bass / coconut / lemon grass / ginger / yuzu* — €42

our pastry

sweet surprise

€95 per person

cover charge €5 per person

* indicates the price of dishes
chosen individually

## TERRA

for all table guests

raw beef / capers / grana / pine nuts / dried tomatoes* — €32

goose fat liver / yellow melon / pistachios / brioche bun* — €38

sweetbreads / coconut / potatoes / truffle* — €32

tagliolini pasta/ ragout / goat chees* — €30

pigeon breast / cherries / vanilla / almonds* — €42

our pastry

sweet surprise

€95 per person

cover charge €5 per person

* indicates the price of dishes
chosen individually