



Da un'intuizione elaborata dal nostro Chef,

Saulo Della Valle,

ed approvata coralmemente da tutti

i ristoratori e dall'Amministrazione Comunale

di Moniga del Garda

ha preso forma e sostanza,

dopo la presentazione ufficiale a

Vinitaly 2013,

il

COREGONE all'OLIO.

“Piatto di grande equilibrio

ed ottima definizione di ogni componente,

in grado di rendere al meglio i sapori

delle materie prime locali.”

Tasting menu

For all the table

...IN YOUR WAY

Three courses

(starter, first dish, dessert)

45,00 *p.p.*

Four courses

(starter, first dish, main, dessert)

60,00 *p.p.*

Five courses

(2 starters, first dish, main, dessert)

70,00 *p.p.*

The raw fish dishes are meant to be excluded from the tasting menus.

Starters

Great raw of sea 45,00
Carabineros red shrimp, purple shrimp, scampi, prawn, scallop walnut, 2 precious fish tartare

Raw sea 28,00
Carabineros red shrimp, prawn, scampi, scallop walnut, precious fish tartare

Amberjack fish tartare 23,00
with pine nuts, crunchy semolina and variegated chicory

Coregone all'olio Moniga del Garda 2013 20,00

Brusada 20,00
Garda lake sardines with polenta, foie gras and toasted carob flour
Dedicated to friend "Mastro" Marco Bottardi, D284 The sailing paradise project

Scallop, scampi, and local roots "Radici" 20,00
with cream of topinambur and pomegranate gel

Octopus of the Mediterranean with sautéed beef marrow 20,00
with Taggiasca olives, confit tomatoes, escarole and almond cream

"Carbonara"'s beef tartare 20,00

First dishes

Long ravioli with cottage cheese, beef and spinach	18,00
Pressed fresh pasta with lake's sardines	18,00
Maltagliati with pike, celeriac, Maniva cheese, wild pepper and sage	18,00
Mussels, pasta and beans	18,00
Spaghetti with dirty cuttlefish, tuna bottarga e garlic, EVO oil, chili pepper	25,00
“Watercolour”. Risotto with cooked and raw seafood Min. 2 people	25,00 <i>p.p.</i>

Main dishes

Tench, Gorgonzola cheese, beetroot and pear snow 28,00

Perch with ancient mustard, pumpkin and country rocket 28,00

Dotto whitefish with ragout of clams and razor clams, catalonia and crushed potato 32,00

Baccalà cod fish, savoy cabbage, ginger and cream with sweet garlic 28,00

Ooops! I crushed a quail. 26,00

with barbecue sauce, quail eggs and pepper fillets

Covered, aperitif, bread and little pastry € 5,00.

The kitchen is not equipped with laboratory specific for celiac, consequently any dish might contain traces of gluten.

*We are pleased to inform you that the dishes of L'Osteria H2O will vary seasonal
trying to satisfy the palates of our customers
and, according to current regulations on most products,
in this local the **rapid abatement of temperatures** (-18 ° C) is used.*

*Chef is always available to clarify the specification and processing of each dish.
Available to all customers the book of the ingredients with allergens.*

*We kindly ask you to minimize the ringing of mobile phones.
Please note that smoking is not permitted inside the restaurant and on the terrace.*

