



*By an intuition elaborated by our Chef,*

*Saulo Della Valle,*

*chorally approved by all*

*restaurant owners and the Town Council of*

*Moniga del Garda*

*it took form and substance,*

*after the official presentation*

*Vinitaly 2013*

*the*

**COREGONE ALL'OLIO.**

*“Well-balanced dish*

*with excellent definition of each component,*

*able to make the best of the flavors*

*of local raw materials.”*

# “Royal Food” Caviar

*The precious caviar of Calvisano, a village of lower Brescia areas. A refined product, 100% Made in Italy.*

<b>“Golden”</b>	10g	30g
<i>from Siberian sturgeon</i>	25,00	60,00

*It expresses a feeling of natural freshness.*

*With a color swinging between gray and golden brown, it is an exclusive Italian caviar obtained from the Siberian sturgeon.*

*Grains of beautiful size explode in the mouth, spreading a delicate and fresh taste with woody notes and dried fruits.*

<b>“Perla”</b>	10g	30g
<i>from Beluga sturgeon</i>	30,00	70,00

*It was the Cabbage dish, the best known in the world, the original caviar of the Caspian-Danubian area, with excellent, soft, creamy and decisive flavor. It comes from the Beluga Huso Huso sturgeon, the rarest and most valuable. The greatness of its grain and its delicacy make it inimitable and unique.*

*We propose the following dishes to match with caviar papalines:*

*Crushed potatoes and sour cream* 10,00

*Beef Tartare beaten with a knife, olive oil and salt* 15,00

*Raw sturgeon and caviar to olive smoke* 20,00

*Chicken bred on the ground, with lemon and crushed potatoes* 18,00

*Risotto with egg yolk, wakame algae, sea asparagus, ginger and black yogurt cream* 16,00

*Min. 2 people*

# Raw fish

<i>Purple shrimp Imperial Sardegna each</i>	<i>4,00</i>
<i>Red shrimp Carabineros Sardegna each</i>	<i>4,00</i>
<i>Blue shrimp from New Caledonia each</i>	<i>4,00</i>
<i>Caramote prawn Puglia each</i>	<i>4,00</i>
<i>Sea's cicada each</i>	<i>4,00</i>
<i>Scampi Sardegna each</i>	<i>5,00</i>
<i>Lampara's raw anchovies Puglia each</i>	<i>1,50</i>
<i>Dab of american sea scallop Boston each</i>	<i>4,00</i>
<i>Tartare of crustaceans and molluscs</i>	<i>23,00</i>
<i>Tartare of Loch Fyne Scottish salmon</i>	<i>23,00</i>
<i>Tartare of cobia fish</i>	<i>23,00</i>
<i>Tartare of prized fish, according to the market</i>	<i>23,00</i>
<i>Noire Pearl oysters N° 3</i>	<i>5,00</i>
<i>Special, fleshy and crispy oysters coming from the best French parks. They are refined in the banks of the Bèlon for 6 months to improve their taste without altering the typical characteristics of their pulp.</i>	

# Appetizers

*Coregone whitefish cooked with extravirgin olive oil Moniga of 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"* 22,00

*with cream of topinambur and pomegranate gel*

*Lampara's fresh anchovies aromatized with almond* 22,00

*carpionato with star anise and chocolate mayonnaise*

*Octopus of the Mediterranean with sautéed beef marrow* 22,00

*with cream of chickpeas, hazelnuts and black truffles*

*"Carbonara"'s beef tartare* 20,00

# First dishes

<i>Long ravioli</i> <i>with cottage cheese, beef and spinach</i>	<i>20,00</i>
<i>Penne pasta with lake sardines, cauliflower and raisins soaked in Lugana</i>	<i>18,00</i>
<i>Maltagliati fresh pasta with pike, celery turnip, Maniva cheese, wild pepper and sage</i>	<i>18,00</i>
<i>Passatelli, ginger, razor clams and cabbage</i>	<i>20,00</i>
<i>Spaghetti with dirty cuttlefish, tuna bottarga</i> <i>and garlic, oil and chili</i>	<i>25,00</i>
<i>“Watercolour”. Risotto with cooked and raw seafood</i> <i>Min. 2 people</i>	<i>25,00 p.p.</i>

# Main courses

*Tench, Gorgonzola cheese, beetroot and pear snow* 30,00

*Fillet of withefish, crunchy onion and raw red shrimp, pumpkin pastilla, baked onions* 30,00

*Fish caught on the day* 35,00  
*with white turnip cream, horseradish and Gargnano's capers*

*Gallo's crest in sauce* 28,00  
*grilled with mussels and seafood*

*Iberian pork cheeks, cabbage and black truffles* 30,00

*Pigeon, palamite, friggitello and china martini reduction* 34,00

*Kindly, our Chef would like that the dishes were not changed.*

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

*For the dishes divided into two portions an increase of € 3.00/each it is applied.*

# Tasting menù

they are meant for all the table

## *...IN YOUR WAY*

*Four courses*

*60,00 p.p.*

*(appetizer, first dish, main courses, dessert)*

*Five courses*

*70,00 p.p.*

*(2 appetizers, first dish, main courses, dessert)*

*Caviar papalines are excluded from tasting menu.*

## *...IN MY WAY*

*9 course path, land, sea and lake to find out*

*110,00 p.p.*

*and know our culinary identity at 360°*

*(arrivals before 13:30 and 21:30 only)*

*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.*

