



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.”*

TASTING MENU

We mean the same for all table guests

INSTINCTIVELY

UNUSUAL OF SEA
 "IT'S SO THAT I EAT" PURE WITH SUGAR
 BLOODY HONEY
 65,00
 LEMON, CAPER, BAY LEAF
 HOT, PORK, BLACK BEANS
 "LIKE THE ASYLUM" MACCHERONI, BUTTER, GRANA

Santa Della Valle

..YOUR WAY

Choose from our menu the courses you prefer (excluding the Great Raw and Lobster).

The courses must be the same for all table guests.

	3	4	5
Appetizer	X	X	X ?
First course	X	X	X ?
Second course		X	X ?
Dessert	X	X	X
	45,00	60,00	70,00

? = The fifth plate
 ..a Chef surprise.

..IN MY WAY

Route at the discretion of the chefs,
 with 9 passes between land, sea and lake,
 to discover and get to know our 360 ° culinary identity 110,00 p.p.
 (only for arrivals before 13:00 and before 21:00)

APPETIZER

Great raw sea

Oyster, red shrimp, shrimp, scampi, scallop,
1 fine fish tartare, 1 Loch Fyne salmon tartare 48,00

Oyster n°3 Perle Noire 5,00/each

Tartare of fish, citrus, fennel, carob
and Royal Food caviar 28,00

Coregone fish with Moniga del Garda oil - 2013 (winter version) 20,00

Scalded anchovies with extra virgin olive oil and turnip greens 18,00

Scallops, scampi, winter radicchio and pomegranate gel 23,00

“The snails in the woods” with chard and mushrooms 22,00

Goose torcione foie gras, licis, pine nuts and brioche bread 25,00

The egg is fried but ... how do we finish it?

Parmesan cream and winter black truffie 22,00
Stracchino cream and smoked lake sarda 20,00

FIRST COURSE

Spaghetto Verrigni, cream of chickpeas, lemon
and raw of pink prawns 20,00

Pumpkin tortelli, honey vinegar reduction,
almonds and Parmesan cream 18,00

Beetroot gnocchi, smoked sheep's milk ricotta cheese and sardines
from the lake 20,00

Broth with red mullet and semolina pasta 22,00

Cappellaccio of rabbit Brescian way
and polenta cream from the mill of Bedizzole 20,00

“Watercolor”

Risotto with cooked and raw seafood 25,00 p.p.

Min. 2 people

MAIN COURSE

Tinca roast with winter black truffle 30,00

Lamb, herbs and hazelnuts 32,00

Crispy pig belly, kohlrabi,
prunes and cinnamon 28,00

Squid from Sardinia stewed,
with grilled polenta and fried seaweed 30,00

Squid, dirty sepia, garlic, oil, chilli
and salmon roe 30,00

Catch of the day,
raw shrimp with potato cream
and escarole scalded in the oven 34,00

DESSERT

Childhood reminder: grated apple 13,00

Almond semifreddo, fennel pochée
and creamy with bergamot 13,00

Chestnut, strawberry grapes and rosemary 13,00

Hot rhubarb pie with ice cream and mountain milk 13,00

Contrast

Date, classic Botticino honey vinegar, concentrated milk
and rhododendron honey waffles 13,00

“The Show Must Go On”

Sweet that takes inspiration from chef Grant Achatz
of the Alinea restaurant in Chicago 25,00 p.p. (FOR THE WHOLE TABLE)

Tris of fried meringues, with nitrogen (-196°) 6,00 p.p. (FOR THE WHOLE TABLE)

Artists & Artisans

Toscolano 1381

Oldest Garda's papermill

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.

The oldest paper mill in Lake Garda gives continuity to the traditional Toscolano papermaking, which began in the fourteenth century.

With its masters paper makers, the company produces handmade paper with the same techniques as six centuries ago and offers its products to the excellent restaurant and the best communication sectors, summarized in synonymous of "Made in Italy".

FT

Carpenter

EffeTi, of Massimo Turrini, is a artisan carpentery in Manerba del Garda, specialidez in the creation of furniture.

Their motto is : "we are invisible threads that design the direction of a good movie". We find it in the furniture of this restaurant.

MIR TI

Designer

Marta Bertagna, Mir Ti in art, is a designer from Desenzano del Garda. She draws with traditional watercolor and in digital technique.

Astego

Artist

Diego Astori, Astego in art, is a self-taught artist with a marked dexterity acquired in his passion (furniture and carpentry). Inspired by a dream he had on a night in August 2004 in Majorca, he started to create first paintings, the lamps and design object. He loves talking to people dealing with issues and problems related to current events in the world through his experience.

Nicolò Brunelli

Photographer

Professional photographer from Salò (Lake Garda) operates from many year in the food sector. He works for the most important Italian Chef taking care of the image of the restaurant in 360°. He is also appreciated as an advertising and wedding photographer.



OLDEST LAKE GARDA PAPERMILL