

GENZIANA'S DELIGHTS

HORS D'OEUVRES

Beef- tartare with homemade toasted pan brioche	16,00 €
Grilled tomimo cheese with kohlrabi salad, green apple and nuts	12,00 €
“Culatello of Zibello” with zucchini flowers in batter and tartare sauce	14,00 €
Smoked trout with Burrata and green celery	14,00 €

SOUPS

Potato Velouté with Tyrolean bacon and rosemary oil	9,00 €
Tomato soup with basil oil and buffalo mozzarella croûton	9,00 €

FARINACEOUS DISHES

Spaghettone Matt with shrimp reduction, lime and shrimp tartare	15,00 €
Carnaroli risotto with asparagus, Taleggio cheese and roasted nuts	13,00 €
Nettles “Tortellone” filled with black truffle and chanterelle sauce	15,00 €
Homemade potato gnocchi with wild ragout and thyme	13,00 €

MEAT AND FISH DISHES

Slow cooked calf's cheek with rosemary essence	20,00 €
Beef fillet with grilled Cardoncelli mushrooms and herb demi- glace	26,00 €
Grilled lamb-chops with Pinot Noir essence	24,00 €
Grilled sea bass on sauce of cherry tomatoes, olives and basil oil	24,00 €
All dishes served with suitable garnish	

DESSERT

Shortcrust- cylinder with Chantilly cream, chocolate sauce and fresh wild berries	8,50 €
Summer trilogy, chocolate cream, pistachio half- frozen and cream ice- cream	8,50 €
Cheesecake with digestive biscuit, raspberry gelee and strawberry sauce	8,50 €
Mango half- frozen with composition of fresh fruits	8,50 €
Choice of cakes and ice-cream from our café	

