

# CAPOVENTO

RESTAURANT, COCKTAIL & WINE

## STARTERS

Lake char fillet with mint-flavored zucchini, oven-roasted cherry tomatoes,  
and fish reduction

18

Marinated duck breast carpaccio, orange mousse, cocoa-flavored field crumble  
and brioche bread

20

Phyllo dough cannelloni filled with fish tartare and its sauce

22

Seared octopus on potato purée, skewered olives, and celery spaghetti

18

Eggplant parcel filled with buffalo mozzarella and tomato sauce

16

Beef tartare quenelle, Garda caper-infused savory shortcrust pastry  
and mustard mayonnaise

18

## FIRST COURSE

Spaghettoni with anchovy colatura, toasted breadcrumbs, and a hint of Garda lemon

20

Amatriciana with three types of tomatoes, crispy guanciale, caramelized onion, and confit  
tomatoes

18

Fusilloni on tomato cream, mountain cheese fondue, and dried speck powder

18

Risotto infused with 'Cantina Turina' Lugana wine, shrimp, and bisque

22

Black squid ink fresh ravioli stuffed with lake fish, confit tomatoes  
flavored with wild herbs and lemon

20

Spaghetti with eggplant pesto, walnuts, and mint

18

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## MAIN COURSE

Beef Wellington restyle

26

Tataki-style beef with Grana Padano flakes,  
balsamic reduction, and house mustard mayonnaise

24

Pigeon cooked in two styles with orange and toasted hazelnuts

22

Seared seafood selection on saffron sauce

24

Coregone (lake whitefish) saltimbocca  
on chickpea hummus with aromatic herbs

22

Mustard-crusted tuna fillet, breaded with house-made panko  
and raspberry caviar

24

## SIDE DISHES

Baked potatoes

6

Mixed salad

6

Seared spinach

6

Service

3



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## DESSERT

### BOTANICAL GARDEN

Baked meringue, mascarpone cream, raspberry gelée,  
hazelnut crumble, fresh fruit, and panna gelato

9

### PINEAPPLE MERINGATA

Meringue, cream, and marinated pineapple leaves

9

### TIRAMISÙ

A modern take on the classic tiramisù

9

### CACAO TART

Cocoa shortcrust tart, hazelnut praline,  
chocolate ganache, raspberry cream, and fior di latte

9

### CHOCOLATE CRÈME BRÛLÉE

70% dark chocolate custard with caramelized sugar, fresh fruit, and gelato

9

### CACAO TUILLE

Thin cocoa tuille with chocolate cream and panna gelato

9

### CHEESE SELECTION

Selection of mountain cheeses served with pickled vegetables and dried fruit

14

