

The background is a solid teal color with a complex, repeating geometric pattern of overlapping, slightly offset rectangular shapes that create a 3D effect. The pattern consists of vertical and diagonal lines that form a series of interlocking, stepped rectangular blocks.

# EAT

RESTAURANT

M E N U

## S T A R T E R S

Warm octopus salad with tartar sauce and Taggiasche olives crumble

Wild salmon cheesecake with avocado, goat cheese and Teriyaki sauce

Fassona Piemontese beef tartare with egg yolk, Tropea onion and Pantelleria capers

Parma prosciutto 18 months, salami and local giardiniera

Bresaola della Valtellina with rocket, Grana Padano flakes and Lake Garda extra virgin olive oil

Buffalo mozzarella PDO with tomato carpaccio and thyme oil

Vegan couscous with crunchy artichoke heart and cherry tomatoes gazpacho



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WE WOULD LIKE TO INFORM YOU THAT ALL THE DISHES ARE PREPARED IN THE SAME PLACE, SO THEY MAY CONTAIN SOME TRACKS OF ALLERGENS.  
OUR RESTAURANT STAFF IS AT YOUR DISPOSAL TO GIVE YOU ALL THE INFORMATION ABOUT THE INGREDIENTS.

SOME INGREDIENTS MAY BE FROZEN.

PRICES IN EURO: SERVICE AND TAXES INCLUDED.

## FIRST COURSES

Carnaroli risotto with asparagus tips, red shrimp and goat cheese

Trofie pasta with clams and lemon zest

Pea soup with seared shrimp and marinara bread crumble

Fresh pasta tagliatelle with lamb ragout and vegetable brunoise with thyme

Ravioli with herbs and pecorino cheese with yellow  
and red cherry tomato sauce and olive powder

Paccheri De Cecco selection with cherry tomatoes, basil and Parmesan

Whole wheat penne pasta with artichokes, pecorino cheese and fava beans

Trenette pasta with Genovese pesto



## MAIN COURSES

Swordfish in pistachio crust with butter pan fried asparagus and carrots

Ombrina steak with lemon thyme with vegetable ratatouille and pink pepper sauce

Grilled entrecôte with rosemary potatoes and crispy spinach

Scalded lamb ribs with milk potato cream and mint artichoke

Milanese veal cutlet with fried potatoes

Fassona burger with sesame sandwich, platted provola cheese, lettuce, tomatoes, crispy bacon, fried potatoes and sauces

Roast suckling pig, apple chutney and potato skewer

Mosaic of grilled vegetables with grilled Tomino cheese



## SALADS

### SPRING SALAD

Lettuce, rocket, carrots, pecorino cheese, beans, artichokes, whole-wheat croutons, lime oil

### BRIXIA ENERGY

Soncino salad, cucumbers, black rice, sweet and sour Tropea onions, green broad beans, feta, hard-boiled egg, cherry tomatoes and tuna in oil

### EAT SALAD

Spinach, marinated salmon, avocado, seared shrimp, mozzarella, almond strips, steamed peas and cherry tomatoes

### CAESAR SALAD

Iceberg, Caesar sauce, grilled chicken, croutons, crispy bacon and Grana Padano flakes



## DESSERTS

Passion fruit ice bar with strawberry salad

Raspberry cheesecake with milk cream and cocoa crumble

Tiramisù

Mini pastiera with tangerine sorbet and vanilla sauce

Fruit salad

Lemon sorbet

