



RISTORANTE DEL LAGO

## APERITIVO

SERVED 3:00 PM-5:00 PM

### *VINI ALLA SPINA ~ WINE ON DRAFT*

ROSSO AND BIANCO 25 HALF CARAFE / 40 FULL CARAFE

### *BOLLICINE ~ SPARKLING*

**LE COLTURE** "CRUNER", BRUT PROSECCO, VALDOBBIADENE, VENETO,  
NON-VINTAGE 18

**POGGIO COSTA**, PROSECCO ROSÈ BRUT, VENETO, 2020 15

**FERRARI BRUT**, TRENTO, NON-VINTAGE 23

**VIETTI**, MOSCATO D'ASTI, PIEMONTE, 2022 15

**LA COLLINA**, "QUARESIMO", LAMBRUSCO DELL'EMILIA,  
EMILIA-ROMAGNA, NON-VINTAGE 18

### *APERTIVI ~ COCKTAILS*

**SALVIA & LIMONE SPRITZ** 23

PROSECCO, SALVIA & LIMONE, LEMON, SAGE

**ZENZERO SPRITZ** 23

PROSECCO, GINGER FALERNUM, CANDIED GINGER

**AVERNA SPRITZ** 23

AVERNA, LEMON, SODA

### *ANTIPASTI*

*ANTIPASTI MISTI* 33

CHEF SELECTION OF FORMAGGI & SALUMI (MILK, TREE NUTS, WHEAT)

**FRESH BUFFALO MOZZARELLA** 22

HEIRLOOM TOMATOES, OLIVEWOOD BALSAMICO, SWEET BASIL  
TOMATO CONSERVA (MILK, VEGETARIAN)

**MORTADELLA CON PANE** 23

GOLFERA MORTADELLA, HERBED ROBIOLA DI CAPRA, PISTACHIO  
ARUGULA, HOUSE MADE FOCACCIA (MILK, TREE NUTS, WHEAT)

**PANELLE** 22

CRISPY CHICK PEA FRITTER, BOTTARGA, SPRING GREENS, LEMON  
CASTELVETRANO OLIVES, CASTELLO DI AMA OLIVE OIL (MILK, VEGETARIAN)

### *DOLCI*

*TIRAMISU* 12

ESPRESSO-SOAKED LADYFINGER SPONGE, MASCARPONE CREAM  
(EGG, GELATIN, MILK, WHEAT)

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs  
may increase your risk of foodborne illness.

A 20% Service Charge will be added to the final check