



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 BRUT ROSÈ, VENETO, NON-VINTAGE 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** 22

PROSECCO, SALVIA & LIMONE, LEMON, SAGE

**ZENZERO SPRITZ** 22

PROSECCO, GINGER FALERNUM, CANDIED GINGER

**AVERNA SPRITZ** 22

AVERNA, LEMON, SODA

### *ANTIPASTI*

**ANTIPASTI MISTI** 33

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

**TUSCAN KALE SALAD** 17

ROASTED GARLIC, PECORINO, CANNELLINI BEAN, BREADCRUMBS (MILK, WHEAT, VEGETARIAN)

**ROASTED SUNCHOKE BAGNA CAUDA** 20

SUNCHOKE CHIPS, WHITE ANCHOVY, FRESH HERBS, FIRE GRILLED CROSTINI (FISH, WHEAT)

**MINISTRA MARITATA** 17

CHICKEN BRODO, BEEF MEATBALLS, SPINACH, KALE, PASTA DI PEPE, VALSERENA PARMIGIANO (EGG, MILK, WHEAT)

### *DOLCI*

**TIRAMISU** 12

ESPRESSO-SOAKED LADYFINGER SPONGE, MASCARPONE CREAM (EGG, 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