



RISTORANTE DEL LAGO

APERITIVO

SERVED 2:00 PM-5:00 PM

VINI ALLA SPINA ~ WINE ON DRAFT

ROSSO AND BIANCO 16 HALF CARAFE / 30 FULL CARAFE

BOLLICINE ~ SPARKLING

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

POGGIO AL COSTA, PROSECCO BRUT ROSÈ, VENETO, NON-VINTAGE 15

BERLUCCHI, "61", BRUT FRANCIACORTA, LOMBARDIA, NON-VINTAGE 22

VIGNETO, MOSCATO D'ASTI, PIEMONTE, 2021 17

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

APERTIVI ~ COCKTAILS

HUGO SPRITZ 18

ST. GERMAIN LIQUOR, MINT, LIME JUICE, PROSECCO, SODA WATER

ROSSINI SPRITZ 18

STRAWBERRY SYRUP, MINT, PROSECCO

APEROL SPRITZ 18

APEROL, PROSECCO, SODA WATER

ANTIPASTI

ANTIPASTI MISTI 33

CHEF SELECTION OF ANTIPASTI, FORMAGGI & SALUMI (CN)

FENNEL AND CITRUS SALAD 18

GREEN OLIVES, PICKLED WAX PEPPERS, RED ONION, PISTACHIO,
FENNEL POLLEN (GF/CN/VEG/HH)

ROBIOLA DI CAPRA 20

EAGLE'S NEST RANCH HONEY, PISTACHIOS, CHIVES, CROSTINI,
CASTELLO DI AMA OLIVE OIL (CN/VEG)

BACCALÀ VENETO 20

SALTED COD, CRISP POLENTA CAKE, PRESERVED LEMON,
FRESH HERBS (GF)

DOLCI

TIRAMISU 12

ESPRESSO-SOAKED LADYFINGER SPONGE, MASCARPONE CREAM

(GF) Gluten Free, (CN) Contains Nuts, (DF) Dairy Free, (Veg) Vegetarian

*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