MENU

LYMPHA
SAN ROCCO - RISTORANTE

STARTERS

RADICCHIO — 21€
Green Radicchio, Late-Harvest Radicchio in Tempura
and Vegetarian Carbonara.

VENISON — 25€
Beetroot, Rosehip and Salmì Jus.

CAULIFLOWER — 20€
Vegetable jus, anzuboshi and wood sorrel.

ARCTIC CHAR — 24€
Marinated and Smoked, Garda Polenta, Butter and Sage.

FIRST COURSES

BON BON — 25€
Beef tail ragù, marinated purple cabbage and woodland broth.

RIGATONI — 22€
Vegetarian carbonara, catalogna chicory, caramelised onion and
camembert herb.

RAVIOLI — 24€
Pumpkin, chestnut and porcini mushrooms.

TAGLIOLINI — 26€
Whipped Bay Leaf Butter, Parmigiano and Fine Black Truffle.

MAIN COURSES

SALT COD 29€
Chickpea cream with garcinia, fennel, orange and olives.

PORK BELLY 30€
Jerusalem Artichoke, Elderberries and Chicory.

ROAST SPRING CHICKEN "BOSCAIOLA" 30€
Mushrooms, sweet potato and its jus.

CAMOUFLAGE PURÉE 28€
Poached Egg, Shallots, Artemisia and Sea Buckthorn.

DESSERT

GELATO 11€
San Rocco extra virgin olive oil and toasted wheat.

APPLE & HAZELNUT 14€
Raisins, cinnamon and hazelnut praline ice cream.

TARTLET 15€
Dark Chocolate, Pears Poached in Red Wine
and Lugana Passito Zabaglione.

ESOTICO 15€
Passion fruit, mango, white chocolate, and peanuts.

COVER CHARGE 5€
Welcome entrée accompanied by homemade bread and crispy pastries, served with San Rocco DOP Garda Bresciano extra virgin olive oil.

FINAL NOTES

Please inform our staff of any allergies.
An allergen list is available upon request.
(All dishes marked with an asterisk contain one or more allergens or frozen ingredients.)
All fish is blast chilled at -20°C for at least 24 hours.

FOLLOW THE LYMPHA JOURNEY BEYOND THE PLATE.

Discover our special evenings, new dishes, and what happens behind the scenes in the kitchen.

@lympharistorante