



MISTER
Basilico

TRATTORIA
CONTEMPORANEA

signorbasilico.it

A P P E T I Z E R

Tarte tatin of datterini tomatoes, mousse of Monte Veronese
cheese and basil oil
14 €

Fried Gardalake fish, peppers mayonnaise
and sweet and sour vegetables
17 €

Garronese Veneta beef tartare,
champignon, apple salad, cumin bread
14 €

"Fiocco" of Parma Ham with Burrata
and spring onions in Balsamic Vinegar
14 €

F I R S T C O U R S E S

Barley risotto style with zucchini and peas,
basil mousse, marinated char with pink pepper and lime
14 €

Spaghetti with butter and Gardalake sardines, lemon zest,
thyme bread crumble and Tropea onion cream
14 €

Lasagna knife-cut beef ragu with Monte cheese
15 €

S E C O N D C O U R S E S

White trout with seed crust, potato and basil pie,
local spinach, mustard and honey dressing
20 €

Sweet and sour pike Garda style (pine nuts, onions and raisin),
white polenta and fermented red cabbage
19 €

Pork loin stuffed with plums and sausage, "indivia" salad,
horseradish mayonnaise
19 €

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Bread and Cover 2,5 €

The Staff is at your disposal regarding the presence of allergens in the courses listed
In the absence of availability some frozen products could be used

B U O N A P P E T I T O D A L

STUDIOX
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