

SULPHUR

*Dear Guests,
Welcome to the Sulphur Restaurant by
Hotel Al Caminetto.*

*I have designed this menu as an encounter
between Sicilian warmth and the
freshness of Lake Garda.*

*The seasons guide us, tradition inspires us
and creativity accompanies us.*

*Each dish tells a story made up of
authentic ingredients, different territories,
but a single passion: good food.*

Enjoy yourself,

The Chef

Luigi Barnaba

RISTORANTE

SPRING

SWORDFISH CARPACCIO, BURRATA,
SALMON ROE (4,7)
€ 22

POLENTA MOUSSE AND "SCHIE" (BABY SCHRIMPS) (1,2,7)
€ 16

RISOTTO, ASPARAGUS, RAW PINK PRAWNS
WITH LIME AND BASIL PEARLS (2,7,12)
€ 24

DONNA ITRIYA BUSIATE, RED PRAWNS,
PISTACHIOS AND CHERRY TOMATOES (1,2,7,8,12,13)
€ 22

DONNA ITRIYA SPAGHETTONE WITH SQUID INK
AND SEA URCHINS (1,7,9,10,12,13)
€ 22

ROE DEER RAVIOLI ON ARTICHOKE CREAM,
SHAVINGS OF TURMERIC-INFUSED CACIOTTA (1,3,4,7,12,14)
€ 26

DUCK FILLET, WITH ITS OWN SAUCE AND SEASONAL
ACCOMPANIMENT (6,9,12,14)
€ 22

MONATSMENÜ

FISCH

TARTAR VON TINTENFISCH, ORANGE
UND SCHWARZTINTEN-CHIP (10)

HANDGEMACHTE TAGLIATELLE MIT OKTOPUSRAGOUT
UND STRACCIATELLA (1,3,7,9,10,12,13)

GEGRILLTE RIESENGARNELEN,
ZITRONENMAYONNAISE (2,3,7,14)

FLEISCH

DAMPFBRÖTCHEN MIT REHSCHINKEN
NIEDRIGTEMPERATURGEGART, SÜß-SAURE ZWIEBEL
UND ROSMARINMAYONNAISE (1,3,7)

HANDGEMACHTE TAGLIATELLE MIT WILDSCHWEINGERAGOUT,
ZARTBITTERSCHOKOLADE UND PISTAZIEN (1,3,8,9,12,13)

GLASIERTES HIRSCHFLEISCH IN WEINSAUCE,
BLAUBEERREDUKTION UND MAISCREME (1,6,7,9,12,13)

DESSERT

ZERLEGTES CANNOLO MIT UNSEREN
KANDIERTEN ZEDERN UND ORANGEN (1,3,7)

4-GÄNGE-MENÜ
FISCH € 50
FLEISCH € 45

STARTERS

RAW SEAFOOD

2 OYSTERS, 2 RED PRAWNS, 2 PURPLE PRAWNS, 2 SCAMPI,
4 RAZOR CLAMS, 4 COCKLES, 2 CANESTRELLI (2,10)
€ 48 (€ 25 FOR 1 PERSON)

GRATINATED MIX

2 SCALLOPS, 2 SCAMPI, 2 CANESTRELLI,
4 RAZOR CLAMS, 1 LOBSTER, 2 OYSTERS (1,2,7,10,13)
€ 68 (€ 35 FOR 1 PERSON)

SAUTÉED RAZOR CLAMS, COCKLES AND RED PRAWNS (2,10,12)
€ 26

CAPONATA OF AMBERJACK, ONION, OLIVES, TOMATO,
EGGPLANT AND ROSEMARY CARASAU BREAD CHIPS (2,4,9,10,13)
€ 14

B.A.S.A.N.I.N.A.A. TARTARE MARINATED IN MUSTARD
CAPER POWDER, BLACK ONION SALT, ROSEMARY MAYONNAISE (3,14)
€ 18

PORK BELLY COOKED AT LOW TEMPERATURE, BUERRE BLANC SAUCE,
VERONA RADISH IN TWO CONSISTENCIES (1,7)
€ 16

VITELLO TONNATO COOKED FOR 9 HOURS
AT LOW TEMPERATURE, CAPER FLOWER AND ITS SAUCE (3,4,5,14)
€ 17

AUBERGINE PARMIGIANA WITH BASIL CREAM (1,7,13)
€ 15

FIRST COURSES

LINGUINE DONNA ITRIYA "ALLO SCOGLIO"
WITH SEAFOOD (1,2,4,9,10,12,13)
€ 28

MEZZO PACCHERO INVERSO DONNA ITRIYA,
CLAWED LOBSTER, DATTERINO TOMATO (1,2,9,12,13)
€ 27

SPAGHETTONI DONNA ITRIYA, RED PRAWN TARTARE,
ITS BISQUE (1,2,9,12,13)
€ 24

CASERECCE DONNA ITRIYA WITH HOMEMADE RAGOUT
OF SPANISH LIMOUSINE BEEF AND CELTIC LEGEND BEEF (1,7,9,12,13)
€ 20

RISOTTO, VALREGINA CHEESE WITH TRUFFLE,
CRISPY TASTASAL AND BALSAMIC VINEGAR PEARLS (1,3,8,9,12,13)
€ 22

SUNFLOWER-SHAPED RAVIOLI WITH BURRATA IN A TOMATO SAUCE,
AUBERGINE AND FRESH BASIL (1,3,7,12,13)
€ 16

Ⓥ SEASONAL CREAM SOUP
WITH SOURDOUGH BREAD CROUTONS (1)
€ 12

MAIN COURSES

PISTACHIO-CRUSTED SQUID ON A BED OF SOUR CREAM,
CUTTLEFISH INK SAUCE AND BASIL CREAM (1,7,8,9,10,12)

€24

CRISPY RED TUNA TATAKI, SOY SAUCE AND HONEY,
JULIENNE VEGETABLES AND LEMONGRASS MAYONNAISE (1,3,4,6,8)

€ 26

CRISPY OCTOPUS, POTATO MOUSSE WITH SAFFRON
FROM TORRI, SWEET AND SOUR TROPEA RED ONION,
DATTERINO TOMATO CONFIT (1,7,10)

€ 26

B.A.S.A.N.I.N.A.A. FILLET 200 GR. IN MUSHROOM SAUCE (9,12,13)

€ 33

SLICED ROAST BEEF OF B.A.S.A.N.I.N.A.A. GR. 200 WITH VEGETABLES

€ 27

T-BONE-STEAK OF B.A.S.A.N.I.N.A.A. 500 OR 1200 GRAM,
WITH MIXED VEGETABLES

€ 8 PER 100 GRAMS

VEGETABLEBALLS ON A BED OF POTATO AND SAFFRON BENACUS OF TORRI FOAM
WITH BALSAMIC VINEGAR PEARLS (1,3,7,12)

€16

Ⓟ SEASONAL VEGETABLES MIX

€ 10

B.A.S.A.N.I.N.A.A. MEAT

VEAL OF LIMOUSINE, CHAROLAIS, CROISÉ AND BLACK ANGUS
SELECTED, RAISED IN THE VENETO COUNTRYSIDE IN
SMALLCERTIFIED FARMS, WITH NATURAL FEEDING AND NO USE OF
ANTIBIOTICS. IT IS DISTINGUISHED BY ITS LEAN AND VERY TENDER
MEAT, WITH A DELICATE FLAVOUR.

DESSERT

MOUSSE AL CIOCCOLATO, CARMELLO SALATO,
RUM DEALCOLIZZATO, CRUMBLE AL CACAO (1,7)

€ 10

RECIOTO DELLA VALPOLICELLA "LE CALCAROLE" "MAZZI"

€ 10

"MONTE BALDO", MOUSSE DI CIOCCOLATO BIANCO,
CREMA DI MARRONI DEL MONTE BALDO,
MARRON GLACÉ, SCAGLIE DI TARTUFO (1,7)

€ 10

MOSCATO ROSA "ZENI"

€ 10

PARFAIT AGLI AMARETTI, CRUMBLE DI MANDORLA
E IL SUO LIQUORE (1,7)

€ 8

CHIARA BLANC MOSCATO DOLCE SPUMANTE "CASCINA FONDA"

€ 5

TIRAMISÙ (1,7)

€ 10

GOCCE DI SOLE PASSITO IGT VENETO

€ 5

Ⓥ DESSERT VEGANO DEL GIORNO

€ 10

DESSERT SENZA GLUTINE E
SENZA LATTOSIO DEL GIORNO

€ 8

VASSOIO DELLA DOMENICA SICILIANA PER 2 PERSONE (1,7)

€ 16

RIESLING 10 VENDEMMIE "PELZ"

€ 7

MIX DI FORMAGGI DEL GIORNO (1,7)

€ 20

VALPOLICELLA SUPERIORE

€ 6

DESSERT

SCHOKOLADENMOUSSE, GESALZENES KARAMELL,
ALKOHOLFREIER RUM, KAKAOCRUMBLE (1,7)

10 €

RECIOTO DELLA VALPOLICELLA „LE CALCAROLE“ „MAZZI“

10 €

MONTE BALDO (1,7)

10 €

MOSCATO ROSA „ZENI“

€ 10

AMARETTI-PARFAIT, MANDEL-CRUMBLE
UND DER DAZUGEHÖRIGE LIKÖR (1,7)

€ 8

CHIARA BLANC MOSCATO DOLCE SPUMANTE „CASCINA FONDA“

€ 5

TIRAMISU (1,7)

€ 10

GOCCE DI SOLE PASSITO IGT VENETO

€ 5

Ⓥ VEGANES DESSERT DES TAGES

€ 10

GLUTEN- UND
LAKTOSEFREIES DESSERT DES TAGES

€ 8

SIZILIANISCHE KLEINGEBÄCK (1,7)

€ 10

RIESLING 10 JAHRGÄNGE „PELZ“

€ 7

KÄSEPLATTE DES TAGES (1,7)

€ 20

VALPOLICELLA SUPERIORE

€ 6

RISTORANTE

SULPHUR

ALLERGENS

1. GLUTEN
2. CRUSTACEANS
3. EGGS
4. FISH
5. PEANUTS
6. SOYA
7. MILK
8. NUTS
9. CELERY
10. MOLLUSCS
11. SESAME SEEDS
12. SULPHUR DIOXIDE
13. TOMATOES
14. MUSTARD
15. LUPINES

DEAR GUEST, PLEASE INFORM THE SERVICE STAFF
OF ANY ALLERGIES OR INTOLERANCES.
TOTALLY OR PARTIALLY RAW FISH HAS BEEN TREATED IN
ACCORDANCE WITH THE REQUIREMENTS OF EC REG. 53/2004.