

Our fish coldcuts IT IS PREPARED WITH LONG REFINEMENTS IN SPECIAL REFRIGERATED ROOMS WITH CONSTANT OZONE SANITIZATION. THE RESULT IS CURED MEATS THAT RECALL THEIR MEAT COUNTERPARTS BUT AT THE SAME TIME ENHANCE THE TYPICAL CHARACTERISTICS OF THE FISH. THANKS TO THE FISH DELICATESSEN, WE ARE ABLE TO USE MORE THAN 80% OF THE CATCH. WE THEREFORE FISH LESS, USE MORE AND MAKE THE DISH MORE SUSTAINABLE.

Our meat coldcuts IT IS PREPARED AND REFINED STARTING FROM THE HIGHEST QUALITY LOCAL MEAT. THE HERBS USED COME FROM OUR AROMATIC GARDEN.

Our bread OUR BAKER BAKES EVERY DAY, USING WHOLEMEAL FLOURS AND ANCIENT GRAINS TO GIVE US A UNIQUE TASTE AND AROMA.

Circular kitchen IT IS PART OF OUR PHILOSOPHY TO AVOID WASTE.

Our desserts GREAT LEAVENED PRODUCTS AND FINE CHOCOLATE PRODUCTS ARE PREPARED BY OUR PASTRY CHEFS FOLLOWING THE SEASONS AND THE TIME OF YEAST AND CHOCOLATE.

Fancy Gin OUR GIN DISTILLED IN PARTNERSHIP WITH A FAMOUS HERBALIST USING OLIVE LEAVES FALLEN FROM THE HARVEST OF GARDA DOP OLIVES AT THE LA BERTOLETTA RESIDENCE IN PESCHIERA DEL GARDA AND LEMONS FROM THE NORTH OF LAKE GARDA.

VISIT OUR OTHER LOCATIONS
PESCHIERA DEL GARDA



VECCHIOMULINOBEACH.COM



CECILIAFROLLA.COM

invoices & promotions **MUST BE REQUEST BEFORE
THE ISSUANCE OF
THE RECEIPT**

- WE DON'T MAKE SEPARATE CHECKS -

SERVICE 2.50€

Appetizers

OUR HOMEMADE COLDCUTS AND TYPICAL PRODUCTS

CHARTURIE "ALL'ITALIANA": IBERIAN LOIN WITH HERBS, "COPPA" AGED WITH THE POMACE OF VALPOLICELLA GRAPES, LIME AND GINGER BRESAOLA, HAY AND CAMOMILE BACON, CLASSIC SALAMI - LOCAL MONTE VERONESE CHEESE, HONEY & JUNIPER PICKLES, SMOKED OLIVES, CITRUS WARM OLIVES, HOMEMADE "ARSO" WHEAT GRAIN BREADSTICKS, CARASAU BREAD WITH ROSMARINE, BREAD CROUTONS (1-7-8-12)

FOR TWO PEOPLE: 28€

CHARTURIE FROM THE SEA: TUNA MORTADELLA, SQUID AND PISTACHIOS - SWORDFISH MORTADELLA, OCTOPUS AND PISTACHIOS - VALPOLICELLA MARINATED TUNA BRESAOLA - HERBED SWORDFISH HAM - TUNA SALAMI WITH FENNEL - HONEY & JUNIPER PICKLES, SMOKED OLIVES, CITRUS WARM OLIVES, SEA ASPARAGUS, CARASAU BREAD WITH ROSMARINE, BREAD CROUTONS, CUTTLEFISH INK CHIPS (1-4-8)

FOR TWO PEOPLE: 29€

SEAFOOD MORTADELLA TASTING: TUNA MORTADELLA, SQUID AND PISTACHIOS - SWORDFISH MORTADELLA, OCTOPUS AND PISTACHIOS, SERVED WITH: HONEY & JUNIPER PICKLES, SMOKED OLIVES AND BREAD CROUTONS 16€ (1-4-8)

from the garden

CARROT, TURMERIC AND CHICKPEAS HUMMUS, SEASONAL VEGGIES, SEMI DRY TOMATOES, CARASAU BREAD WITH ROSMARINE, BREAD CROUTONS 11€ (1-9)

PUMPKIN FLAN AND MONTE VERONESE CHEESE FONDUE WITH TOASTED BRIOCHES 7€ (1-7-3)

SELECTION OF LESSINI CHEESES WITH HOMEMADE MUSTARDS AND OUR SUNFLOWER HONEY 14€ (7-8-10)

meat

SOFT PAN-COOKED PIZZA WITH CEREALS AND LONG LEAVENING, SERVED WITH BUFALA MOZZARELLA CHEESE AND CULACCIA (PROSCIUTTO) €12 (1-7-8)

BEEF TARTARE SERVED WITH DRIED TOMATOES, OLIVES, CAPERS AND FENNEL OVER A BURRATA CHEESE AND CRUNCHY PEPPER CRUMBLE 15 € (1-7)

fish

ALICI CANTABRICHE GOLD, ANCHOVIES, SMOKED OLIVES, SEMI-DRIED CHERRY TOMATOES, BURRATA, TOASTED BRIOCHE BREAD 15€ (1-4-7) CANTABRIAN ANCHOVIES CAUGHT ON SPRING NIGHTS, THE QUALITY THAT HAS MADE CANTABRIA FAMOUS THROUGHOUT THE WORLD

ALICI CANTABRICHE GRAN RISERVA, ANCHOVIES SMOKED OLIVES, SEMI-DRIED CHERRY TOMATOES, BURRATA, TOASTED BRIOCHE BREAD 20€ (1-4-7) CANTABRIAN ANCHOVIES CAUGHT AT DAWN IN SPRING, MATURED FOR LONGER, MORE FLESHY AND VALUABLE

TASTING OF CANTABRIAN ANCHOVIES 30€ A TASTING JOURNEY TO EXPLORE THE DIFFERENCES BETWEEN THE TWO CATCHES: GOLD AND GRAN RISERVA CANTABRIAN ANCHOVIES, SERVED WITH SMOKED OLIVES, SEMI-DRIED CHERRY TOMATOES, BURRATA, TOASTED BRIOCHE BREAD (1-4-7)

SEA & LAKE DUET: BEETROOT MARINATED SWORDFISH, SMOKED TROUT, SEA ASPARAGUS, PANE CARASAU BREAD WITH ROSMARINE 15€ (1-4)

MAZARA DEL VALLO RED PRAWN TARTARE, PUGLIESE BURRATA AND VESUVIUS YELLOW CHERRY TOMATOES SAUCE 18€ (1-7-14)

CROAKER SASHIMI (RED CORBA DEL GARGANO), CETARA ANCHOVY SAUCE, HERB OIL AND CHICKEN BOTTARGA 16€ (3-4)

LAKE PIKE IN GREEN SAUCE ON RAW POLENTA, MINCED FOR US BY THE BARTOLINI MILL, CAPRINO €14 (4)

fried

FRIED SQUID & SEAWEEDS, LIME, TAGGIASCA OLIVE CHARCOAL 16€ (1-4-5)

Pasta

from the garden

HOMEMADE GNOCCHI STUFFED WITH STRINGY CHEESES, PIENNOLO CHERRY TOMATOES, BURRATA AND OLIVE CHARCOAL
15€ (1-3-7)

fish

HOMEMADE BIGOLI PASTA WITH CACIO CHEESE AND SMOKED PEPPER, MAZARA DEL VALLO RED PRAWN TARTARE, FRESH LIME ZEST
16€ (1-3-7-2)

CALAMARATA PASTA WITH OCTOPUS BOLOGNESE, OLIVES & CHERRY TOMATOES
16€ (1-4)

PACCHERI WITH CUTTLEFISH INK, MONKFISH AND YELLOW CHERRY TOMATOES
15€ (1-4)

HOME MADE BIGOLI PASTA, LAKE FISH BOLOGNESE, CHERRY TOMATOES, THYME
14€ (1-3-7)

HOMEMADE SCIALATELLI PASTA WITH SEAFOOD*
17€ (1-2-3-7-14)

meat

HOME MADE MACCHERONCINI PASTA WITH GENOVESE SAUCE (BEEF & ONIONS), PECORINO CHEESE
13€ (1-3-7)

POTATO GNOCCHI WITH 'OLD STYLE' MEAT BOLOGNESE SAUCE AU GRATIN WITH SMOKED SCAMORZA CHEESE
13€ (1-7)

HOMEMADE TAGLIATELLE WITH WHITE VEAL RAGU, PIOPPINI MUSHROOMS AND SALTED RICOTTA
15€ (1-3-7)

HOMEMADE TAGLIATELLE WITH GUINEA FOWL AND BLACK TRUFFLE TARTUFO 18€ (1-3)

risotto

BEETROOT RISOTTO, EEL GLAZED WITH VALPOLICELLA AND GORGONZOLA CHEESE
17€ - PER PERSON (7-4)
-RISOTTO FOR A MINIMUM OF 2 PEOPLE-

Our pasta HOMEMADE EVERY DAY WITH ORGANIC FLOURS OF ANCIENT GRAINS FROM THE MILL OF BERTOLINI, CAPRINO VERONESE



Our Meats

**WILD PORK 'TAGLIATA' WITH MUSHROOMS, RASPBERRY SAUCE
AND CHEESE AGED IN AMARONE WINE 22€ (5-7)**

**FIorentINA, SCOTTONA ITALIANA
1.3 KG . 1.4 KG 6 €/HG**

RIBEYE STEAK 'LIMOUSINE' 20€

SOFT BRAISED BEEF CHEEK, ON SMOKED POTATO CREAM 17€ (7)

**GREAT HOMEMADE BREADED VEAL CUTLET, WITH SCAMORZA AND TOMATO SAUCE
SERVED WITH FRENCH FRIES' 20€ (1-3-5-7-8)**

100 DAYS OF BOLLITO
EVERY DAY, LUNCH & DINNER

Served by the cart

CLASSIC ITALIAN MEAT CUTS
SERVED WITH PEARÀ, BOILED VEGETABLES, MUSTARDS, HORSERADISH AND GREEN SAUCE
25€ PER PERSON (10)

Our fish recipes

**SEA BREAM BAKED IN FOIL WITH LEMON ZEST,
SICILIAN CHERRY TOMATOES AND TAGGIASCA OLIVES' 15€ (4)**

**FRIED SEAFOOD*, BREADED VEGGIES & SEAWEEEDS
20€ (1-2-4-5)**

**ROASTED OCTOPUS*, OUR SMOKED POTATO CREAM,
SMOKED BLACK PEPPER, OLIVE CHARCOAL,
SWEET PAPRIKA 20€ (4-7)**

**MEDITERRANEAN YELLOWFIN TUNA TATAKI
FIELD HERBS, WASABI MAYO 19€ (4-8)**

**BAKED CROAKER FISH (CORBA ROSSA DEL GARGANO)
WITH FENNEL, OLIVE AND CITRUS SALAD 20€ (4)**

**EEL GLAZED WITH OUR HONEY
OF SUNFLOWER ON CELERIAC CREAM 20€ (4-7-6)**

**FISH & CHIPS*:
WITH WASABI MAYO 16€ (1-4-7)**



Side Dishes

- FRENCH FRIES* 5.50€ (1-5-8)
ROSMARINE ROASTED 'NOVELLE' POTATOES 6€
FENNEL, OLIVE AND CITRUS SALAD 7€
SAUTEED WILD HERBS 6€ (7)
ROASTED PUMPKIN WITH ROSEMARY 4€
VEGGIE OF THE DAY 6€

KIDSEAT *free*

**FRESH MACCHERONCINI PASTA
WITH A TOMATO AND BASIL SAUCE ~~6€~~ (1-3-6)**

GRILLED WURSTEL WITH FRENCH FRIES* ~~7.50€~~ (1-3-5-8)

THE PROMOTION "KIDS EAT FREE" APPLIES ONLY FOR ONE CHILD (NOT OLDER THAN 8 YEARS OLD) PER TABLE. THE SERVICE & DRINK ARE NOT INCLUDED ON THE PROMOTION. THE ADULT MUST HAVE A MINIMUM OF 20 EURO BILL. ONE FREE PLATE PER CHILD.

* FROZEN PRODUCT

LIST OF ALLERGENIC INGREDIENTS USED IN THIS PLACE - 'SUBSTANCES OR PRODUCTS CAUSING ALLERGIES OR INTOLERANCES'

1. CEREALS CONTAINING GLUTEN, I.E. WHEAT, TYE, BARLEY, OAT, EMMER, KAMUT, THEIR DERIVATIVE STRAINS AND BY-PRODUCTS
2. CRUSTACEANS AND PRODUCTS BASED ON SELLFISH
3. EGGS AND BY-PRODUCTS
4. FISH AND PRODUCTS BASED ON FISH
5. PEANUTS AND PEANUT-BASED PRODUCTS
6. SOY AND SOY-BASED PRODUCTS
7. MILK AND DAIRY PRODUCTS (LACTOSE INCLUDED)
8. FRUITS IN SHELL, I.E. ALMONDS, HAZELNUTS, WALNUTS, CASHEW, PECAN, BRAZIL, PISTACHIOS, MACADEMIA NUTS OR QUEENSLAND NUTS AND THEIR BY-PRODUCTS
9. CELERY AND PRODUCTS BASED ON CELERY
10. MUSTARD AND MUSTARD-BASED PRODUCTS
11. SESAME SEEDS AND SESAME SEEDS-BASED PRODUCTS
12. SULPHUR DIOXE AND SULPHITES IN CONCENTRATIONS ABOVE 10 MG/KG
13. LUPINE AND LUPINE-BASED PRODUCTS
14. MOLLUSCS AND PRODUCTS BASED ON MOLLUSCS