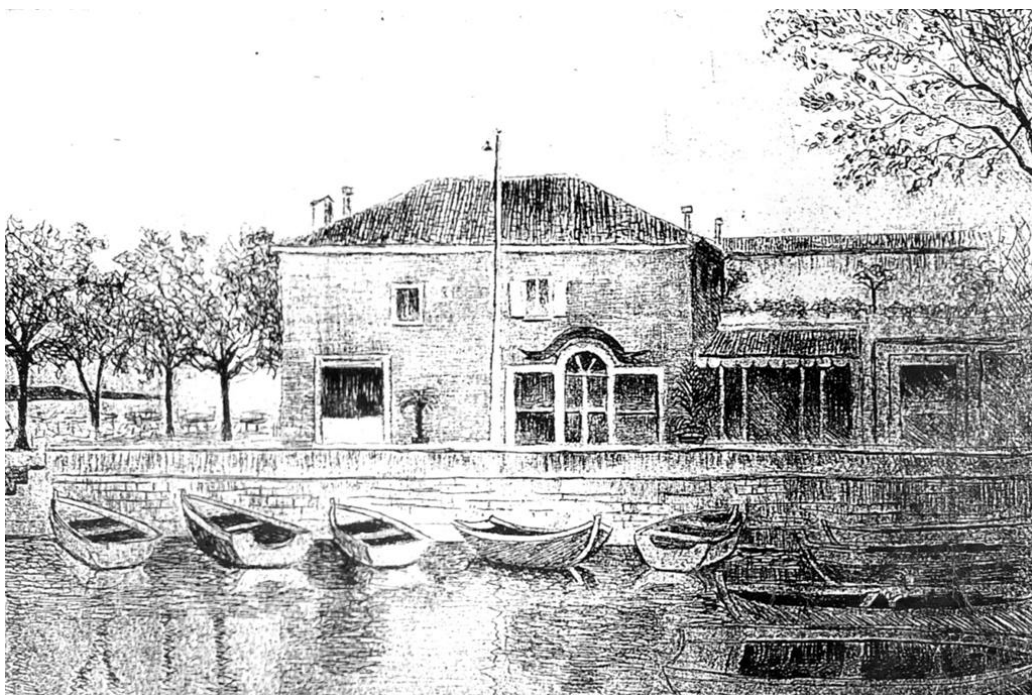


Ristorante
Da Osvaldo

Run by our family since 1957



Tradition of charcoal grill

Menu El Peler

Little Fish Appetizer

2, 3, 4, 7, 9, 12, 15

*Catch of the day cooked in portesina, Smoked alpine Char, Salmon
mousse*

Home made Noodles with Garda lake whitefish ragout

1, 3, 4, 12, 15

Fresh fish grilled on charcoal

(A whole fish, about 300 grams)

2, 4, 12, 15

Choice between:

Garda lake whitefish, Garda lake sardines, Sea bass, Sea goldbrass

Mixed salad, or french fries potatoes

Fish availability depends on fishing

Euro 33

Covers charge and service included

Wines and drinks excluded

Menu Degustazione

For 2 Persons

Big Appetizer of assorted fish

1,2,3,4,7,8,9,12,14,15

*Marinated Garda lake sardine fillet *, salmon mousse, 2 boiled gamberone *, cuttlefish salad *, smoked mackerel and salmon, sauteed clams, Garda whitefish ragù, Sardine in saor, catch of the day cooked in portesina*

Mixed Grilled Fresh fish

(about 1200 grams)

2, 4, 12, 15

Garda lake whitefish, Garda lake sardines, Salmon steak, Sole, Sea bass, Sea goldbrass, Trout*

Mixed salad, or french fries potatoes

Fish availability depends on fishing

Total for 2 Persons

Euro 78

Covers charge and service included

Wines and drinks excluded

Appetizer

<i>Garda lake white fish tartare*</i> 4, 8	12
<i>Stone-bass fish tartare*</i> 4, 8	12
<i>Little freshwater fish appetizer</i> 7, 4, 9, 2, 15, 12	12
<i>Catch of the day cooked in Portesina, smoked alpine char, Garda lake white fish ragù</i>	
<i>Big Appetizer of assorted fish</i> 1,2,3,4,7,8,9,12,14,15	27
<i>Marinated Garda lake sardine fillet *, salmon mousse, boiled gamberone *, scampo and pink sauce *, cuttlefish salad *, smoked mackerel and salmon, sauteed clams, Garda whitefish ragù, Sardine in saor, catch of the day cooked in portesina</i>	
<i>Mixed sliced dry meat plate</i> 15	12
<i>Raw ham and melon</i>	14
<i>Big salad with mozzarella di bufala and canned tuna</i> 4, 7, 9, 12	12

Cover charge and bread 3 euro

First courses

Noodles and Ravioli are strictly homemade

<i>Noodles with Garda lake whitefish ragout</i> 1, 3, 4, 12, 15	17,5
<i>Cheese filled ravioli with melted butter</i> 3, 1, 15, 7, 8	15,5
<i>Meat filled ravioli with melted butter</i> 3, 1, 15, 7, 8	15,5
<i>Pennette with prawns* and salmon</i> 1,2,4,7,12,15	19
<i>Noodles with mushrooms*</i> 1, 3, 7, 12, 15	19
<i>Noodles with meat sauce</i> 1, 3, 7, 9, 12, 15	14
<i>Noodles with tomato sauce</i> 1, 3, 7, 9, 15	14
<i>Noodles with gorgonzola</i> 1, 3, 7	14
<i>Spaghetti with oil, garlic, red pepper and parmigiano</i> 1, 7, 15	13
<i>Spaghetti with meat sauce</i> 1, 7, 9, 12, 15	13
<i>Spaghetti with tomato sauce</i> 1, 7, 9, 15	13
<i>Vegetable soup*</i> 1, 7, 9, 15	9
<i>Noodles soup</i> 1, 3, 7, 9, 15	8
<i>Meat Ravioli soup</i> 1, 3, 7, 8, 9, 15	9

Charcoal Grill

Fish: 2, 4, 12, 15

<i>Garda lake whitefish</i>	15,5
<i>Garda lake sardines</i>	18
<i>Trout</i>	21
<i>Sole* (about 200 gr.)</i>	18,5
<i>Scampi*</i>	38
<i>Gamberoni*</i>	34
<i>Salmon steak</i>	26
<i>Large-sized sea goldbrass (about 600 grams)</i>	30
<i>Large-sized sea bass (about 600 grams)</i>	30
<i>Mixed grilled fish (about 1200 grams)</i>	40
<i>With one scampo*</i>	45
<i>With one scampo* and one gamberone*</i>	48

Charcoal Grill

Meat:

Cooked on the grill and seasoned only with Maldon salt, Moniga olive oil and parsley

<i>Pork chop</i>	<i>15</i>
<i>Veal steak</i>	<i>27</i>
<i>Fillet steak</i>	<i>36</i>
<i>Entrecote beef (about 700 grams)</i>	<i>36</i>

Side dishes

<i>Mixed salad 9</i>	<i>6,5</i>
<i>French fries potatoes</i>	<i>6,5</i>
<i>Mixed cheese plate 7</i>	<i>7</i>

Homemade Desserts

<i>Amaretto and coffee tiramisù</i> 1, 3, 7, 8, 12	7
<i>Almond semifreddo with dark chocolate sauce</i> 1,3,7,8	7
<i>Crème caramel</i> 3, 7	6,6
<i>Cheese and rum cream</i> 1, 3, 6, 7, 12	6,6
<i>Panna cotta all'albese</i> 1, 3, 7, 8	6,6
<i>Bavarian lemon cream with fresh strawberry sauce</i> 7, 12	6,6
<i>Fresh fruit salad</i>	5,5
<i>with ice cream</i> 1, 3, 6, 7, 8	6,5
<i>Lemon and vodka sorbet made at the moment</i> 1,3,6,7,8, 12	5,5
<i>Alcohol free</i> 1, 3, 6, 7, 8	3,9
<i>Mixed ice cream</i> 1, 3, 6, 7, 8	5,8
<i>Chocolate truffle ice cream</i> 1, 3, 6, 7, 8	5
<i>Ice coffee with whipped cream</i> 1, 3, 6, 7, 8	7

Sweet Wines

Resembol Passito

Vitigno: Trebbiano, Riesling, Sauvignon

Glass 4 € 1/4 l 8 €

Az. agricola Turina

Lombardia

Bottle 50.cl 14€

Saracco Moscato d' Asti

Vitigno: Moscato Bianco

Bottle 75.cl 18€

Az. Agricola Paolo Saracco

Piemonte

Ruby Porto

Vitigni: touriga franca, tinta roriz, tinta amarela, tinta barroca, tinto cão

Glass 4 €

Az. Agricola Sandeman

Portogallo

White Wines *bott. da 75 cl*

<i>Bianco della casa Lugana Turina</i>	D.o.c	€ 15
<i>¼ l € 5. ½ l € 10</i>		
<i>Lombardia</i>		
<i>Vigna "Fenil Boi" Lugana Turina</i>	D.o.c	€ 20
<i>Vitigno: Trebbiano di Lugana</i>	<i>Lombardia</i>	
<i>Pinot grigio S. Margherita</i>		€ 20
<i>Vitigno: Pinot Grigio</i>	<i>Trentino Alto Adige</i>	
<i>Alma Terra Bellavista</i>		€ 35
<i>Vitigno: Chardonnay, Pinot Bianco</i>	<i>Lombardia</i>	
<i>Lugana S. Cristina Zenato</i>		€ 23
<i>Vitigno: Trebbiano di Lugana</i>	<i>Veneto</i>	
<i>Lugana I Frati Cà dei Frati</i>		€ 23
<i>Vitigno: Trebbiano di Lugana</i>	<i>Lombardia</i>	
<i>Brolettino Cà dei Frati Cà dei Frati</i>		€ 30
<i>Vitigno: Trebbiano di Lugana</i>	<i>Lombardia</i>	

Bollicine *bott. da 75 cl*

<i>Müller Thurgau S. Margherita</i>		€ 20
<i>Vitigno: Müller Thurgau</i>	<i>Trentino Alto Adige</i>	
<i>Prosecco Superiore "San Fermo" Bellenda</i>		€ 20
<i>¼ l € 7 ½ l € 14</i>	<i>Veneto</i>	
<i>Pinot Chardonnay Brut Villa Miazzi</i>		€ 23
<i>¼ l € 7,5 ½ l € 15</i>	<i>Veneto</i>	
<i>Cuvée dei Frati Brut Cà dei Frati</i>		€ 37
<i>Vitigno: Turbiana, Chardonnay</i>	<i>Lombardia</i>	
<i>Lugana Brut Turina</i>	D.o.c	€ 18
<i>Vitigno: Trebbiano di Lugana</i>	<i>Lombardia</i>	
<i>Berlucchi '61 Franciacorta Brut Berlucchi Guido</i>		€ 38
<i>Vitigno: Chardonnay, Pinot Nero</i>	<i>Lombardia</i>	
<i>Ferrari Brut Cantine Ferrari</i>		€ 44
<i>Vitigno: Chardonnay</i>	<i>Trentino Alto Adige</i>	
<i>Franciacorta Bellavista Cuvée Bellavista</i>	D.o.c.g	€ 50
<i>Vitigno: Chardonnay, Pinot Nero e Bianco</i>	<i>Lombardia</i>	
<i>Champagne Veuve Clicquot Ponsardin Maison Veuve Clicquot</i>		€ 62
<i>Vitigno: Chardonnay, Pinot Nero, Pinot Meunier</i>	<i>Francia</i>	

Red Wines bott. da 75 cl

Rosso della casa Gropello Turina D.o.c. € 15
 ¼ l € 5.00 ½ l € 10.00 Lombardia

Valtenesi Le Chiusure D.o.c. € 20
 Vitigno: Gropello, Barbera, Sangiovese Portese, Lombardia

Le Nogare Bardolino Bertani D.o.c. € 23
 Vitigno: Corvina, Rondinella, Molinara Veneto

Villa Novara Valpolicella Bertani D.o.c. € 23
 Vitigno: Rondinella, Corvina veronese Veneto

Seselle Turina € 20
 Vitigno: Gropello, Rebo, Marzemino, Lombardia

Ripasso Valpolicella Serenissima Seola Grande € 23
 Vitigno: Corvina, Rondinella Veneto

Lambrusco Grasparossa di Castelvetro Az. Agricola Cleto Chiarli D.o.c. € 15
 Vitigno: Lambrusco Grasparossa di Castelvetro Emilia Romagna

Botticino Pù de la Tesa Az. Agricola Noventa D.o.c. € 45
 Vitigni: Schiava gentile, Barbera, Sangiovese, Marzemino Botticino, Lombardia Bio

Rosè Wines bott. da 75 cl

Chiaretto Turina D.o.c. € 18
 ¼ l € 6,00 ½ l € 12,00 Lombardia

Chiaretto Garda Bresciano Leali di Monte Aento € 23
 Vitigno: Gropello, Barbera, Sangiovese, Marzemino Lombardia

Valtenesi Chiaretto Le Chiusure D.o.c. € 23
 Vitigno: Gropello, Barbera, Sangiovese Portese, Lombardia

Riviera Garda Classico Rosè Brut. Turina € 19
 Vitigno: Gropello, Barbera, Sangiovese, Marzemino Lombardia

L'Aura Az. Agricola Noventa € 30
 Vitigno: Schiava Gentile Botticino, Lombardia

Acqua minerale 0,75 lt € 3,00

Bibite alla spina e in lattina € 3,00

Birra alla spina Piccola 0,2 € 3,00

Birra alla spina Grande 0,4 € 4,60

Birra Beck's bott 33 cl € 4,00

Birra McFarland rossa 33 cl € 4,60

Birra Erdinger Weiss 0,5 lt € 5,50

Birra analcolica € 4,00

Birra Corona € 4,60

Birra Nastro Azzurro € 4,00

Birra Moretti bott 33 cl € 4,00

Liquori nazionali € 4,00

Liquori nazionali invecchiati € 4,50

Grappe Prime Uve e Speciali € 4,80

Liquori esteri € 4,50

Whisky € 5,00

Whisky 12 anni € 6,50

Courvoisier - Martell € 5,70

Remy Martin € 6,00

Caffè € 1,50

Caffè doppio € 2,50

Caffè americano € 1,80

Caffè corretto € 2,00

Decaffeinato € 1,70

Cappuccino € 2,10

Orzo piccolo / grande € 1,70 / € 2,20

Ginseng piccolo / grande € 1,70 / € 2,20

Information to customers regarding the presence in food of ingredients considered Allergens

If you suffer from food allergies or intolerances, report it to our staff, we are available to help you avoid the ingredients you are allergic or intolerant to. We also inform you that all the preparations of this restaurant are carried out in the same room, therefore we are not able to completely protect the customers from possible contamination of allergens

List of ingredients considered allergens, Regulation (EU)n.1169/2011

- 1 Cereals containing gluten (wheat, rye, barley, spelled, kamut)
- 2 Crustaceans and crustacean products
- 3 Eggs and egg products
- 4 Fish and fish products
- 5 Peanuts and peanut products
- 6 Soy and soy products
- 7 Milk and milk-based products
- 8 Nuts
- 9 Celery and celery products
- 10 Mustard and mustard products
- 11 Sesame seeds and sesame-based products
- 12 Sulfur dioxide and sulphites
- 13 Lupins and lupine products
- 14 Molluscs and shellfish products
- 15 Garlic and Garlic Products