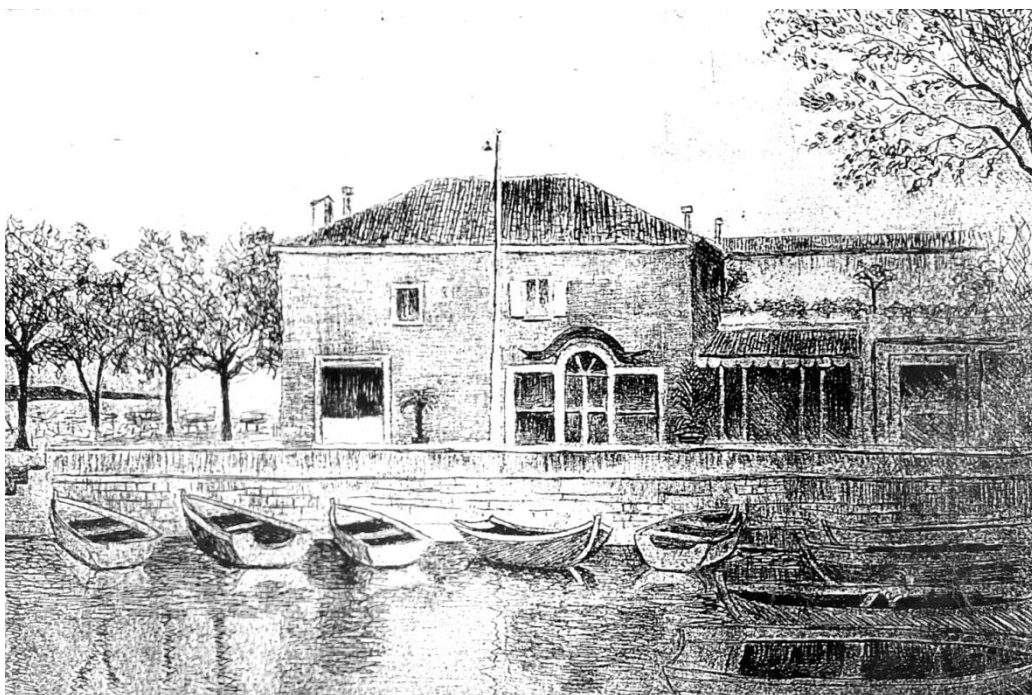


Ristorante
Da Osvaldo

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 35

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 80

Covers charge and service included

Wines and drinks excluded

Appetizer

Garda lake white fish tartare*^{4, 8} **14**

Trout tartare* ^{4, 8} **13**

Little freshwater fish appetizer ^{7, 4, 9, 2, 15, 12} **13**

Catch of the day cooked in Portesina, smoked alpine char, Garda lake white fish ragù

Big Appetizer of assorted fish ^{1,2,3,4,7,8,9,12,14,15} **28**

*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*

Mixed sliced dry meat plate ¹⁵ **13**

Raw ham and melon **13**

Big salad with mozzarella di bufala and canned tuna ^{4, 7, 9, 12} **13**

Cover charge and bread 3 euro

First courses

Noodles and Ravioli are strictly homemade

<i>Noodles with Garda lake whitefish ragout</i>	<i>1, 3, 4, 12, 15</i>	<i>18</i>
<i>Cheese filled ravioli with melted butter</i>	<i>3, 1, 15, 7, 8</i>	<i>16</i>
<i>Meat filled ravioli with melted butter</i>	<i>3, 1, 15, 7, 8</i>	<i>16</i>
<i>Pennette with prawns* and salmon</i>	<i>1,2,4,7,12,15</i>	<i>19</i>
<i>Noodles with mushrooms*</i>	<i>1, 3, 7, 12, 15</i>	<i>19</i>
<i>Noodles with meat sauce</i>	<i>1, 3, 7, 9, 12, 15</i>	<i>14</i>
<i>Noodles with tomato sauce</i>	<i>1, 3, 7, 9, 15</i>	<i>14</i>
<i>Noodles with gorgonzola</i>	<i>1, 3, 7</i>	<i>14</i>
<i>Spaghetti with oil, garlic, red pepper and parmigiano</i>	<i>1, 7, 15</i>	<i>13</i>
<i>Spaghetti with meat sauce</i>	<i>1, 7, 9, 12, 15</i>	<i>13</i>
<i>Spaghetti with tomato sauce</i>	<i>1, 7, 9, 15</i>	<i>13</i>
<i>Vegetable soup*</i>	<i>1, 7, 9, 15</i>	<i>9</i>
<i>Noodles soup</i>	<i>1, 3, 7, 9, 15</i>	<i>8</i>
<i>Meat Ravioli soup</i>	<i>1, 3, 7, 8, 9, 15</i>	<i>9</i>

Charcoal Grill

Fish: 2, 4, 12, 15

<i>Garda lake whitefish</i>	16
<i>Garda lake sardines</i>	18
<i>Trout</i>	21
<i>Sole* (about 200 gr.)</i>	19
<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>	41
<i>With one scampo*</i>	46
<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>38</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 coffe tiramisù</i> 1, 3, 7, 8, 12	7
<i>Almond semifreddo with dark chocolate sauce</i> 1,3,7,8	7
<i>Creme 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>Alcool free</i> 1, 3, 6, 7, 8	4
<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 coffe 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 16€

Saracco Moscato d' Asti

Vitigno: Moscato Bianco

Bottle 75.cl 24€

Az. Agricola Paolo Saracco

Piemonte

Ruby Porto

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

Glass 4 €

Az. Agricola Sandeman

Portogallo

Vini Bianchi bott. da 75 cl

<i>Bianco della casa Lugana Turina</i>	D.o.c	€ 18
¼ L € 6 ½ L € 12		
<i>Vigna "Fenil Boi" Lugana Turina</i>	D.o.c	€ 24
Vitigno: Trebbiano di Lugana	Lombardia	
<i>Pinot grigio S. Margherita</i>		€ 22
Vitigno: Pinot Grigio	Trentino Alto Adige	
<i>Alma Terra Bellavista</i>		€ 36
Vitigno: Chardonnay, Pinot Bianco	Lombardia	
<i>Lugana S. Cristina Zenato</i>		€ 27
Vitigno: Trebbiano di Lugana	Veneto	
<i>Lugana I Frati Cà dei Frati</i>		€ 26
Vitigno: Trebbiano di Lugana	Lombardia	
<i>Brolettino Cà dei Frati Cà dei Frati</i>		€ 30
Vitigno: Trebbiano di Lugana	Lombardia	

Bollicine bott. da 75 cl

<i>Lugana Brut Turina</i>	D.o.c	€ 22
Vitigno: Trebbiano di Lugana	Lombardia	
¼ L € 7,5 ½ L € 15		
<i>Müller Thurgau S. Margherita</i>		€ 22
Vitigno: Müller Thurgau	Trentino Alto Adige	
<i>Prosecco Superiore "San Fermo" Bellenda</i>		€ 20
¼ L € 7 ½ L € 14	Veneto	
<i>Spumante bianco Brut Martina Due Pini</i>	Bio	€ 30
Vitigno: 100% Gropello	Lombardia	
<i>Cuvée dei Frati Brut Cà dei Frati</i>		€ 37
Vitigno: Turbiana, Chardonnay	Lombardia	
<i>Berlucchi '61 Franciacorta Brut Berlucchi Guido</i>		€ 38
Vitigno: Chardonnay, Pinot Nero	Lombardia	
<i>Ferrari Brut Cantine Ferrari</i>		€ 44
Vitigno: Chardonnay	Trentino Alto Adige	
<i>Franciacorta Bellavista Cuvée Bellavista</i>	D.o.c.g	€ 50
Vitigno: Chardonnay, Pinot Nero e Bianco	Lombardia	
<i>Champagne Veuve Cliquot Ponsardin Maison Veuve Cliquot</i>		€ 62
Vitigno: Chardonnay, Pinot Nero, Pinot Meunier	Francia	

Vini Rossi *bott. da 75 cl*

<i>Rosso della casa Gropello Turina</i>	D.o.c.	€ 18
$\frac{1}{4}$ L € 6 $\frac{1}{2}$ L € 12		Moniga, Lombardia
<i>Valtenesi Le Chiusure</i>	D.o.c.	€ 21
Vitigno: Gropello, Barbera, Sangiovese		Portese, Lombardia
<i>Gropello Garda Classico Due Pini</i>	Bio	€ 21
Vitigno: 100% Gropello		Polpenazze, Lombardia
<i>Villa Novara Valpolicella Bertani</i>	D.o.c.	€ 24
Vitigno: Rondinella, Corvina veronese		Veneto
<i>Seselle Turina</i>	D.o.c.	€ 22
Vitigno: Gropello, Rebo, Marzemino,		Moniga, Lombardia
<i>Ripasso Valpolicella Serenissima Scuola Grande</i>		€ 23
Vitigno: Corvina, Rondinella		Veneto
<i>Lambrusco Grasparossa di Castelvetro Ag. Agricola Cleto Chiarli</i>	D.o.c.	€ 15
Vitigno: Lambrusco Grasparossa di Castelvetro		Emilia Romagna
<i>San Vincenzo Ag. Agricola Due Pini</i>	Bio	€ 35
Vitigni: Gropello, Barbera, Sangiovese, Marzemino, Rebo		Polpenazze, Lombardia

Vini Rosati *bott. da 75 cl*

<i>Chiaro Fontanamora Turina</i>	D.o.c.	€ 21
Vitigno: Gropello, Marzemino, Sangiovese, Barbera		Moniga, Lombardia
	$\frac{1}{2}$ L	€ 14
	$\frac{1}{4}$ L	€ 7
<i>Chiaro Garda Bresciano Leali di Monte Aento</i>	D.o.c.	€ 23
Vitigno: Gropello, Barbera, Sangiovese, Marzemino		Padenghe, Lombardia
<i>Valtenesi Chiaro Le Chiusure</i>	D.o.c.	€ 23
Vitigno: Gropello, Barbera, Sangiovese		Portese, Lombardia
<i>Riviera Garda Classico Rosè Brut. Turina</i>	D.o.c.	€ 22
Vitigno: Gropello, Barbera, Sangiovese, Marzemino		Moniga, Lombardia
<i>Valtenesi Chiaro Grazia Ag. Agricola Due Pini</i>	Bio	€ 25
Vitigno: 100% Gropello Gentile		Polpenazze, Lombardia

<i>Acqua minerale 0,75 lt</i>	<i>€ 3,00</i>
<i>Bibite alla spina e in lattina</i>	<i>€ 3,00</i>
<i>Birra alla spina Piccola 0,2</i>	<i>€ 3,00</i>
<i>Birra alla spina Grande 0,4</i>	<i>€ 4,60</i>
<i>Birra Beck's bott 33 cl</i>	<i>€ 4,00</i>
<i>Birra McFarland rossa 33 cl</i>	<i>€ 4,60</i>
<i>Birra Erdinger Weiss 0,5 lt</i>	<i>€ 5,50</i>
<i>Birra analcolica</i>	<i>€ 4,00</i>
<i>Birra Corona</i>	<i>€ 4,60</i>
<i>Birra Nastro Azzurro</i>	<i>€ 4,00</i>
<i>Birra Moretti bott 33 cl</i>	<i>€ 4,00</i>
<i>Liquori nazionali</i>	<i>€ 4,00</i>
<i>Liquori nazionali invecchiati</i>	<i>€ 4,50</i>
<i>Grappe Prime Uve e Speciali</i>	<i>€ 4,80</i>
<i>Liquori esteri</i>	<i>€ 4,50</i>
<i>Whisky</i>	<i>€ 5,00</i>
<i>Whisky 12 anni</i>	<i>€ 6,50</i>
<i>Courvoisier - Martell</i>	<i>€ 5,70</i>
<i>Remy Martin</i>	<i>€ 6,00</i>
<i>Caffè</i>	<i>€ 1,50</i>
<i>Caffè doppio</i>	<i>€ 2,50</i>
<i>Caffè americano</i>	<i>€ 1,80</i>
<i>Caffè corretto</i>	<i>€ 2,00</i>
<i>Decaffeinato</i>	<i>€ 1,70</i>
<i>Cappuccino</i>	<i>€ 2,10</i>
<i>Orzo piccolo / grande</i>	<i>€ 1,70 / € 2,20</i>
<i>Ginseng piccolo / grande</i>	<i>€ 1,70 / € 2,20</i>

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