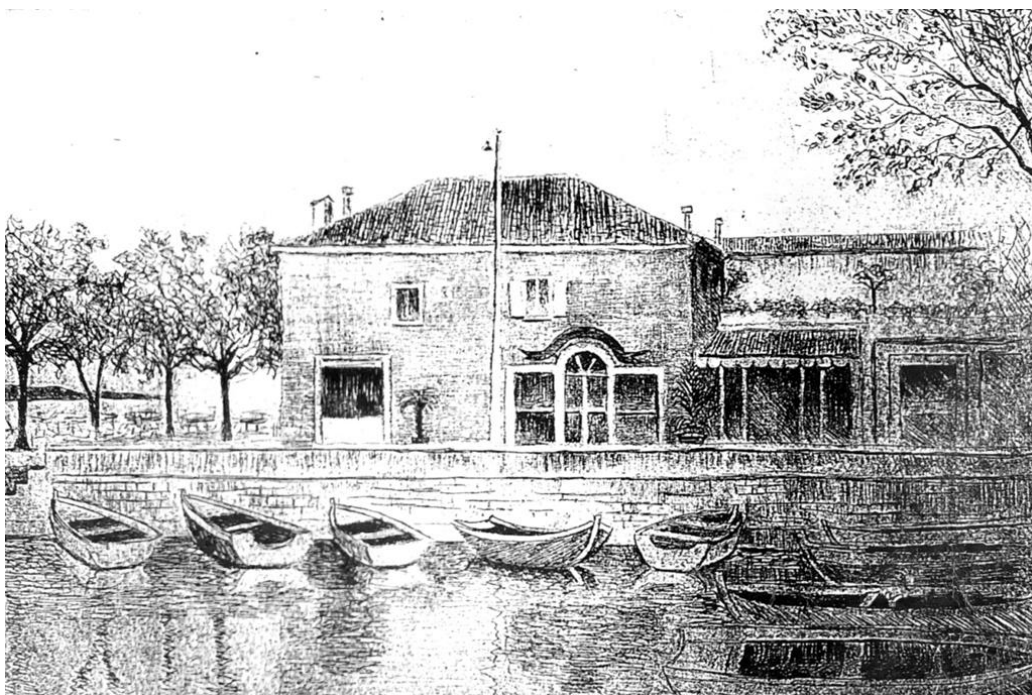


*Ristorante*  
*Da Osvaldo*

*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 38*

*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 82***

*Covers charge and service included*

*Wines and drinks excluded*

# *Appetizer*

<b><i>Garda lake white fish tartare*</i></b> <sup>4, 8</sup>	<b>15</b>
<b><i>Trout tartare*</i></b> <sup>4, 8</sup>	<b>14</b>
<b><i>Little freshwater fish appetizer</i></b> <sup>7, 4, 9, 2, 15, 12</sup>	<b>14</b>
<i>Catch of the day cooked in Portesina, smoked alpine char, Garda lake white fish ragù</i>	
<b><i>Big Appetizer of assorted fish</i></b> <sup>1,2,3,4,7,8,9,12,14,15</sup>	<b>29</b>
<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>	
<b><i>Mixed sliced dry meat plate</i></b> <sup>15</sup>	<b>14</b>
<b><i>Raw ham and melon</i></b>	<b>14</b>
<b><i>Big salad with mozzarella di bufala and canned tuna</i></b> <sup>4, 7, 9, 12</sup>	<b>14</b>

***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>19</i>
<i>Cheese filled ravioli with melted butter</i>	<i>3, 1, 15, 7, 8</i>	<i>17</i>
<i>Meat filled ravioli with melted butter</i>	<i>3, 1, 15, 7, 8</i>	<i>17</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>15</i>
<i>Noodles with tomato sauce</i>	<i>1, 3, 7, 9, 15</i>	<i>15</i>
<i>Noodles with gorgonzola</i>	<i>1, 3, 7</i>	<i>15</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>9</i>
<i>Meat Ravioli soup</i>	<i>1, 3, 7, 8, 9, 15</i>	<i>10</i>

# *Charcoal Grill*

## ***Fish:*** 2, 4, 12, 15

<i>Garda lake whitefish</i>	17
<i>Garda lake sardines</i>	18
<i>Trout</i>	21
<i>Sole* (about 200 gr.)</i>	19
<i>Scampi*</i>	39
<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>	43
<i>With one scampo*</i>	47
<i>With one scampo* and one gamberone*</i>	49

# *Charcoal Grill*

## ***Meat:***

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

<i>Pork chop</i>	<i>16</i>
<i>Veal steak</i>	<i>27</i>
<i>Fillet steak</i>	<i>37</i>
<i>Entrecote beef (about 700 grams)</i>	<i>39</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	6
<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 4,5 €    ¼ l 8,5 €*

## *Az. agricola Turina*

*Lombardia*

*Bottle 50.cl 17€*

## *Saracco Moscato d' Asti*

*Vitigno: Moscato Bianco*

*Bottle 75.cl 25€*

## *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	€ 20
¼ L € 7 ½ L € 13 Lombardia		
<i>Vigna "Fenil Boi" Lugana Turina</i>	D.o.c	€ 25
Vitigno: Trebbiano di Lugana Lombardia		
<i>Pinot grigio S. Margherita</i>		€ 24
Vitigno: Pinot Grigio Trentino Alto Adige		
<i>Bianco imperiale Berlucci</i>		€ 30
Vitigno: Chardonnay, sauvignon blanc Lombardia		
<i>Lugana S. Cristina Zenato</i>		€ 28
Vitigno: Trebbiano di Lugana Veneto		
<i>Lugana I Frati Cà dei Frati</i>		€ 27
Vitigno: Trebbiano di Lugana Lombardia		
<i>Brolettino Cà dei Frati Cà dei Frati</i>		€ 33
Vitigno: Trebbiano di Lugana Lombardia		

## *Bollicine* bott. da 75 cl

<i>Lugana Brut Turina</i>	D.o.c	€ 24
Vitigno: Trebbiano di Lugana Lombardia		
¼ L € 8 ½ L € 16		
<i>Müller Thurgau S. Margherita</i>		€ 24
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>		€ 30
Vitigno: 100% Gropello Polpenazze, Lombardia		
<i>Cuvée dei Frati Brut Cà dei Frati</i>		€ 39
Vitigno: Turbiana, Chardonnay Lombardia		
<i>Berlucci '61 Franciacorta Brut Berlucci Guido</i>		€ 39
Vitigno: Chardonnay, Pinot Nero Lombardia		
<i>Ferrari Brut Cantine Ferrari</i>		€ 45
Vitigno: Chardonnay Trentino Alto Adige		
<i>Franciacorta Bellavista Cuvée Bellavista</i>	D.o.c.g	€ 52
Vitigno: Chardonnay, Pinot Nero e Bianco Lombardia		
<i>Champagne Brut Grano Cordon G. H. Mumm</i>		€ 65
Vitigno: Pinot Nero Francia		

## Vini Rossi *bott. da 75 cl*

<i>Rosso della casa</i>	<i>Groppello Turina</i>	Moni-	D.o.c.	€ 20
$\frac{1}{4}$ L € 7	$\frac{1}{2}$ L € 13	ga, Lombardia		
	<i>Valtinesi Le Chiusure</i>		D.o.c.	€ 23
Vitigno: Groppello, Barbera, Sangiovese	Portese, Lombardia			
	<i>Groppello Garda classico</i>		Bio	€ 22
Vitigno: 100% Groppello	Polpenazze, Lombardia			
	<i>Villa Novara Valpolicella Bertani</i>		D.o.c.	€ 24
Vitigno: Rondinella, Corvina veronese	Veneto			
	<i>Seselle Turina</i>		D.o.c.	€ 23
Vitigno: Groppello, Rebo, Marzemino,	Lombardia			
	<i>Ripasso Valpolicella Serenissima Seola Grande</i>			€ 25
Vitigno: Corvina, Rondinella	Veneto			
	<i>Lambrusco Grasparossa di Castelvetro</i>		D.o.c.	€ 15
Vitigno: Lambrusco Grasparossa di Castelvetro	Emilia Romagna			
	<i>San Vincenzo</i>		Bio	€ 36
Vitigni: Groppello, Barbera, Sangiovese, Marzemino, Rebo	Botticino, Lombardia			
	<i>Fig. Agricola Cleto Chiarli</i>		D.o.c.	€ 15
	<i>Fig. Agricola Due Pini</i>		Bio	€ 36

## Vini Rosati *bott. da 75 cl*

	<i>Chiaro Fontanamora</i>	<i>Turina</i>	D.o.c.	€ 21
Vitigno: Groppello, Marzemino, Sangiovese, Barbera	Lombardia		$\frac{1}{2}$ L	€ 14
			$\frac{1}{4}$ L	€ 7
	<i>Chiaro Garda Bresciano</i>	<i>Leali di Monte Acuto</i>	D.o.c.	€ 24
Vitigno: Groppello, Barbera, Sangiovese, Marzemino	Lombardia			
	<i>Valtinesi Chiaro</i>	<i>Le Chiusure</i>	D.o.c.	€ 24
Vitigno: Groppello, Barbera, Sangiovese	Portese, Lombardia			
	<i>Riviera Garda Classico Rosè Brut.</i>	<i>Turina</i>	D.o.c.	€ 24
Vitigno: Groppello, Barbera, Sangiovese, Marzemino	Lombardia			
	<i>Valtinesi Chiaro Grazia</i>	<i>Fig. Agricola Due Pini</i>		€ 26
Vitigno: 100% Groppello Gentile	Polpenazze, Lombardia			

*Acqua minerale 0,75 lt* € 3,00

*Bibite alla spina e in lattina* € 3,00

*Birra alla spina Piccola 0,2* € 3,20

*Birra alla spina Grande 0,4* € 4,80

*Birra Beck's bott 33 cl* € 4,20

*Birra McFarland rossa 33 cl* € 4,80

*Birra Erdinger Weiss 0,5 lt* € 5,80

*Birra analcolica* € 4,20

*Birra Corona* € 4,80

*Birra Nastro Azzurro* € 4,20

*Birra Moretti bott 33 cl* € 4,20

*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*