MENU

STARTERS

Selected cold cuts platter 14

Selected cheese platter 8

Giardiniera 4
Pickled mixed vedgetables

Gnocco fritto 6
Traditional fried bread

Aole * 7
Deep fried tiny fishes

MAIN COURSE

PASTA AND RICE

Tagliatelle al ragù 15
Tagliatelle with bolognese ragù.
Finished with butter and parmesan.

Bigoli con le sarde* 16
Fresh egg pasta, with sardines, breadcrumbs, lemon peel and dried capers, finished with garlic infused oil

Riso alla pilota 14
Riso con il puntèl 17
Dry, separate grain rice, traditional Mantua-style, with butter, onion and pork sausage.
Also served with slow cooked pork ribs.

Trofie al pesto 14
Basil, pistachios, dried tomato and pecorino pesto

MEAT AND FISH

Tagliata con patate 25
Local beef skirt-steak, cast iron pan seared, with triple cooked potatoes on the side. Served rare to medium.

Salmerino au gratin 25
Alpine char au gratin, with a side of veggies or salad, and yogurt dressing

Poached hen salad 17
Poached hen stripes, marinated cabbage, pine nuts, raisins, seeds, balsamic vinegar mayo

Baccalà* alla vicentina 18
Traditional salted cod stewed with milk, onions, parmesan. Served with polenta

DESSERTS

Tiramisù 6

Cantucci with sweet wine 6

Chocolate cake with red fruits coulis 6

LAFRASCA

Piazza Garibaldi, 9, Desenzano del Garda, (BS) Italia

osterialafrasca.com

ALLERGENS LIST AND SYMBOLS

We want to make our costumer aware that we do our best to avoid cross-contamination, yet our cooking space is tiny and sometimes it is simply inevitable.

Please make us aware of your allergies before ordering your food and we will provide our best assistance

- gluten
- lactose
- eggs
- fish, crustaceans and molluscs
- peanuts and nuts
- celery
- soy
- lupins
- sesame
- mustard
- sulphites

∗ indicates a frozen product

SUGGESTED SELECTIONS

If choosing seems hard, these set menus guide you through a full guided experience. All prices are per person. Water and service included.

The pork lover	The fisherman	The gardener	The holy Trinity
• Cold cuts platter • Gnocco fritto • Riso con il puntel • Chocolate cake + a glass of red	• Giardiniera • Aole • Bigoli con le sarde • Limoncello + a glass of white	• Giardiniera • Gnocco fritto • Trofie al pesto • Cantuccini + a glass of rosè	• Bolognese • Tagliata con patate • Tiramisù + a glass of merloT
40€	35€	35€	50€

DRINKS

Mineral water 0.5l/0.75l	**2.5/3.5**
Forst Kronen special 0,33 cl	**5**
Warsteiner Pils 0.0 alc 0,33 cl	**5**
Coca cola 0.33cl	**4**
Spritz	**6**
Wines by the glass	**5+**

AFTER DINNER

Caffè espresso	**1.5**
Caffe deka	**1.70**
Spirits	**4**
Grappe	**4+**
Whiskey	**8**
Rum	**8**

Service: 2€

BUSINESS HOURS AND CONTACTS

lunch:
12:00-14:00
dinner:
19:00-22:00

sundays:
12:30-14:30
saturdays :
19:00-22:30

Phone (during working hours) **+39 030 8771822**

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