

Garda Taste

AN EXCLUSIVE CHANCE TO BE INSPIRED
BY THE FLAVOURS OF LAKE OF GARDA

ENJOY A NEW NETWORKING OPPORTUNITY



EVENT PARTNER



5 different tastings

FISH APPETIZER

TROUT MARINATED
IN PINK PEPPERCORNS,
SERVED WITH BRUSCHETTA
TOPPED WITH TOMATOES,
BASIL AND OLIVE OIL
"ULIVA" DEL GARDA

SLICES OF "RAINBOW TROUT"
WITH SMOKED ORGANIC HERBS
FROM TRENTO,
SERVED WITH WHITE CABBAGE
FROM THE GRESTA VALLEY,
MARINATED WITH CUMIN,
AND HAND-MADE BREADSTICKS

OUR VEGETARIAN DISHES

A SALAD OF GNOCCHI
WITH BASIL PESTO SAUCE,
VEGETABLES FROM
THE GRESTA VALLEY
AND WILD HERBS

CREAM OF LOMASO POTATO
AND LEEK SOUP, ACCOMPANIED
BY "MARZEMINO" BREAD CHIPS

CHEESE SELECTION

TRILOGY OF LOCAL CHEESES
WITH SWEET RYE BREAD,
RAISINS AND FIGS,
ONION MUSTARD
AND APPLE BALSAMIC VINEGAR

POLENTA
FROM "PELLEGRINI" MILL
WITH ALPINE CHEESE FONDUE

MEAT APPETIZER

CARPACCIO
OF "SALTED MEAT" SERVED
WITH MINI POTATO RÖSTI
AND GARDEN VEGETABLES
FROM THE GRESTA VALLEY

KAMUT FLOUR PENNE
"MADE BY FELICETTI"
SAUTÉED WITH WHITE SAUCE
AND CRISPY BACON
FROM "BELLI DELICATESSEN"

SWEETS

TRADITIONAL APPLE STRUDEL
SERVED WITH CINNAMON
SPICED SAUCE

PASTRY TART
WITH STRAWBERRIES
FROM ST.URSULA