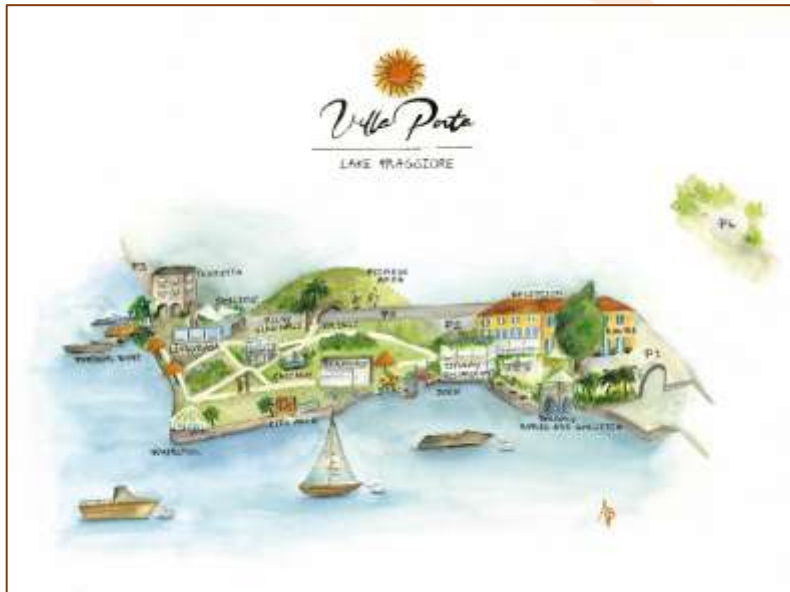


Welcome to *Brasserie*, where the sun always shines.



BEACH BITES

Gentile Ospite, di seguito una selezione di snack pensati per accompagnare al meglio il suo drink.

Dear Guest, here is a list of snacks to pair with your drink.

Fiori di zucca in pastella, salsa yogurt e tabasco - 12

Battered zucchini flowers, yogurt sauce and Tabasco
(1; 7; 8)



Stick di patate e maionese al tartufo - 12

Crispy potato sticks with truffle mayonnaise
(1; 3; 8)



Crostone con Acciughe Cantabrighe, stracciatella e

Nocciola Piemonte IGP - 12

Crostone with Cantabrian anchovies, stracciatella and "Piemonte PGI Hazelnuts"
(1; 4; 7; 8)



Crostone con pomodorini, olive taggiasche e frutti del capper - 12

Toasted bread with cherry tomatoes, Taggiasca olives and caper berries
(1)



Arrosrticini d'agnello - 12

Lamb sewers

Tagliere di Formaggi di Eros La Casera e salamini Salumificio Mainelli - 20

Cheese selection by "Eros La Casera" and salamini from "Salumificio Mainelli"
(7)



BEACH CLASSICS

Piatti freschi e leggeri ispirati alla stagione estiva, pensati per accompagnare il piacere della tavola tra sole, aria aperta e brezza leggera.

Fresh and vibrant dishes inspired by the summer season, perfect to enjoy in the sunshine and gentle breeze.

Pomodoro Cuore di Bue, Cipolla di Tropea DOP e Aceto Balsamico Malpighi - 19



"Cure di Bue" tomato, "Tropea PGI Onion" and "Malpighi Balsamic Vinegar"

Insalata di Capri con pomodoro, burrata e Olio EVO Frantoio Valeri - 22

Capri salad with tomato, burrata and "Valeri EVO oil"

(7)



Crudités di gambero blu, salsa tartara e foglie di capperi - 29

Blue shrimp crudités with tartare sauce and caper leaves

(4)

Vitel Tonnè e bottarga di lago - 22

Veal with tuna sauce and lake fish bottarga

(3; 4)



FROM THE GRILL

Gamberoni alla griglia - 32

Fire-grilled king prawns

(2)

Galletto Vallespluga - 32

Grilled Vallespluga baby chicken

Costine di maiale in salsa BBQ - 32

Barbecued pork ribs

(1; 6; 9; 10; 12)

Tutti i piatti sono serviti con verdure grigliate e salse in abbinamento.
All dishes are accompanied by grilled vegetables and carefully paired sauces.



PINSE E SANDWICH

Leggera e fragrante, preparata con un impasto ad alta idratazione e lunga lievitazione, per una base croccante fuori e soffice dentro.

Light and fragrant, made with a high-hydration dough and long fermentation, creating a base that is crispy on the outside and soft on the inside.

La Marinara: salsa agli Antichi Pomodoro Napoletano Presidio Slow Food, aglio e origano - 14

"Ancient Neapolitan Tomato Slow Food Presidium" sauce, garlic and oregano

(1)

Mozzarella di Bufala DOP, salsa agli Antichi Pomodori di Napoli Presidio Slow Food e olio EVO aromatizzato al basilico - 17

"Buffalo Mozzarella PDO", "Slow Food Presidium Ancient Neapolitan Tomato" sauce and basil-infused extra virgin olive oil

(1; 7; 8)

Acciughe del Cantabrico, crumble di 'nduja e frutti del capperi - 19

Cantabrian anchovies, 'nduja crumble and caper berries

(1; 4)

Crudo di Parma DOP Ruliano 24 mesi, Mozzarella di Bufala DOP e olio EVO aromatizzato al basilico - 20

24-month "Ruliano Parma Ham PDO", "Buffalo Mozzarella PDO" and basil-infused extra virgin olive oil

(1; 7; 8)

Avocado toast con salmone affumicato, cream cheese montato e zest di lime - 20

Avocado toast with smoked salmon, whipped cream cheese and lime zest

(1; 4; 7)



SWEET ENDING

Un piccolo dessert all'italiana, fresco e leggero.
A small Italian-style dessert, fresh and light.

Gelato As You Like - 9

Illy Iced Coffee Cream - 9

Frutta fresca di stagione - 9
Seasonal fresh fruits



COLD-PRESSED JUICE

Succo fresco preparato ogni giorno con frutta fresca di stagione.
Fresh juice prepared daily with seasonal fruit.

Mela, carota e zenzero - 9
Apple, carrot & ginger

Ananas, arancia e cetriolo - 9
Pineapple, orange & cucumber



ICONIC CLASSICS

Aperol Spritz: *Aperol, Prosecco DOCG, soda water* - 12

Venturo Spritz: *Venturo, Prosecco DOCG, soda water* - 12

Rossi d'Angera Spritz: *RDA Bitter, Prosecco DOCG, soda water* - 12

Gin Tonic: *Gin Villa Porta, tonic water* - 18

Negroni: *Gin, Red Vermouth, Bitter Campari* - 15

Americano: *Red Vermouth, Bitter Campari, Soda* - 15

Garibaldi: *Bitter Campari, Fresh Orange Juice* - 15

Moscow Mule: *Vodka, Lime Juice, Ginger Beer* - 15

Caipirinha: *Cachaca, Lime Juice, Sugar* - 15

Mojito: *Rhum, Lime Juice, Sugar, Mint, Soda* - 15

Tequila Sunrise: *Tequila, Fresh Orange Juice, Granadine Syrup* - 15



ESPRESSO & MORE

Espresso or **Deca** - 3.5

Ginseng or **Barley Coffee** - 3.5

Cappuccino or **Latte Macchiato** - 4.5

Shaken iced coffee - 6



TEA & INFUSION

BIO Black Tea *Schwarza Louis* - 9

A smooth organic black tea with a rich, full-bodied flavor and warm malty notes

BIO Black Ceylon Tea *Schwarza Peter* - 9

Bright aroma and a balanced, slightly citrusy finish

BIO Green Tea *Greana Gustl 1st Grade Gunpowder* - 9

Fresh and slightly smoky with a lively vegetal taste.

BIO Camomille Flower *Infusion G'schammige Camilla* - 9

Gentle organic chamomile flowers with a naturally sweet, soothing floral aroma.

BIO Lemon Vanilla *Infusion Fesche Fini BIO Rooibos* - 9

Smooth organic rooibos blended with lemon and vanilla for a soft, citrusy and creamy cup

BIO Mint *Infusion Nette Nani* - 9

Refreshing organic mint infusion with a cool, clean taste and uplifting aroma



AMARI

Oltre ai classici, la nostra selezione comprende le seguenti eccellenze.
In addition to the classics, our selection consists of the following excellences.

Amaro Villa Porta, Rossi d'Angera: embrace the bittersweet brilliance of a liqueur crafted exclusively for Villa porta, that encapsulates the spirits of Italian lake side, crafted with a bouquet of local herbs - 9

Ballor Amaro, Bonollo 32cl: delicate on the nose, rich and balanced on the palate, the fresh citrus tones of its character give way to more traditional herbal notes, which in turn evolve to reveal warm and intense hints characteristic of Grappa OF Amarone Barrique Bonollo - 12

Limonello, Rossi d'Angera 100cl: traditional Italian lemon liqueur made from carefully selected lemon peels and natural ingredients. It has a bright yellow color and a fresh, intense citrus aroma with a smooth, sweet taste. Best served chilled, it is perfect as a refreshing digestif after meals - 12



NON-ALCOHOLIC DRINKS

Florida: a vibrant mix of grapefruit, orange, lemon, and grenadine - 10

Shirley Temple: a nostalgic blend of ginger ale and grenadine - 10

Virgin Mojito: a refreshing fusion of lime, soda, sugar, and fresh mint - 10

ALCOHOL FREE

ALCOHOL FREE

ALCOHOL FREE



QUENCHERS SOFTS

Still or Sparkling Water .65 - 5.5

Fruit Juice - 7

Lurisia Soft Drinks - 7



BEERS

Baladin Nazionale Blonde Ale .33 - 10
Italian beer with a balanced malt profile and delicate aroma

Baladin Isaac Blanche .33 - 10
Unfiltered wheat beer with citrus notes and light spice

Baladin L'ippa IPA .33 - 10
Italian craft IPA with floral hops and a refreshing bitter finish

Baladin Botanic Non-Alcoholic .33 - 10
Alcohol-free botanical beer brewed with aromatic herbs and spices

Weizen Beer .5 - 9
Traditional Bavarian wheat beer

Italian Draft Beer Menabrea - 0.2 glass: 6; 0.4 glass: 9



Valdobbiadene DOCG Prosecco Sup. Brut, Drusian - Glass: 8; Bottle: 36

Glera 100%

Trento DOC Maximum Blanc de Blanc, Ferrari - Glass: 12; Bottle: 56

Chardonnay 100%

Toscana IGT Vermentino 2024, Donna Olimpia 1898 - Glass: 8; Bottle: 36

Vermentino 100%

Lugana DOC I Frati 2024, Ca' dei Frati - Glass: 8; Bottle: 42

Trebbiano di Lugana 100%

Irpinia Falanghina DOC Via del Campo 2024, Quintodecimo - Bottle: 68

Falanghina 100%

Riviera del Garda Bresciano DOC Rosa dei Frati 2024, Ca' dei Frati

Glass: 8; Bottle: 44

Groppello 55%, Marzemino 15%, Sangiovese 15%, Barbera 15%

Costa Toscana IGT Rosso Tageto 2022, Donna Olimpia 1898

Glass: 8; Bottle: 36

Cabernet Sauvignon, Merlot, Petit Verdot, Cabernet Franc

Vino Rosso Ronchedone 2021, Ca' dei Frati - Glass: 8; Bottle: 42

Marzemino 45%, Sangiovese 45%, Cabernet Sauvignon 10%

Barbera d'Asti DOCG Giorgio Tenaglia 2021, Tenuta Tenaglia - Bottle: 49

Barbera 100%



Giovane Villa Porta, Rossi d'Angera: a young and vibrant grappa, showcasing the pure expression of the grape. Perfect for those who appreciate a clear and straightforward spirit - 9

Ambrata Villa Porta, Rossi d'Angera: an amber grappa with a more mature profile, offering deeper, more developed flavours, ideal for sipping slowly to savour its complexity - 9

Grappa di Amarone Barrique Bonollo 42cl: a luxurious spirit distilled from the finest Amarone della Valpolicella wine, aged gracefully in oak barriques savour the harmony of ripe fruits, vanilla, and spice in every sip - 12

Dorange OF Bonollo 40cl: the uniqueness of Grappa of Amarone Barrique unveils a tantalizing aroma from the Mediterranean world: the carefully selected peels of exquisite Sicilian oranges. An extraordinary encounter that gives rise to an equally extraordinary liqueur - 12



ALLERGENS

UE Reg. N°1169/2011

1. Cereali contenenti glutine (cioè grano, segale, orzo, avena, farro, kamut o loro ceppi ibridi) e prodotti derivati. *Cereals containing gluten (i.e., wheat, rye, barley, oats, spelt, kamut, or their hybrid strains) and derived products;*
2. Crostacei e prodotti derivati. *Crustaceans and derived products;*
3. Uova e prodotti derivati. *Eggs and derived products;*
4. Pesce e prodotti derivati. *Fish and derived products;*
5. Arachidi e prodotti derivati. *Peanuts and derived products;*
6. Soia e prodotti derivati. *Soy and derived products;*
7. Latte e prodotti lattiero-caseari, compreso il lattosio. *Milk and dairy products, including lactose;*
8. Frutta a guscio, cioè mandorle (*Amygdalus communis L.*), nocciole (*Corylus avellana*), noci (*Juglans regia*), anacardi (*Anacardium occidentale*), noci pecan (*Carya illinoensis* (Wangenh) K. Koch), noci del Brasile (*Bertholletia excelsa*), pistacchi (*Pistacia vera*), noci del Queensland (*Macadamia ternifolia*) e prodotti derivati. *Tree nuts, namely almonds (Amygdalus communis L.), hazelnuts (Corylus avellana), walnuts (Juglans regia), cashews (Anacardium occidentale), pecans (Carya illinoensis (Wangenh) K. Koch), Brazil nuts (Bertholletia excelsa), pistachios (Pistacia vera), Queensland nuts (Macadamia ternifolia) and derived products;*
9. Sedano e prodotti derivati. *Celery and derived products;*
10. Senape e prodotti derivati. *Mustard and derived products;*
11. Semi di sesamo e prodotti derivati. *Sesame seeds and derived products;*
12. Anidride solforosa e solfiti in concentrazioni superiori a 10 mg/kg o 10 mg/l, espressi come SO₂. *Sulfur dioxide and sulfites in concentrations exceeding 10 mg/kg or 10 mg/l, expressed as SO₂;*

13. Lupini e prodotti derivati. *Lupins and derived products;*
14. Molluschi e prodotti derivati. *Mollusks and derived products.*



LEGEND

Alcuni prodotti possono essere abbattuti all'origine o congelati in loco (mediante abbattimento rapido), nel rispetto delle procedure di autocontrollo ai sensi del Regolamento CE 852/2004.

Some products may be deep-frozen at origin or frozen on site (by rapid blast chilling), respecting the self-control procedures according to EC Regulation 852/2004.



Il pesce destinato a essere consumato crudo o praticamente crudo è stato sottoposto a trattamento di bonifica preventiva mediante congelamento, in conformità al Regolamento (CE) n. 853/2004, Allegato III, Sezione VIII, Capitolo III, lettera D.

The fish served raw or practically raw has undergone a preventive reclamation treatment, respecting the EC Regulation 853/2004, Annex III, Section VIII, Chapter 3, point D.

Thank You

