



# RESTAURANT



- restaurant, pizzeria •
- grill house •





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The Pinocchio Restaurant, part of Hotel Lovere Resort & Spa, welcomes you in a warm and elegant atmosphere with a wonderful lake view.

## OPENING HOURS



Breakfast 7:00 - 10:00



Lunch 12:00 - 14:00

Dinner 19:00 - 22:30

For our guests of Hotel Lovere we propose:

- Half board menu, drinks included € 25,00
- Tasting menu, excluding drinks € 30,00
- A la carte menu with 10% discount on all restaurant, pizzeria and grill house dishes and drinks.



The Restaurant is located on the 2nd floor. To reach it from the hotel floors, follow our red symbols





# LAKE FISH TASTING

Dried lake sardine with polenta  
Lightly smoked trout carpaccio  
Aquadelle in carpaccio according to traditional  
recipe

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Perch tortelli with freshwater prawns

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Fried perch fillets with sweet and sour sauce

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Coffee

30,00

Minimum order for two people  
Service charge and drinks not included



# MEAT TASTING

Our own charcuterie board with mixed mushrooms in  
oil

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Local Casoncelli ravioli with meat and bacon

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Sirloin beef Tagliata on rocket

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Coffee

30,00

Minimum order for two people  
Service charge and drinks not included





# HALF BOARD

Every day our chefs prepare for our guests a half board menu available for lunch and dinner.

In our menù you will find 4 courses you can choose from the daily proposals of our creative cuisine.

The half board menu includes:

2 choices of Appetizers

3 choices of First Courses: pasta, tortelli, risotto

3 choices of Main Courses of meat, lake or sea food

Dessert of the day

Coffee

1/2 water and 1/4 wine

25.00



# A' LA CARTE MENU'

## STARTERS

Cardoncelli and ricotta cheese pie on rocket and walnut pesto	13,00
Deer ham with porcini mushrooms in oil and artisan breadsticks	15,00
Polenta waffle with trout in saor, chestnuts in honey and buffalo mozzarella cheese	14,00
Tasting of typical cold cuts with Roman-style artichoke	12,00
Tasting of local cheeses with sauces	12,00
Mussel soup 'in red' slightly spicy with bruschetta	13,00
Assorted seafood delicacies (octopus carpaccio, scallop gratin, smoked swordfish, prawns in pink sauce and seafood salad)	19,00





# A' LA CARTE MENU'

## PASTA, RICE AND TORTELLI

Risotto with bagoss, local black truffle and spiced wine reduction	17,00
Chestnut tagliatelle with venison ragout and porcini mushrooms	17,00
Gnocchi with octopus, artichokes and tangerine	16,00
Green lasagnetta with smoked swordfish, (dill and marjoram) and yellow tomatoes	16,00
Tortelloni of perch with freshwater prawns	15,00
Bronze-drawn spaghetti with white rockfish and cherry tomatoes	18,00
Casoncelli stuffed pasta with bacon and butter	15,00





# A' LA CARTE MENU'

## MAIN COURSES OF LAND, LAKE AND SEA

Lightly spiced venison in red wine reduction	18,00
Tuna steak in an almond crust and orange apple cream	18,00
Mixed fried squid and prawns with crispy vegetables	17,00
Fried perch fillets with sweet and sour sauce	16,00
Roasted beef slice in pistachio crust on red beer sauce and local truffle	18,00
Dried sardines from Monte Isola on polenta croutons	17,00
Grilled fillet of sea bream with tomato concassé in salmoriglio sauce	16,00
Mixed seafood grill	20,00







# GRILL HOUSE





## BBOQ TIME

Florentine beef rib	6,00	per 100g
Beef Rib eye	18,00	
Sliced beef on rocket salad	16,00	
Beef fillet	19,00	
Mixed meat grill; medallion of pork tenderloin, lamb chop, sirloin of beef, local salami, turkey or chicken	16,00	

### SIDE DISHES

French fries	4,50	Browned potatoes	4,50
Grilled vegetables	5,50	Mixed salad	4,50





# PIZZERIA





# TRADITIONALS PIZZAS

<b>Margherita</b>	6.00
Tomato sauce, Mozzarella	
<b>Marinara</b>	6.00
Tomato sauce, Garlic, Oil, Oregano	
<b>Diavola</b>	9.00
Tomato sauce, Mozzarella, Spicy Salami, Oregano	
<b>Ortolana</b>	10.00
Tomato sauce, Mozzarella, Grilled vegetables	
<b>4 stagioni</b>	9.00
Tomato sauce, Mozzarella, Ham, Artichokes, Mushrooms, Olives	
<b>4 formaggi</b>	9.00
Tomato sauce, Mozzarella, Mix of cheeses	
<b>Tirolese</b>	10.00
Tomato sauce, Mozzarella, Sausage, Mushrooms, Speck	
<b>Prosciutto e Funghi</b>	9.00
Tomato sauce, Mozzarella, Ham, Mushrooms	
<b>Mari e Monti</b>	13.00
Tomato sauce, Mozzarella, Seafood, Porcini Mushrooms	
<b>Tricolore</b>	10.00
Fresh tomato, Buffalo Mozzarella, Cured Ham, Rocket, Parmesan cheese	
<b>Fornarina Mediterranea</b>	7,50
Oil, Salt, Rocket salad, Cherry tomatoes, Parmesan slices	
<b>Boscaiola</b>	10.00
Tomato sauce, Mozzarella, Porcini Mushrooms, Sausage and Truffle Cream	



# SPECIAL PINOCCHIO

## Fata Turchina

Mozzarella, Cherry Tomatoes, Rocket salad 10.00

## Loverese

Tomato sauce, Mozzarella, San Giovanni Cheese, Truffle cream, Bresaola 11.00

## Mangiafuoco

Tomato sauce, Mozzarella, Spicy Salami, Bell pepper, Olives, Oregano, Red pepper 10.00

## Mastro Geppetto

Tomato sauce, Mozzarella, Gorgonzola cheese, Porcini mushrooms, Cured meat 10.00

## Pinocchio

Tomatoes, Mozzarella, Seafood, Salad 12.00

## Sebinia

Tomato sauce, Mozzarella, Speck, Brie cheese, Rocket salad 9.00

## Lucignolo

Tomato sauce, Mozzarella, Pears, Gorgonzola cheese, Nuts 9.00

## Gatto

Mozzarella, Philadelphia, Zucchini Julienne, Almonds 9.00

## Volpe

Tomato sauce, Mozzarella, Asparagus, Egg, Parmesan 10.00

What about the classic Margherita, 4 seasons, Diavola?  
These presented here are just a few of our pizzas, but our rich  
selection (including all the classics) continues here:









*One cannot think  
well, love well,  
sleep well, if one  
has not dined well.*



## Restaurant Pinocchio

Restaurant, Pizzeria, Grill House

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