



# RESTAURANT



- restaurant, pizzeria
  - grill house •









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### RESTAURANT

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



#### **OPENING TIMES**

Breakfast 7:00 - 10:00



Lunch 12:00 - 14:00

Dinner 19:00 - 22:30

For our guests at Hotel Lovere we offer:

- Half board/full board menu, drinks included
   € 25.00 (reservation required)
  - Tasting menu, excluding drinks € 35,00
- A la carte menu with 10% discount on all restaurant, pizzeria, braceria drinks.
  - Children's menu restaurant € 14 or pizza € 13



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







### LAKE FISH TASTING

Trout in saor with polenta wafer
Lightly smoked trout carpaccio
Aquadelle in vinegar according to traditional recipe

\* \* \*

Perch tortelli with freshwater prawns

\* \* \*

Fried perch fillets with sweet and sour sauce

**\* \* \*** 

Coffee 37,00

Minimum order for two people Service charge and drinks not included







## MEAT TASTING

Local charcuterie board with mixed mushrooms in oil

\* \* \*

Local Casoncelli ravioli with meat and bacon

\* \* \*

Sirloin beef Tagliata on rocket salad

\* \* \*

Coffee

37,00

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**

Asparagus and vanilla flan, zucchini pesto and beet coulis	12,00
Smoked beef magatello, with pineapple, local truffle and burrata campana cheese	14,00
Octopus* and potato cake with marinated anchovies, pink peppercorns, and olives	14,00
Tasting of traditional cured meats with roman-style artichoke	13,00
Tasting of local cheeses with sauces	12,00
Slightly spicy tomato-based mussel soup with bruschetta	13,00
Sorted seafood delicacies octopus carpaccio*, gratinéed scallop,* smoked swordfish, shrimp in cocktail sauce, and seafood salad.	19,00







# A' LA CARTE MENU'

#### PASTA, RICE AND TORTELLI

Whole wheat mafalde with vegetable caponata, taggiasca olives and marjoram	15,00
Lime risotto, local truffle, cupola of ricotta, capper powder	16,00
Tagliolini with saffron pistils and scallops*	16,00
Fresh pasta roll with smoked salmon, provolone cheese and fresh spinach	15,00
Cavatelli with seafood* in a white sauce and cherry tomatoes	18,00
Tortelloni filled with perch* and freshwater prawns*	15,00
Bergamasque-style casoncelli	15,00







# A' LA CARTE MENU'

#### MAIN COURSES OF LAND, LAKE AND SEA

Seared tuna steak with roman-style artichoke	18,00
Grilled porchetta slice with fresh chicory, tropea onion, confit and salmoriglio	18,00
Salmon slice, with breadcrumbs, thyme and mango puree on a bed of radicchio.	18,00
Mixed fried calamari* with shrimp* and crispy vegetables	17,00
Gilded perch fillets and pinapple with lime mayonnaise and smoked paprika powder	16,00
Fillets of gilthead bream with dates, mint and topinambur chips	18,00
Monte isola dried sardines on polenta crostini	18,00
Mixed seafood* grill	20,00







## GRILL HOUSE











### BBQ TIME

Florentine beef rib	<b>6,00</b> per 100g
Beef Rib eye	<b>4,50</b> per 100g
Sliced beef on rocket salad	17,00
Beef fillet	20,00
Mixed meat grill; medallion of pork tenderloin, lamb chop, sirloin of beef, local salami, turkey or chicken	17,00
Grilled pork chop	10,00

#### SIDE DISHES

French fries	5,00	Browned potatoes	5,00
Grilled vegetables	5,50	Mixed salad	4,50







# PIZZERIA











### TRADITIONALS PIZZAS

Margherita Tomato sauce, Mozzarella	6.00
Marinara Tomato sauce, Garlic, Oil, Oregano	6.00
Diavola Tomato sauce, Mozzarella, Spicy Salami, Oregano	9.50
Ortolana Tomato sauce, Mozzarella, Grilled vegetables	10.00
4 stagioni Tomato sauce, Mozzarella, Ham, Artichokes, Mushrooms, Olives	9.50
4 formaggi Tomato sauce, Mozzarella, Mix of cheeses	9.50
Tirolese Tomato sauce, Mozzarella, Sausage, Mushrooms, Speck	10.00
Prosciutto e Funghi Tomato sauce, Mozzarella, Ham, Mushrooms	9.50
Mari e Monti Tomato sauce, Mozzarella, Seafood, Porcini Mushrooms	13.00
Tricolore Fresh tomato, Buffalo Mozzarella, Cured Ham, Rocket, Parmesan cheese	10.00
Fornarina Mediterranea Oil, Salt, Rocket salad, Cherry tomatoes, Parmesan slices	7,50
Boscaiola Tomato sauce, Mozzarella, Porcini Mushrooms, Sausage and Truffle Cream	10.00





### 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 sald	9.50
Lucignolo Tomato sauce, Mozzarella, Pears, Gorzonzola cheese, Nuts	9.50
Gatto Mozzarella, Philadelphia, Zucchini Julienne, Almonds	9.50
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

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