

Welcome to Cacciatore!

By Lori and Leo, a place where you can feel well



"Our aim is to offer our customers a fine selection of food and wine, with a warm welcome and reliable service. Good tastes both on the plate and in the glass, with stunning views of the lake and good music for a pleasant time."

Generally we love to cook with local products.

A special attention is given to the Cheeses,
coming from our territory, treasure of tastes and traditions :
the FATULLI', smoked goat's milk cheese from Val Savioire,
the FARM CHEESES, the freshes FORMAGGELLE,
the CASTELLACCIO from the Franciacorta's barrique.
About fishes we recommend the SALMERINO and the
Typical SARDINE SECICHE from Iseo Lake,
...to try !!

Dear Guests,

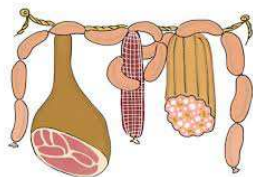
please, inform us about food intolerances or allergies,
we'll make our best for you.



This image means : "KIDS LIKE !"

The symbol "S" means "Frozen Food" (but good at the same !)

Cover charge inside euro 2,50 - Cover charge outside euro 3,00



STARTER

* *HUNTER*. Mix of S. Daniele ham + home-made salame +
nest of grana+small filled polenta+marinated vegetables euro 11,00

ALSO GLUTEN FREE

* *FISHERMAN*. Fantasy of marinated, dry, smoked,
typical fishes from lake and river water euro 11,00

ALSO GLUTEN FREE

* *SEBINO*. Marinated SARDINA fillet euro 9,00
(Not always at disposal)

GLUTEN FREE

* *GOLOSO*. Lard from Adamello
with rhododendron honey and a special bread euro 8,00

* *S. DANIELE*. Full plate of "S. Daniele" ham.
(Prosciuttificio Artigianale "Bagatto" di S. Daniele del Friuli) euro 8,00



GLUTEN FREE

FIRST COURSE

ALSO WITH GLUTEN FREE PASTA



euro 9,00

PASTA with GOOSE (Gans). Our Speciality !
(Tagliolini all'Oca)



HOME-MADE RAVIOLI with butter, sage and smoked goat cheese
(Casoncelli della Casa)

SHORT PASTA with PERCH-FISH SAUCE and tomato "S"
(Garganelli con il persico)

FETTUCCHINE with DRY SCARDOLA (lake fish) and tomato
(Fettuccine con le scardole)

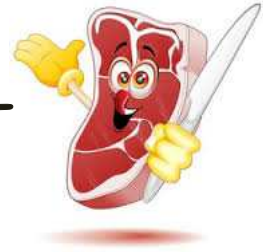
FETTUCCHINE with BOTTARGA, butter and pistachios
(Fettuccine con la bottarga) euro 11,00

PASTA with home-made TOMATE sauce euro 6,00

"BABY" portion euro 4,00



MAIN COURSE MEAT



CUT of PORK FILLET (red)

euro 13,00

with apple and nuts salad (Tagliata di filetto di maialino)

GLUTEN FREE

GRILLED LAMB CHOPS "S"

euro 15,00

with grilled artichoke (Scottadito di Agnello)

GLUTEN FREE

GRILLED DUCK BREAST with fresh fennel
and Balsamic Cream (Petto d'anatra)

euro 14,00

GLUTEN FREE

ITALIAN STEAK - RIB no bone -
(Costata di Scottona)

euro 4,50/100 grams

GLUTEN FREE

CUT of ITALIAN STEAK

euro 15,00

with French Fries (Tagliata di Scottona)

GLUTEN FREE

BABY DISH:

MILANESE CHICKEN BREAST

euro 8,00

with French Fries



MAIN COURSE ... FISH



FRIED PERCH FILLET "S" euro 13,00

(with courgette flowers and sage leaves) (Filetti di persico)



DRY, SALTED, LAKE SARDINE with polenta euro 12,00
(Sardine di Montisola) *GLUTEN FREE*

GRILLED CHARR FILLET with onion rings euro 15,00
(Filetto di Salmerino alla griglia) *GLUTEN FREE*

GRATIN CHARR FILLET with polenta euro 15,00
(Filetto di Salmerino gratinato)

MIX FRIED FISH and VEGETABLES "S" euro 15,00
(Fritto misto di lago)

FRIED MINNOWS (bowl) "S" euro 6,00

If you want a SIDE DISH :



* SALAD BUFFET 1 bowl euro 4,00

* FRIED MIX VEGETABLE euro 7,00

* FRENCH FRIES (Patatine fritte) "S" euro 4,00

* FRIED ONION RINGS euro 4,00



If you like **CHEESE**



you can have a Selection of local cheeses

euro 9,00 **GLUTEN FREE**

DESSERT home-made



NOUGAT ICE-CREAM (TORRONCINO) euro 4,50 **GLUTEN FREE**

TIRAMISU' euro 4,50

PANNA COTTA euro 4,50 **GLUTEN FREE**

CHOCOLATE MOUSSE (no sugar and cream) euro 4,50 **GLUTEN FREE**

CATALANA euro 4,50 **GLUTEN FREE**

DAILY CAKE (TORTA) euro 4,50

CANTUCCI with SWEET WINE euro 7,00 (without 4,50)

ICE CREAM (not home-made):

ICE-CREAM (milk or lemon) euro 4,00

ICE-CREAM with STRAWBERRY (or different fruit) euro 5,00

AFFOGATO (licorice, coffee, braulio, vodka, whisky) euro 7,00

BABY portion DESSERT euro 3,00

