

# 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 freshest 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,

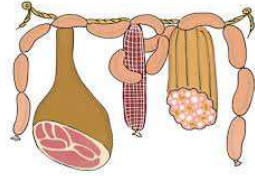
please, inform us about food intolerances or allergies,  
we'll make our best for you.



This image means : "KIDS LIKE !"

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

Cover charge inside euro 2,60 - 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

\* *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



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



euro 9,50

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

euro 9,50

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

euro 9,50

FETTUCCHINE with LAKE BOTTARGA, butter and pistachios  
(Fettuccine con la bottarga)

euro 11,00

PASTA with home-made TOMATE sauce

euro 6,50

"BABY" portion

euro 5,00



## MAIN COURSE ..... MEAT



GRILLED LAMB CHOPS "S"

with grilled artichoke (Scottadito di Agnello)

euro 15,00

GLUTEN FREE

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

euro 14,00

GLUTEN FREE

ITALIAN STEAK - A FULL RIB, no bone -  
(Costata di Scottona)

euro 4,50/100 grams

GLUTEN FREE

CUT of ITALIAN STEAK

with French Fries (Tagliata di Scottona)

euro 15,00

GLUTEN FREE

BABY DISH:

MILANESE CHICKEN BREAST

with French Fries

euro 8,00



## 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 "S" euro 6,00

If you want a SIDE DISH :



- \* FRESH MIX SALAD 1 bowl euro 4,00
- \* FRIED MIX VEGETABLE euro 7,00
- \* FRENCH FRIES "S" euro 4,00
- \* FRIED ONION RINGS euro 4,00
- \* GRILLED ARTICHOKES *GLUTEN FREE* euro 5,00



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 no cream) 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 **GLUTEN FREE**

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

**BABY portion DESSERT** euro 3,00

