CHALET
DEL LAGO
wine • restaurant

Thank you for being here

Since reopening, we have made the most of our experience, knowledge and professionalism by going out to find many small excellences that only
Our Territory gives us.

With our staff, we challenge ourselves one more time, bringing you a new menu, slightly changed but with the guarantee that in it you will find all
our heart and passion that has set us apart for 12 years now.

All that remains is to wish you Happy Appetite, remembering that quality cooking takes its time.

Chalet del Lago

Buy your bottle of wine and if you don't finish it request the container from takeaway.
Do you want to give an original gift? Give a gift of dinner to whomever you want.
If you enjoyed this experience share it on our pages

5 COURSE TASTING

Mediterranean Tuna cannolo with basil mayonnaise and chopped pistachios 1, 3, 4, 8, 12

Codfish balls with sweet and sour onion mayonnaise, chickpea cream and balsamic vinegar 1, 3, 4, 7, 12

Linguine with seafood sauce, fish of the day, parsley oil and crunchy bread 1, 4

Seared amberjack glazed with teriyaki, spring onion mayonnaise and sautéed lettuce 1, 3, 4, 6

Eggnog ice cream with Marsala raisin wine with biscuits 1, 3, 7, 12

€ 46

Tasting of three paired glasses € 18.00

The tasting is served for all guests at the table and cannot be varied

Never on Sundays and holidays.

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SURPRISE TASTING

At your request, our Chef will lead you with his creativity to a surprise 7-course tasting between local flavors, tradition and innovation.

Only communicate your intolerances, allergies, and unwelcome ingredients

€ 56

The tasting is served for all guests at the table and cannot be varied

Never on Sundays and holidays

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We consider the "SCARPETTA" world heritage of UNESCO : we highly recommend it to fully enjoy our dishes

STARTERS

Smoked wild Alaskan salmon tartare, nori seaweed powder and oriental mayonnaise 1, 3, 4, 6, 8	**€ 17**
Mediterranean tuna cannolo with basil mayonnaise and chopped pistachios 1, 3, 4, 8, 12	**€ 12,5**
Pumpkin flan with taleggio cheese fondue and crispy guanciale 3, 7	**€ 13**
Poeched egg with black kale, parmesan fondue and apulian tarallo crumble 1, 3, 7, 12	**€ 10**
Squid with 'nduja, potato cream and smoked paprika 7, 14	**€ 15**
Codfish balls with sweet and sour onion mayonnaise, chickpea cream and balsamic vinegar 1, 3, 4, 7, 12	**€ 14**

Half portions cost half plus € 1.00

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PASTA DISHES

Benedetto Cavalieri spaghetti with clams [1, 12, 14]	**€ 18**
• With Trapani roe [4]	**€ 20**
Risotto with raw and cooked shellfish [2, 7, 12]	**€ 18**
Linguine with seafood sauce, fish of the day, parsley oil and crunchy bread [1, 4]	**€ 18**
Artisanal Fettuccine with Porcini Mushroom [1, 3, 7]	**€ 18**

Half portions cost half plus € 2.00

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MAIN COURSES

Seared amberjack glazed with teriyaki, spring onion mayonnaise and sautéed lettuce 1, 3, 4, 6	**€ 22**
Sea bass with tomato pachino, olives and capers 4	**€ 22**
Fried squid, shrimps and anchovies 1, 2, 4, 8, 14	**€ 20**
Beef cheek braised in red wine with potato cream 7, 12	**€ 19,5**

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SIDES

Potato wedges "double cooked" [1]	**€ 6,5**
"Double-cooked" potato wedges with honey mustard mayonnaise [1, 3, 10]	**€ 7**
Mixed salad with pears, parmesan flakes and walnuts [7, 8]	**€ 6,5**
Sautéed chicory	**€ 6,5**

CHILDREN'S MENU

Tomato pasta, fried chicken breast, "double cooked" potato wedges, cream and chocolate ice cream	**€ 15**
Tomato pasta (50gr) [1]	**€ 7**
Fried chicken breast* (60gr) with "double cooked" potato wedges [1, 3]	**€ 9**

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DESSERTS

Tartlet with white chocolate ganache, lime and mandarin 1, 3, 7, 8	**€ 7,5**
"Brownie" with hazelnut mousse, caramelized hazelnut and raspberry gel 3, 5, 7, 8	**€ 7,5**
Eggnog ice cream with Marsala raisin wine with biscuits 1, 3, 7, 12	**€ 7,5**
Babà 1, 3, 7, 12	**€ 7,5**
Fruit sorbet	**€ 5,5**

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DRINKS

Water Bio Natural life	**€ 2,5**
San Pellegrino Water lt 0.75	**€ 4**
Coke, Coke 0, Fanta, Sprite ml 330	**€ 3**
Coffee	**€ 1,5**
Bread and service Artisanal multi-grain bread	**€ 3**
Additional request for bread	**€ 2**
Cake service per person	**€ 2**
Right of cap	**€ 15**

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To maintain a quality standard of our Italian-caught fish, we use a negative thermal storage system with the help of a rapid blast chiller. This process ensures the preservation of the organoleptic qualities of our products.

Fish intended to be eaten raw or partially raw has undergone prior reclamation treatment in accordance with the requirements of EC Regulation 853/2004.

In the dishes prepared and administered at our restaurant there may be ingrendients or adjuvants that are considered allergens (Annex II , Reg. CE 1169/2011) . For more information see the ingredient book or contact the wait staff.

Please, communicate when ordering, any allergies and/or intolerances

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Vini al Calice

Bollicine

Metodo Classico Cava riserva biologico “Eduald” Eduald Massana 11,5% (Parellada, Macabeo, Xarel-lo)	**€ 7**
Prosecco Superiore Brut Sutto 11% (Glera)	**€ 6**

Vini Bianchi

Lazio bianco IGT “Sospiro” Gaffino 2025 12,5% (Trebbiano verde, Malvasia)	**€ 6**
Pecorino Terre di Chieti IGT “Tratturo” Cantine Spinelli 2025 13%	**€ 6**
Chardonnay IGT “Tratturo” Cantine Spinelli 2025 12%	**€ 6**

Vini Rossi

Pinot Nero Colombo D.O.C 2024 14%	**€ 6**
Cesanese cardinale IGT Gaffino 2024 13,5%	**€ 6**

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Carta dei Vini

Bollicine

Prosecco Superiore Brut Sutto 11% (Glera)	**€ 23**
Prosecco Superiore Extra Dry “Torri di Credazzo” Follador Millesimato 2025 11.5% (Glera)	**€ 23**
Gran Cuvée Rosé Brut “Grani di Nero” Merotto 11.5% (Pinot Nero)	**€ 23**
Prosecco Superiore Brut “Bareta” Merotto 11.5% (Glera)	**€ 23**
Metodo Ancestrale “Bolla Galeotta” Rosato Dionisio 11.5% (Syrah)	**€ 25**
Franciacorta Brut Bosio 12.5% (Chardonnay, Pinot Nero)	**€ 36**
Franciacorta Brut Satèn Bosio 12.5% (Chardonnay)	**€ 40**
Franciacorta Cuvée Prestige Ca’ Del Bosco 12.5% (Chardonnay, Pinot Nero, Pinot Bianco)	**€ 50**
Franciacorta Cuvée Prestige Ca’ Del Bosco Magnum 12.5% (Chardonnay, Pinot Nero, Pinot Bianco)	**€ 105**

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Carta dei Vini

Bollicine

Metodo Classico Lessini Durello Riserva Pas Dosé “Amedeo” Ca’ Rugate 2021 12,5% (Durella)	**€ 38**
Metodo Classico Rosé “Fulvio Beo” Ca’ Rugate 2023 12.5 % (Molinara)	**€ 32**

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Carta dei Vini

Champagne

Reims

Abelè 1757 Brut Millesimato 2014 12,5%
(Chardonnay, P. Noir) **€ 80**

Cristal Louis Roederer 2016 12,5%
Chardonnay, P. Noir) **€ 380**

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Carta dei Vini

Champagne

Epernay

Dom Perignon Vintage 2012 Brut 12.5% (P. Noir, Chardonnay)	**€ 400**
Dom Perignon Vintage 2017 Brut 12.5% (P. Noir, Chardonnay)	**€ 380**
Perrier-Jouët Belle Epoque 2016 Brut 12.5% (P. Noir, Chardonnay, P. Meunier)	**€ 250**

Urville

Drappier Brut Nature 12% (P. Noir)	**€ 60**
Drappier Brut Nature Rosé 12% (P. Noir)	**€ 65**
Drappier “Clarevallis” Extra Brut Bio 12% (P. Noir, Chardonnay, Blanc Vrai, P. Meunier)	**€ 70**

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Carta dei Vini

Vini bianchi esteri

Francia

Sauvignon Blanc “Rimbault Sancerre Blanc” Julien & Clèment Rimbault 2023 13%	**€ 37**
Château Mont-Pérat Blanc H. Cuvelier et fils 2022 13% (Sauvignon Blanc-Semillon)	**€ 28**

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Carta dei Vini

Vini bianchi italiani

Piemonte

Roero Arneis Recit Monchiero Carbone 2025 13.5%	**€ 24**
Gavi di Gavi Monchiero Carbone (Cortese) 2025 12.5%	**€ 24**
Turbiana Lugana Wighel Tenuta Roveglia 2025 13%	**€ 25**
Timorasso Colli Tortonesi DOC “Derthona Surìge” La stellara 2024 14%	**€ 40**

Trentino

Pinot Grigio Dorigati 2025 13%	**€ 25**
Gewurztraminer Kies Roeno 2025 13%	**€ 28**
Solaris Piwi Repanda Roeno 2024 14%	**€ 32**

Alto Adige

Sauvignon “Ploner” Plonerhof 2024 13%	**€ 29**
Sauvignon “Flowers” Von Blumen 2023 13%	**€ 38**
Chardonnay Riserva Bessererhof 2022 14,5%	**€ 30**

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Vini bianchi italiani

Veneto

Custoza Doc San Michelin Biologico Gorgo 2025 13% (Trebbiano Toscano, Cortese, Garganega, Riesling)	**€ 20**
Custoza Superiore Doc Biologico Summa Gorgo 2023 13%	**€ 26**
Soave Classico “Monte Fiorentine” Ca’ Rugate 2024 12.5% (Garganega)	**€ 25**
Pinot Grigio “Rivoli” Roeno 2023 14%	**€ 35**
Riesling “Collezione di Famiglia” Roeno 2020 12.5%	**€ 47**

Friuli Venezia Giulia

Fosarin Ronco dei Tassi 2023 13.5% (Friuliano, Malvasia, Pinot Bianco)	**€ 32**
Friulano Ronco Dei Tassi (Tocai Friulano) 2023 13%	**€ 30**
Ribolla Gialla Vigna del Lauro 2025 12,5%	**€ 25**
Chardonnay Vie di Romans Ciampagnis Vieris 2024 13.5%	**€ 56**
Vintage Tunina Jermann 2022 13% (Sauvignon Blanc, Chardonnay, Ribolla Gialla, Malvasia Istriana, Picolit)	**€ 75**

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Vini bianchi italiani

Abruzzo

Trebbiano d'Abruzzo Riserva 2022 14% — **€ 60**
Marina Cvetic Masciarelli

Toscana

Toscana IGT "Linfa" Fabrizio Dionisio 2023 13.5% (Viognier) — **€ 29**

Orange Wine "Pa'ro" Buccia Nera 2024 12,5% — **€ 27**
(Trebbiano, Grechetto)

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Carta dei Vini
Vini bianchi italiani

Umbria

Castello della Sala “Cervaro della Sala” Antinori 2021 12,5% **€ 75**
(Chardonnay, Grechetto)

Lazio

Viognier “Fojetta” Gaffino **€ 20**
2024 13%

Malvasia Puntinata “Tellenae” Manfredi Stramacci **€ 25**
2022 13,5%

Grechetto “Ametis” Papalino **€ 25**
2023 14%

Campania

Falanghina ICT “Larmonia” Mito **€ 25**
2025 13%

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Vini bianchi italiani

Sicilia

Etna Bianco “Mari di Ripiddu” Filippo Grasso **€ 28**
2024 13.5% (Carricante, Catarratto)

Etna Bianco “Gamma” Federico Curtaz **€ 43**
2022 12% (Carricante)

Sardegna

Vermentino di Sardegna Audarya **€ 26**
2025 12.5%

Capichera Capichera **€ 57**
2022 14% (Vermentino)

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Carta dei Vini

Vini rosati italiani

Trentino

Lagrein “Kretzer” Dorigati 2023 13% **€ 26**

Toscana

Syrah “Rosa del Castagno” Fabrizio Dionisio 2023 12% **€ 26**

Puglia

A Mano Rosato 2022 12,5% (Primitivo) **€ 23**

Susumaniello Vallone Tenuta Serranova 2023 12,5% **€ 25**

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Carta dei Vini

Vini rossi italiani

Piemonte

Nebbiolo Langhe DOC Davide Fregolese
2023 14% — **€ 28**

Alto Adige

Pinot Nero Kossler
2024 13% — **€ 26**

Lagrein Von Blumen
2023 13% — **€ 26**

Veneto

Valpolicella Superiore 2022 14.5%
“Campo Lavei” Ca’ Rugate
(Corvina, Corvinone, Rondinella) — **€ 30**

Valpolicella Ripasso Superiore 2023 14.5%
“Campo Bastiglia” Ca’ Rugate
(Corvina, Corvinone, Rondinella) — **€ 34**

Terre San Leonardo 2022 13%
(Cabernet Sauvignon, Merlot, Carmenère) — **€ 26**

San Leonardo Tenuta San Leonardo 2018 13%
(Cabernet Sauvignon, Merlot, Carmenère) — **€ 120**

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Carta dei Vini

Vini rossi italiani

Toscana

Rosso di Montepulciano Tenuta Valdipiatta 2024 13.5%	**€ 21**
Morellino di Scansano “Cerreto Piano” 2022 14% (Sangiovese)	**€ 22**
Montevertine Montevertine 2019 13% (Sangiovese, Canaiolo, Colorino)	**€ 90**
Montevertine Montevertine 2020 13% (Sangiovese, Canaiolo, Colorino)	**€ 80**
Le Pergole Torte Montevertine 2019 13.5% (Sangiovese)	**€ 280**
Le Pergole Torte Montevertine 2020 13.5% (Sangiovese)	**€ 260**
Le Pergole Torte Montevertine 2021 14% (Sangiovese)	**€ 230**

Lazio

La Pietraia Rosso Pietra Pinta 2019 12.5% (Nero Buono, Shiraz e Merlot)	**€ 16**
Cesanese Cardinale Gaffino 2024 13.5%	**€ 24**

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Carta dei Vini

Vini rossi italiani

Puglia

Primitivo Imprint a Mano 2022 14%	**€ 24**
Primitivo di Manduria Sessantanni San Marzano 2018 14.5%	**€ 44**

Sicilia

Etna rosso Ripiddu Filippo Grasso 2022 14.5% (Nerello Mascalese, Nerello Mantellato)	**€ 24**
Etna rosso Il Purgatorio Federico Curtaz 2020 14% (Nerello Mascalese, Nerello Cappuccio)	**€ 37**

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Birre

Birra Heineken 0.33 cl	**€ 4**
Birra Messina Cristalli di sale 0.33 cl	**€ 4**
Birra Ichnusa non filtrata 0.33 cl	**€ 4**

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Vini passiti e liquorosi

	al calice	a bottiglia
Passito di Pantelleria Ben Ryé (6 cl) (Zibibbo)	**€ 8**	
Vendemmia Tardiva Cristina Roeno (6 cl) (P. Grigio, Chardonnay, Gewurztraminer, Sauvignon)	**€ 6**	**€ 35**
Muffato della Sala Castello della Sala (6 cl) (Chardonnay, Grechetto, Riesling italico, Sauvignon, Semillon)	**€ 8**	**€ 55**
Zibibbo Martinez (6 cl)	**€ 5**	
Porto Ruby Quinta Do Infantado (6 cl)	**€ 5**	
Sherry Pedro Ximenez Emilio Hidalgo (6 cl)	**€ 7**	

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Amari e distillati

Amaro del Capo; Amaro Montenegro; Averna; Braulio; Fernet-Branca; Jägermeister; Unicum; Branca Menta; Mirto (5 cl)	**€ 4**
Jefferson, Roger Vecchio Magazzino Doganale (5 cl)	**€ 6**
Limoncello Mediterraneo (5 cl)	**€ 4**
Sambuca Molinari (5 cl)	**€ 4**
Liquore alla Liquirizia Liquor Ice Caffo (5 cl)	**€ 4**
Grappa Bianca Morbida poli (4 cl)	**€ 4**
Grappa Bianca Morbida Castagner (4 cl)	**€ 4**
Grappa Barricata Castagner (4 cl)	**€ 4**
Grappa Invecchiata Villa Prato Berta (4 cl)	**€ 5**
Grappa Invecchiata Tre Soli Tre Berta (4 cl)	**€ 13**
Cognac alle Pere Williams François Peyrot (4 cl)	**€ 7**
Bas Armagnac Dartigalongue (4 cl)	**€ 7**
Whisky Single Malt 10 Y. Laphroaig (4 cl)	**€ 6**
Whisky Single Malt 10 Y. Talisker (4 cl)	**€ 6**

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Amari e distillati

Whisky Single Malt 16 Y. Lagavulin (4 cl)	**€ 10**
Whisky Blended Akashi (4 cl)	**€ 7**
Whisky Blended “Hibiki Japanese Harmony” (4 cl)	**€ 13**
Whisky Irish Triple distilled. Jameson (4 cl)	**€ 5**
Whisky Single Malt 14 Y. Oban (4 cl)	**€ 7**
Whisky Pure Malt Nikka (4 cl)	**€ 6**
Whisky Single Malt 12 Y. Glenmorangie (4 cl)	**€ 7**
Rum Metodo tradizionale 7 Y. Don Papa (4 cl)	**€ 6**
Rum Metodo Solera Matusalem (4 cl)	**€ 6**
Rum Reserva Exclusiva 12 Y. Diplomatico (4 cl)	**€ 6**
Rum Metodo Solera 23 Y. Etichetta Nera Zacapa (4 cl)	**€ 11**
Rum Metodo Solera XO Zacapa (4 cl)	**€ 13**

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ELENCO ALLERGENI (Reg. 1169/2011)

1		**CEREALI CONTENENTI GLUTINE** (cioè grano, segale, orzo, avena, farro, kamut o i loro ceppi ibridati) e prodotti derivati
2		**CROSTACEI** e prodotti derivati
3		**UOVA** e prodotti derivati
4		**PESCE** e prodotti derivati, **tranne**: gelatina o colla di pesce utilizzata come chiarificante nella birra e nel vino
5		**ARACHIDI** e prodotti derivati
6		**SOIA** e prodotti derivati
7		**LATTE** e prodotti derivati, incluso **lattosio**
8		**FRUTTA A GUSCIO**, cioè **mandorle** (Amygdalus communis L.), **nocciole** (Corylus avellana), **noci comuni** (Juglans regia), **noci di anacardi** (Anacardium occidentale), **noci di pecan** (Carya illinoiesis (Wangenh) K. Koch), **noci del Brasile** (Bertholletia excelsa), **pistacchi** (Pistacia vera), **noci del Queensland** (Macadamia ternifolia) e **prodotti derivati**
9		**SEDANO** e prodotti derivati
10		**SENAPE** e prodotti derivati
11		Semi di **SESAMO** e prodotti derivati
12		**ANIDRIDE SOLFOROSA E SOLFITI** in concentrazioni **superiori a 10 mg/Kg** o **10 mg/l** espressi come SO_2
13		**LUPINI** e prodotti derivati
14		**MOLLUSCHI** e prodotti derivati

GLI ALLERGENI SONO INDICATI SUL MENU CON IL NUMERO DI RIFERIMENTO, POSTO DOPO IL NOME DI CIASCUN PIATTO.

LE PRODUZIONI INTERNE HANNO CARATTERE ARTIGIANALE: NON È QUINDI POSSIBILE GARANTIRE LA TOTALE ASSENZA DI TRACCE DI ALLERGENI NEI PRODOTTI FINITI, ANCHE QUANDO NON PREVISTI IN RICETTA.
IL PERSONALE È A DISPOSIZIONE PER ULTERIORI INFORMAZIONI.

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