

2025

ESTD. 2010

EAT SEASONAL,  
FRESH & LOCAL

the VECCHIO MULINO BEACH

FOLLOW US  

DEPARTMENT OF FOOD, GRAPES, SPIRITS & SOCIAL AFFAIRS

MAKE TASTE NOT WASTE

**PIZZOTE**  
*cooked every day*

**FORTRESS  
BREAD**  
PREPARED EVERY  
MORNING  
BEFORE  
SUNRISE

**FRESH PASTA**

HOMEMADE WITH FLOUR OF ANCIENT  
GRAINS

VECCHIOMULINOBEACH.COM

*Our fish coldcuts* IT IS PREPARED WITH LONG REFINEMENTS IN SPECIAL REFRIGERATED ROOMS WITH CONSTANT OZONE SANITIZATION. THE RESULT IS CURED MEATS THAT RECALL THEIR MEAT COUNTERPARTS BUT AT THE SAME TIME ENHANCE THE TYPICAL CHARACTERISTICS OF THE FISH. THANKS TO THE FISH DELICATESSEN, WE ARE ABLE TO USE MORE THAN 80% OF THE CATCH. WE THEREFORE FISH LESS, USE MORE AND MAKE THE DISH MORE SUSTAINABLE.

*Our meat coldcuts* IT IS PREPARED AND REFINED STARTING FROM THE HIGHEST QUALITY LOCAL MEAT. THE HERBS USED COME FROM OUR AROMATIC GARDEN.

*Our bread* OUR BAKER BAKES EVERY DAY, USING WHOLEMEAL FLOURS AND ANCIENT GRAINS TO GIVE US A UNIQUE TASTE AND AROMA.

*Circular kitchen* IT IS PART OF OUR PHILOSOPHY TO AVOID WASTE.

*Our desserts* GREAT LEAVENED PRODUCTS AND FINE CHOCOLATE PRODUCTS ARE PREPARED BY OUR PASTRY CHEFS FOLLOWING THE SEASONS AND THE TIME OF YEAST AND CHOCOLATE.

*Fancy Gin* OUR GIN DISTILLED IN PARTNERSHIP WITH A FAMOUS HERBALIST USING OLIVE LEAVES FALLEN FROM THE HARVEST OF GARDA DOP OLIVES AT THE LA BERTOLETTA RESIDENCE IN PESCHIERA DEL GARDA AND LEMONS FROM THE NORTH OF LAKE GARDA.

LIST OF ALLERGENIC INGREDIENTS USED IN THIS PLACE - 'SUBSTANCES OR PRODUCTS CAUSING ALLERGIES OR INTOLERANCES'

1. CEREALS CONTAINING GLUTEN, I.E. WHEAT, TYE, BARLEY, OAT, EMMER, KAMUT, THEIR DERIVATIVE STRAINS AND BY-PRODUCTS
2. CRUSTACEANS AND PRODUCTS BASED ON SELLFISH
3. EGGS AND BY-PRODUCTS
4. FISH AND PRODUCTS BASED ON FISH
5. PEANUTS AND PEANUT-BASED PRODUCTS
6. SOY AND SOY-BASED PRODUCTS
7. MILK AND DAIRY PRODUCTS (LACTOSE INCLUDED)
8. FRUITS IN SHELL, I.E. ALMONDS, HAZELNUTS, WALNUTS, CASHEW, PECAN, BRAZIL, PISTACHIOS, MACADEMIA NUTS OR QUEENSLAND NUTS AND THEIR BY-PRODUCTS
9. CELERY AND PRODUCTS BASED ON CELERY
10. MUSTARD AND MUSTARD-BASED PRODUCTS
11. SESAME SEEDS AND SESAME SEEDS-BASED PRODUCTS
12. SULPHUR DIOXE AND SULPHITES IN CONCENTRATIONS ABOVE 10 MG/KG
13. LUPINE AND LUPINE-BASED PRODUCTS
14. MOLLUSCS AND PRODUCTS BASED ON MOLLUSCS

*invoices & promotions* **MUST BE REQUEST BEFORE  
THE ISSUANCE OF  
THE RECEIPT**

*- WE DON'T MAKE SEPARATE CHECKS -*

SERVICE 2,50€

# Appetizers

## OUR HOMEMADE COLDCUTS AND TYPICAL PRODUCTS

**CHARTURIE "ALL'ITALIANA":** IBERIAN LOIN WITH HERBS, "COPPA" AGED WITH THE POMACE OF VALPOLICELLA GRAPES, LIME AND GINGER BRESAOLA, HAY AND CAMOMILE BACON, CLASSIC SALAMI -, MOZZARELLA DI BUFALA, HONEY & JUNIPER CARROT PICKLES, SMOKED OLIVES, CITRUS WARM OLIVES, SEMI DRY TOMATOES, AUBERGINES IN OLIVE OIL, CARASAU BREAD WITH ROSMARINE, BREAD CROUTONS  
FOR TWO PEOPLE: 28€ (1-7-8-12)

**CHARTURIE FROM THE SEA:**  
**SEAFOOD MORTADELLA TASTING:** TUNA MORTADELLA, SQUID AND PISTACHIOS - SWORDFISH MORTADELLA, OCTOPUS AND PISTACHIOS - SMOKED OLIVES, SEMI DRY TOMATOES, SEA ASPARAGUS, CARASAU BREAD WITH ROSMARINE, BREAD CROUTONS, CUTTLEFISH INK CHIPS 18€ (1-4-8)

**VEGGIE CHARTURIE:** CARROT, TURMERIC AND CHICKPEAS HUMMUS, CHERRY TOMATOES, SEASONAL VEGGIES, HONEY & JUNIPER CARROT PICKLES, SMOKED OLIVES, CITRUS WARM OLIVES, AUBERGINES IN OLIVE OIL, RICOTTA CHEESE WITH CEDRO, TOMINO CHEESE, HOMEMADE "ARSO" WHEAT GRAIN BREADSTICKS, CARASAU BREAD WITH ROSMARINE, BREAD CROUTONS  
22€ - RECOMMENDED FOR TWO PEOPLE (1-7-9-11)

### *from the garden*

CARROT, TURMERIC AND CHICKPEAS HUMMUS, SEASONAL VEGGIES, SEMI DRY TOMATOES, CARASAU BREAD WITH ROSMARINE, BREAD CROUTONS 11€ (1-9)

PUMPKIN FLAN AND MONTE VERONESE CHEESE FONDUE WITH TOASTED BRIOCHES 7€ (1-7-3)

SELECTION OF FRESH AND MATURE CHEESES, MUSTARDS AND HONEY 14€ (7)

SELECTION OF REFINED AND BLUE CHEESES, MUSTARDS AND HONEY 16€ (7)

### *meat*

SOFT PAN-COOKED PIZZA WITH CEREALS AND LONG LEAVENING, SERVED WITH BURRATA, MORTADELLA AND PISTACHIOS €12 (1-7-8)

"FIOCCHETTO DI CULATELLO" - SPECIAL PROSCIUTTO -, BUFALA MOZZARELLA FROM CAMPANA, CITRUS WARM OLIVES, BALSAMIC SEMI DRY TOMATOES, "ARSO" WHEAT GRAIN BREADSTICKS 15€ (1-7)

BEEF TARTARE SERVED WITH DRIED TOMATOES, OLIVES, CAPERS AND FENNEL OVER A BURRATA CHEESE AND CRUNCHY PEPPER CRUMBLE 15 € (1-7)

### *fish*

**ALICI CANTABRICHE GOLD,** ANCHOVIES, SMOKED OLIVES, SEMI-DRIED CHERRY TOMATOES, BURRATA, TOASTED BRIOCHE BREAD 15€ (1-4-7) CANTABRIAN ANCHOVIES CAUGHT ON SPRING NIGHTS, THE QUALITY THAT HAS MADE CANTABRIA FAMOUS THROUGHOUT THE WORLD

**TASTING OF CANTABRIAN ANCHOVIES** 30€ A TASTING JOURNEY TO EXPLORE THE DIFFERENCES BETWEEN THE TWO CATCHES: GOLD AND LIMITED SERIES CANTABRIAN ANCHOVIES, SERVED WITH SMOKED OLIVES, SEMI-DRIED CHERRY TOMATOES, BURRATA, TOASTED BRIOCHE BREAD (1-4-7)

**SEA & LAKE DUET:** BEETROOT MARINATED SWORDFISH, SMOKED TROUT, SEA ASPARAGUS, PANE CARASAU BREAD WITH ROSMARINE 15€ (1-4)

MAZARA DEL VALLO RED PRAWN TARTARE, PUGLIESE BURRATA AND VESUVIUS YELLOW CHERRY TOMATOES SAUCE 18€ (1-7-14)

LAKE PIKE IN GREEN SAUCE ON RAW POLENTA, MINCED FOR US BY THE BARTOLINI MILL, CAPRINO €14 (4)

MUSSEL SAUTEE IN TOMATO SAUCE WITH HOMEMADE TOASTED BREAD 15€ (1-14)

### *fried*

FRIED SQUID & SEAWEEDS, LIME, TAGGIASCA OLIVE CHARCOAL 16€ (1-4-5)

CROQUETTES AND MIXED FRIED FOODS 12€ (1-3-5)

WE ONLY FRY WITH PENAUT OIL WHICH NEVER SUPERATES THE 180° C. COMPARED WITH PALM OIL: OUR FRITTERS ARE LIGHTER, HEALTHIER AND THE ENVIRONMENTAL IMPACT IS GREATLY REDUCED.

FISH BLAST CHILLED ACCORDING TO CURRENT HACCP REGULATIONS

# Pasta

*from the garden*

HOMEMADE GNOCCHI STUFFED WITH STRINGY CHEESES, PIENNOLO CHERRY TOMATOES, BURRATA AND OLIVE CHARCOAL 15€ (1-3-7)

TAGLIOLINI PASTA WITH TOMATO, BASIL AND PECORINO 11€ (1-7)

HOMEMADE TAGLIATELLE PASTA, PORCINI MUSHROOMS CREAM, SHAVE AMARONE AGED CHEESE 15€ (1-3-7)

HOMEMADE TAGLIATELLE WITH PROVOLA CHEESE AND EGGPLANT 15€ (1-3-7)

*fish*

HOMEMADE BIGOLI PASTA WITH CACIO CHEESE AND SMOKED PEPPER, MAZARA DEL VALLO RED PRAWN TARTARE, FRESH LIME ZEST 17€ (1-3-7-2)

CALAMARATA PASTA WITH OCTOPUS BOLOGNESE, NDUJA, OLIVES & CHERRY TOMATOES 16€ (1-4)

HOMemade BIGOLI PASTA, LAKE FISH BOLOGNESE, CHERRY TOMATOES, THYME 16€ (1-3-7)

HOMEMADE SCIALATELLI PASTA WITH SEAFOOD\* 17€ (1-2-3-7-14)

HOMemade BIGOLI PASTA, SMOKED TROUT CARBONARA AND PEPPER 16€ (1-3-7)

*meat*

HOMemade MACCHERONCINI PASTA WITH GENOVESE SAUCE (BEEF & ONIONS), PECORINO CHEESE 13€ (1-3-7)

HOMEMADE TAGLIATELLE WITH 'OLD STYLE' MEAT BOLOGNESE SAUCE TOPPED WITH CEDRO RICOTTA CHEESE 13€ (1-3-7)

HOMEMADE MACCHERONCINI WITH WHITE VEAL RAGU, PIOPPINI MUSHROOMS AND SALTED RICOTTA 15€ (1-3-7)

## *Our pasta*

HOMEMADE EVERY DAY  
WITH FLOURS OF ANCIENT GRAINS  
FROM THE MILL OF  
BERTOLINI, CAPRINO VERONESE



## *Big Saladas*

**GREEK SALAD:** GREENS, SERVED WITH CHERRY TOMATOES, FETA CHEESE, OLIVES, ROASTED VEGETABLES OVER A WARM PIADINA BREAD, HONEY BALSAMIC VINAIGRETTE 10€ (1-7)

**MEDITERRANEAN:** CARROT, TURMERIC AND CHICKPEAS HUMMUS, SALAD, CHICKPEAS, TROPEA ONIONS, RICOTTA CHEESE, OLIVES, QUINOA, FRESH CHERRY TOMATOES, FRESH CUCUMBER, WARM PIADINA, HONEY BALSAMIC VINAIGRETTE 13€ (1-7-9-11)

### *Honey Balsamic Vinaigrette*

OLIVE OIL, HONEY, BALSAMIC VINEGAR, SALT AND PEPPER

## *Vegan & Vegetarian Main Course*

CAULIFLOWER STEAK, COOKED WITH LUGANA WINE, PUMPKIN CREAM, SALAD 12€ *vegan*

ROASTED AUBERGINE COTOLETTA WITH TOMATOES AND MOZZARELLA 13€ (1-7)

## **KIDSEAT** free

**FRESH MACCHERONCINI PASTA  
WITH A TOMATO AND BASIL SAUCE** ~~6€~~ (1-3-6)

**GRILLED WURSTEL WITH FRENCH FRIES\*** ~~7.50€~~ (1-3-5-8)

THE PROMOTION "KIDS EAT FREE" APPLIES ONLY FOR ONE CHILD (NOT OLDER THAN 8 YEARS OLD) PER TABLE. THE SERVICE & DRINK ARE NOT INCLUDED ON THE PROMOTION. THE ADULT MUST HAVE A MINIMUM OF 20 EURO BILL. ONE FREE PLATE PER CHILD.

\*FROZEN PRODUCT

## Our Meats

WILD PORK 'TAGLIATA', SAUTÉED WARM HERBS,  
CHEESE AGED IN RED WINE AND BEETROOT CHIPS 22€ (1-5-7)

BEEF 'TAGLIATA' (250 GR) SERVED WITH ROCKET SALAD AND MONTE VERONESE CHEESE 22€ (7)

RIBEYE OF BEEF SERVED WITH CHIMICHURRI BUTTER 22€ (7)

ITALIAN FIORENTINA, SCOTTONA  
1.3 KG, 1.4 KG 6.50 €/HG

SLOW ROASTED PORK RIBS,  
OUR SIGNATURE BLACK TEA BBQ SAUCE 16€

GREAT HOMEMADE BREADED PORK CUTLET (500 GR),  
SERVED WITH ROCKET AND CHERRY TOMATOES SALAD 18€ (1-3-5)

GRILLED GALLETTO (600GR) 16€

### ONLY FOR LUNCH BEEF BURGER

WITH CHEDDAR, SALAD, SAUCE,  
ARTISANAL BUN, FRENCH FRIES 15€ (1-7-11)



## Side Dishes

FRENCH FRIES 5.50€ (1-5-8)

FRENCH FRIES WITH CHEDDAR SAUCE 6.50€ (1-5-7-8)

ROSMARINE ROASTED 'NOVELLE' POTATOES 6€

FRIED POLENTA BITES SERVED WITH MARINARA SAUCE 6€ (1-7)

FENNEL, OLIVE AND CITRUS SALAD 7€

SAUTEED WILD HERBS 6€ (7)

MIXED SALAD, THYME VINAIGRETTE 5€

## Our Fish Recipes

SEA BREAM BAKED IN FOIL WITH LEMON ZEST,  
SICILIAN CHERRY TOMATOES AND TAGGIASCA OLIVES 15€ (4)

FRIED SEAFOOD\*:  
"CALAMARI" SQUID, SHRIMPS, MULLET,  
BREADED VEGGIES & SEaweEDS,  
FRIED PICKLED CUCUMBERS  
22€ (1-2-4-5)

LOCAL TROUT BAKED IN ALMOND CRUST  
SERVED WITH WARM HERBS AND AIOLI SAUCE 14,50€ (4-5-8)

ROASTED OCTOPUS\*, OUR SMOKED POTATO CREAM,  
SMOKED BLACK PEPPER, OLIVE CHARCOAL,  
SWEET PAPRIKA 20€ (4-7)

YELLOWFIN TUNA TATAKI  
FIELD HERBS, WASABI MAYO 21€ (3-4-8)

FISH & CHIPS\*:  
WITH WASABI MAYO 16€ (1-4-5-7)

# COOKING CLASSES

*sweet & salty recipes*

FOR KIDS  
& ADULTS

CECILIAFROLLA.COM

FRESH PASTA

ITALIAN CLASSIC DESSERTS

ICECREAM



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