

7 Ponti Live the river side.



SE SEI CELIACO, SEGNA LA TUA PRESENZA AL
TAVOLO AL CAMERIERE CHE PRENDERÀ IL TUO ORDINE. GRAZIE.

IF YOU ARE CELIAC, ALWAYS REPORT YOUR PRESENCE AT THE
TABLE TO THE WAITER WHO TAKES YOUR ORDERS. THANK YOU.



RESTAURANT & COCKTAIL BAR



 WIFI: 7 PONTI GUEST (inserisci e-mail e nome e cognome)

 PRENOTAZIONI: www.7ponti.it

 INFORMAZIONI: booking@7ponti.it

 TELEFONO: 045 245 7613

 sette_ponti

 sette7ponti

Gli Antipasti

VENETIAN GARRONESE BEEF TARTARE (100g circa)

Knife-cut Venetian Garronese beef tartare served with condiments on the side (egg, anchovy, mustard seeds, chives, Taggiasca olives and capers).

19

CHICKPEA HUMMUS WITH SEASONAL VEGETABLES

Chickpea hummus, crispy vegetables, gluten-free bread chips, fried celeriac and oven-roasted rosemary pumpkin.

15

SMOKED FISH TRIO WITH TROUT CAVIAR

Smoked salmon trout, Arctic char and white trout with trout caviar, three flavoured butters and toasted crostini.

16

PIKE IN LAKE GARDA SAUCE

A Lake Garda classic, served with grilled polenta.

12

First Courses

SOUP OF THE DAY

Chef's daily creation inspired by seasonal ingredients.

12

POTATO GNOCCHI, MARINATED TROUT AND BOTTARGA

Soft potato gnocchi with marinated trout and bottarga.

15

Main Courses

M E A T

BEEF CHEECK IN VALPOLICELLA WINE

Tender beef cheek slowly braised in Valpolicella wine, served with celeriac purée and grilled polenta.

18

HALF ROASTED CHICKEN (350g)

Half chicken served with rustic potatoes and homemade Kozel beer mayonnaise (gluten-free version with caper and lime mayo).

14

Main Courses

F I S H

OVEN BAKED ARCTIC CHAR (180g)

Arctic char baked with cherry tomatoes, potatoes, fresh herbs and extra virgin olive oil.

18

MIXED LAKE FISH FRY

Mixed lake fish, fried zucchini and carrots, served with our homemade caper-and-lime tartar sauce.

18

CATCH OF THE DAY

Fresh fish of the day, served with boiled potatoes, extra virgin olive oil and parsley.

18

Side Dishes

MIXED SALAD

Green salad with tomato, carrot and radicchio.

5

GRILLED VEGETABLES

Grilled zucchini, aubergines, radicchio and tomato.

6

FRENCH FRIES

Classic stick-cut French fries.

6

STEAMED SEASONAL VEGETABLES

Steamed seasonal vegetables (also available sautéed with garlic and chilli).

6

Comfort Food

IN A COMFORT PLACE

RIVER BURGER CLASSIC

Artisanal bun with 180 g Venetian Garronese beef burger, cheddar, lettuce, tomato, caramelised onion and crispy bacon.

16

"7 PONTI" TACOS

Two corn tacos with vegetable caponata, sweet-and-sour cabbage, crumbled tastasal sausage and horseradish mayo, served with an apple-cranberry-walnut salad.

12

Pinse

Soft on the inside and crispy on the outside, our pinsa stands out for its lightness and high digestibility. A special dough, the result of a long preparation process, makes it truly one of a kind.

ITALIAN PINSA

Tomato, fiordilatte mozzarella, capers, anchovies, Taggiasca olives and spicy salami.

14

BUFFALO MOZZARELLA PINSA

Tomato, Campanian buffalo mozzarella and basil.

14

Desserts

SACHER SEMIFREDDO

Elegant chilled reinterpretation of the classic Sacher cake.

7

SCOOP ICE CREAM

Scoops of cream, chocolate or pistachio ice cream – build your own cup.

2,5

Beverage

BEERS



MISTER B "BENZINA"
NEW ZEALAND LAGER, SENZA GLUTINE,
IN LATTINA 0,50LT.

7 €



MISTER B "BESTIA"
IPA, SENZA GLUTINE,
IN LATTINA 0,33LT.

6 €

APERITIFF

SPRITZ SELECT

5 €

HUGO

5 €

VIRGIN MOJITO

6 €

CANE SUGAR, LIME JUICE, MINTS,
SWEET&SOUR, SELZ

GIN TONIC TANQUERAY 0.0
WITH CLUB SODA RECOARO

8 €

ORGANIC JUICES

PEAR, PEACH, APRICOT, BLUEBERRY,
ACE (ORANGE, CARROT, LEMON),
PINEAPPLE

4 €

DRAFT SOFT DRINKS

COCA-COLA 0,40LT.

4,5 €

SODA SCHWEPES LEMON 0,40LT.

4,5 €

SPEZI 0,40LT.

4,5 €

SOFT DRINKS

COCA COLA 0,33LT.

3,5 €

COCA COLA ZERO 0,33LT.

3,5 €

FANTA 0,33LT.

3,5 €

SPRITE 0,33LT.

3,5 €

TÈ LIMONE/ PESCA 0,33LT.

3,5 €

RED BULL 0,33LT.

4 €

ACQUA BRILLANTE 0,20LT.

4 €

FEVER TREE MEDITERRANEAN 0,20LT.

4 €

CRODINO 0,10LT.

4 €

GINGERINO 0,10LT.

4 €

SANBITTER ROSSO 0,10LT.

4 €