



**il CIRCO
del
GUSTO**

**RISTORANTE
e PIZZERIA**

Viale Verdi, 1 T 030 919026
Sirmione (BS) C 347 2909185

@ info@circodelgusto.it
W www.circodelgusto.it
Fb Circo del Gusto
lg circodelgusto

Food Informations for Customers Reg. UE 1169 / 2011

Dear Guests, in Compliance with the Regulation on Food Information (Reg. UE 1169/2011), We Would Like to Inform you that we have Detailed Information on all the Allergens present in the Dishes we serve. If you have any Food Allergies or Intolerance, please contact Our Staff.

SUBSTANCES OR PRODUCTS CAUSING ALLERGIES OR INTOLERANCES

- Cereals containing gluten, namely: wheat, rye, barley, oats, spelt, kamut or their hybridised strains, and products thereof, except:
 - wheat based glucose syrups including dextrose⁽¹⁾;
 - wheat based maltodextrins⁽¹⁾;
 - glucose syrups based on barley;
 - cereals used for making alcoholic distillates including ethyl alcohol of agricultural origin;
- Crustaceans and products thereof;
- Eggs and products thereof;
- Fish and products thereof, except:
 - fish gelatine used as carrier for vitamin or carotenoid preparations;
 - fish gelatine or Isinglass used as fining agent in beer and wine;
- Peanuts and products thereof;
- Soybeans and products thereof, except:
 - fully refined soybean oil and fat⁽¹⁾;
 - natural mixed tocopherols (E306), natural D-alpha tocopherol, natural D-alpha tocopherol acetate, and natural D-alpha tocopherol succinate from soybean sources;
 - vegetable oils derived phytosterols and phytosterol esters from soybean sources;
 - plant stanol ester produced from vegetable oil sterols from soybean sources;

- Milk and products thereof (including lactose), except:
 - whey used for making alcoholic distillates including ethyl alcohol of agricultural origin;
 - lactitol;
- Nuts, namely: almonds (*Amygdalus communis* L.), hazelnuts (*Corylus avellana*), walnuts (*Juglans regia*), cashews (*Anacardium occidentale*), pecan nuts (*Carya illinoensis* (Wangenh.) K. Koch), Brazil nuts (*Bertolletia excelsa*), pistachio nuts (*Pistacia vera*), macadamia or Queensland nuts (*Macadamia ternifolia*), and products thereof, except for nuts used for making alcoholic distillates including ethyl alcohol of agricultural origin;
- Celery and products thereof;
- Mustard and products thereof;
- Sesame seeds and products thereof;
- Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre in terms of the total SO₂ which are to be calculated for products as proposed ready for consumption or as reconstituted according to the instructions of the manufacturers;
- Lupin and products thereof;
- Molluscs and products thereof.

⁽¹⁾ And the products thereof, in so far as the process that they have undergone is not likely to increase the level of allergenicity assessed by the Authority for the relevant product from which they originated.

LADIES AND GENTLEMEN, YOUNG AND OLD



**il CIRCO
del
GUSTO**

**RISTORANTE
e PIZZERIA**

M E N U

ENGLISH

CLASSIC PIZZAS — WITH BIOLOGIC WHOLEWHEAT FLOUR TYPE "1"

- 7,50 €** — **MARGHERITA** Tom. Sauce, Mozzarella, Basil 1-7
- 11,50 €** — **BUFALINA** Tom. Sauce, Mozzarella and Buffalo milk mozzarella 1-7
- 6,50 €** — **MARINARA** Tom. Sauce, Garlic, Oregano 1-7
- 8,50 €** — **WÜRSTEL** Tom. Sauce, Mozzarella, Frankfurter 1-7
- 9,50 €** — **PAPERINO** Tom. Sauce, Mozzarella, Frankfurter, chips 1-7
- 9,00 €** — **NAPOLETANA** Tom. Sauce, Mozzarella, Anchovies, Oregano 1-4-7
- 9,50 €** — **HAWAII** Tom. Sauce, Mozzarella, Ananas, Ham 1-7
- 9,50 €** — **ROMANA** Tom. Sauce, Mozzarella, Anchovies, Capers, Oregano 1-4-7
- 9,50 €** — **PROSCIUTTO e FUNGHI** Tom. Sauce, Mozzarella, fresh Champignon, Ham 1-7
- 10,00 €** — **CAPRICCIOSA** Tom. Sauce, Mozzarella, Ham, fresh Champignon, Artichokes 1-7
- 10,50 €** — **QUATTRO STAGIONI** Tom., Mozz., fresh Champignon, Ham, Olives, Artichokes 1-7
- 9,50 €** — **CALZONE** Tom. Sauce, Mozzarella, Ham, Mushrooms 1-7
- 10,00 €** — **CALZONE FARCITO** Tom. Sauce, Mozzarella, Ham, Mushrooms, Artichokes 1-7
- 10,50 €** — **DIAVOLA** Tom., Mozzarella, Pepperoni, red Onion, grilled peppers 1-7
- 10,50 €** — **CRUDO e RUCOLA** Tom. Sauce, Mozzarella, Parma raw Ham, Rocket 1-7
- 11,50 €** — **CRUDO e BUFALA** Tom., Mozz., Parma raw Ham, Buffalo milk Mozzarella 1-7
- 9,50 €** — **RICOTTA e SPINACI** Tom. Sauce, Mozz., alm Ricotta, Spinach and Parmesan 1-7
- 13,00 €** — **BOSCAIOLA** Tom. Sauce, Mozzarella, smoked Scamorza Cheese, wild Mushrooms and Speck (smoked Ham) 1-7
- 9,00 €** — **PARMIGIANA** Tom. Sauce, Mozzarella, Parmesan Cheese, Aubergines 1-7
- 13,50 €** — **FRUTTI DI MARE** Tom. Sauce, Seafood 1-2-4-7-14
- 10,50 €** — **QUATTRO FORMAGGI** Tom., Mozz., Alm ricotta, Blue Cheese, Parmesan 1-7
- 10,00 €** — **VEGETARIANA** Tom. Sauce, Mozzarella, mixed grilled Vegetables 1-7
- 9,50 €** — **TONNO e CIPOLLE** Tom. Sauce, Mozzarella, Tuna, red Onions 1-4-7



- 14,00 €** — **CLOWN** Tom. Sauce, Buffalo Mozzarella, cherries Tomatoes, raw Tuna fish, capers, Taggia Olives 1-4-7
- 12,00 €** — **TRAPEZISTA** Tom. Sauce, Mozz., Red Chicory, Burrata Sauce, Sausage 1-7
- 12,00 €** — **NANO PIÙ ALTO DEL MONDO** Tom. Sauce, Mozzarella, spicy Ham, alm Ricotta, Pepperoni 1-7
- 13,00 €** — **ORSO BALLERINO** Tom. Sauce, Mozzarella, Rocket Salad, dry salted Beef, confit Tomatoes and Parmesan 1-7
- 15,00 €** — **PIZZA DELL'ARCHITETTO** Tom. Sauce, Buffalo Mozzarella, sausage, black truffle, wild mushrooms and Monte Veronese cheese 1-7

PIZZAS WITHOUT TOMATOES SAUCE

- 12,00 €** — **ACROBATA** Mozzarella, Burrata cream, Parma Ham, garlic 1-7
- 11,50 €** — **LEONE** Mozzarella, Scamorza, fresh Champignon, Potatoes, Smoked Ham 1-7
- 12,00 €** — **RING MASTER** Mozzarella cheese, pork sausage, cherry tomatoes, red onion, grana cheese and basil 1-7

PIZZAS WITH NEAPOLITAN DOUGH — WITH SOFT WHOLEWHEAT FLOUR TYPE "0"

- 13,50 €** — **MARADONA** Buffalo Milk Mozzarella, Friarielli (Tumip Tops with Olive Oil) and fresh salami 1-7
- 16,00 €** — **MARI E MONTI** Tomato Sauce, Mozzarella Cheese, smoked salmon, fresh Tuna fish, wild mushrooms, Prawns, Burrata Cream 1-2-4-7-14
- 13,50 €** — **MARECHIARO** Tomanten Sauce, Buffalo Milk Mozzarella, Cantabrian sea anchovy in olive oil, Confit tomatoes, cappers 1-4-7
- 15,00 €** — **PULCINELLA** Buffalo Milk mozzarella, grilled courgettes, schrimps, rucola salad, Tomatoes 1-2-7
- 13,50 €** — **RIPIENO NAPOLETANO** inside: spicy salami, ricotta cheese, mozzarella cheese, Parmesan; outside: Buffalo Milk Mozzarella and Basil 1-7
- 13,50 €** — **'O SOLE MIO** Baked Pizza with Buffalo Milk Mozzarella, Tomatoes, Ham, Parmesan, Olives and rucola salad 1-7

SPECIAL PIZZAS

- 11,00 €** — **DOMATORE** Tom., Mozz., Eggs, crunchy Bacon, Parmesan 1-3-7
- 12,00 €** — **PRESTIGIATORE** Tom. Sauce, Mozz., Buffalo Mozz., Garlic, fresh Champignon, spicy Salami, Parmesan, Parsley 1-7
- 11,50 €** — **MANGIAFUOCO** Tom. Sauce, Mozzarella, red Onions, Pepperoni, Blue Cheese, grilled peppers 1-7
- 12,00 €** — **VENTRILOQUO** Tom. Sauce, Mozz., Buffalo Mozzarella, Cherry Tomatoes, Rocket, Parmesan Cheese, Basil 1-7
- 13,00 €** — **TENDONE** Tom., Mozz., Buffalo Mozzarella, smoked Scamorza, Dry-Salted Beef, dried Tomatoes 1-7
- 13,00 €** — **BIRILLO** Tom. Sauce, Mozz., Buffalo Mozzarella, Shrimps, Cherry Tomatoes, Rocket, Basil 1-2-7
- 13,00 €** — **LA FOCA** Mozzarella Cheese, Burrata Cream, Pistachio, Mortadella 1-7-8
- 11,50 €** — **GIRAFFAS** Tom. Sauce, Mozzarella, Mushrooms, Tuna, Ham, red Onion 1-4-7
- 11,50 €** — **ELEFANTE** Tom., Mozz., Potatoes, Bacon, Rosemarin 1-7
- 12,00 €** — **TIGRE** Tom. Sauce, Mozzarella, Raw Beef Carpaccio, dried Tomatoes, grilled peppers 1-7

SPECIAL 5-GRAINS PIZZA

- 16,00 €** — **FUNAMBOLO** Prawns, Parmesan Cheese, Basil, cherry Tomatoes 1-2-7
- 12,50 €** — **DONNACANNONE** Scamorza Cheese, Bacon, fresh mushrooms, Parmesan Cheese and rosemary 1-7
- 12,50 €** — **DUMBO** Aubergines, Mozzarella cheese, cherry Tomatoes, and Parma raw Ham 1-7
- 12,50 €** — **BARNUM** Mozzarella cheese, mortadella, Anchovies and Basil 1-4-7

NEW!

We use only biologic Italian gravel grains from "Molino Bongiovanni"

SPECIAL DOUGH AT REQUEST	+ 2€ 5-grains pizza
	+ 3€ Glutenfree Pizza

ADDITIONAL: Lactose free Mozzarella **+2€**

Additional ingredients: from 0,50 € to 2,00 € | Cover Charge: 2,50 €



APPETIZER



- CARPACCIO OF SMOKED REGINA TROUT** ¹⁻²⁻³⁻⁴⁻⁷ — 18,00 €
with citrus fruits, passion fruit mousse and salted shortbread with cuttlefish ink
- CRISPY OCTOPUS** with sesame seeds, purple potato puree and fried leek ⁴⁻⁷⁻¹¹ — 18,00 €
- TUNA TARTARE** with lime, soy sauce with black salt crunchy bread crackers ¹⁻⁴⁻⁶ — 18,00 €
- GARDA LAKE APPETISER DUO:** pike in Lake Garda sauce and soused bleak with soft polenta ⁴⁻⁸ — 16,00 €
- TRIS OF RAW SHRIMPS TARTARE** Red, Purple and Pink ⁴⁻² — 22,00 €
- SAUTÉ OF MUSSELS AND CLAMS** with crunchy garlic croutons ¹⁻⁴⁻¹⁴⁻¹³ — 18,00 €
- SEAFOOD SALAD** (cuttlefish, squid, scallops, mussels and clams) with potatoes and cherry tomatoes ¹⁴⁻⁴⁻¹³ — 20,00 €
- SMOKED AND MARINATED TUNA** with blueberry vinaigrette and crispy sesame ¹¹⁻⁴⁻⁹ — 20,00 €
- PARMA HAM AGED 24 MONTHS** with Burrata from Andria and pistachio pesto ⁷⁻⁸ — 15,00 €
- MIXED COLD MEATS AND CHEESES** with pickled vegetables and homemade focaccia ⁷⁻¹⁻⁹ — 18,00 €
- BEEF CARPACCIO** with local black truffle and Monte Veronese cheese flakes ⁷ — 18,00 €
- BEEF TARTARE** with raspberries, onion from Tropea and Mango vinaigrette ¹⁻⁶ — 18,00 €

FIRST DISHES

- 18,00 €** — **SPAGHETTI** with anchovies from the Cantabrian Sea, mountain butter and red prawn tartare ⁷⁻⁴⁻²⁻¹
- 16,00 €** — **BIGOLI** (large homemade spaghetti) with marinated lake sardines, lime zest and confit tomatoes ⁴⁻¹
- 20,00 €** — **BASIL AND GINGER RISOTTO** with shrimps ⁴⁻²⁻⁹⁻⁷
- 20,00 €** — **SPAGHETTI** with adriatic clams ¹⁻¹³
- 18,00 €** — **RAVIOLI** filled with homemade smoked perch, mountain butter and red cherry tomatoes velouté ¹⁻⁴⁻³⁻⁷
- 22,00 €** — **SPAGHETTI ALLA CHITARRA** (square-cut fresh egg pasta) with lobster and cherry tomatoes ¹⁻³⁻²⁻⁹
- 22,00 €** — **SICILIAN WHEAT BAVETTE PASTA** (flat spaghetti) with sea food ¹⁻²⁻⁴⁻¹⁴⁻⁹
- 20,00 €** — **HOMEMADE PASTA FUSILLI** with sea urchins, orange and mullet roe ¹⁻³⁻²⁻¹⁴⁻⁷
- 16,00 €** — **PAPPARDELLE PASTA** with rabbit ragout, taggiasche olives and tomatoes ¹⁻³⁻⁹⁻⁷
- 16,00 €** — **SEMI WHOLEMEAL TAGLIATELLE** with duck ragout and wild mushrooms ¹⁻⁷⁻⁹
- 16,00 €** — **HOMEMADE MACCHERONCINI** with sausage, courgette flowers and Bagoss cheese flakes au gratin ¹⁻³⁻⁷

KIDS MENU

- 7,00 €** — **SPAGHETTI** with tomato sauce and basil ¹
- 7,00 €** — **PENNE PASTA** with meat ragout ¹⁻⁹
- 8,00 €** — **TORTELLINI** with cream and ham ¹⁻⁷⁻⁹
- 7,50 €** — **MINI HAMBURGER** (cheeseburger** or hamburger) with French fries ^{* 1-7}
- 9,00 €** — **CHICKEN CUTLET** with French fries ^{* 1-6}
- 9,00 €** — **CHICKEN NUGGETS** with french fries ^{* 1-6}
- 9,00 €** — **HOMEMADE BAKED BOLOGNESE LASAGNA** ¹⁻⁹⁻⁷⁻³

SALADS

- ORFEI** Fresh tuna, Salad, Rocket corn, Croûtons, Prawns, Oil and Lemon ³⁻⁴
- MEDRANO** Mixed Salad, Hard-boiled egg, croûtons, soft Cheese from Aosta Valley, Corn and Bacon ³
- CAPRESE** Buffalo Milk Mozzarella cheese, confit tomatoes and cherry tomatoes ⁷
- PARMA HAM** 24 months and melon

16,00 €

DESSERT

- 7,00 €** — **TIRAMISÙ** with dark chocolate chips ¹⁻³⁻⁷
- 8,00 €** — **MANGO AND DARK CHOCOLATE PARFAIT** with toasted almonds and salted caramel ⁷⁻⁸
- 6,00 €** — **WILDBERRY CHEESECAKE** with crunchy hazelnut crumble ⁷⁻⁸⁻¹
- 8,00 €** — **GIANDUJA CHOCOLATE** souffle with raspberry sauce ³⁻⁷⁻¹
- 8,00 €** — **PISTACHIO MOUSSE** in the dark chocolate sphere ⁸⁻⁷
- 5,00 €** — **VARIOUS SORBETS AND ICE CREAMS** ³⁻⁷

MAIN DISHES

- 18,00 €** — **GRILLED FILLETS OF GARDA CHAR**
- 18,00 €** — **HERB-GILDED TROUT FILLET** with Wasabi mayonnaise ⁴⁻⁶⁻¹⁻⁷
- 20,00 €** — **TUNA STEAK** in a sesame crust with orange marmalade ⁴⁻¹¹
- 18,00 €** — **FILLET OF SEA BASS** in guazzetto with potatoes, confit tomatoes and taggiasche olives ⁴⁻⁹⁻²
- 20,00 €** — **TURBOT FILLET** with yellow cherry tomatoes, friggitielli peppers and chives ⁴⁻⁹⁻²
- 25,00 €** — **MIXED SEAFOOD ON THE GRILL** (cuttlefish, king prawns, scampi, tuna, scallop, sea bass) ⁴⁻²⁻¹⁴
- 20,00 €** — **SAUTÉ OF KING PRAWNS** à la busara ²⁻¹
- 20,00 €** — **SLICED BEEF** on a bed of rocket and gratinated Bagoss cheese flakes ⁷
- 25,00 €** — **GRILLED T-BONE STEAK** (500gr)
- 18,00 €** — **SEARED DUCK BREAST** with citrus fruits
- 24,00 €** — **BEEF FILLET** with wild mushrooms and truffle ⁹⁻⁷

HAMBURGER SPECIAL ¹⁻⁸⁻⁷⁻⁹

- 18,00 €** — 200gr Black Angus meat, with smoked scamorza cheese, seared bacon, salted pistachio sauce and caramelized onions - French fries ¹⁻⁸⁻⁷⁻⁹

SIDE DISHES

- 6,00 €** **FRENCH FRIES** ^{* 1}
- 6,00 €** **VEGETABLE RATATUILLE**
- 6,00 €** **BAKED POTATOES** with rosemary
- 6,00 €** **MIXED SALAD**
- 7,00 €** **GRILLED VEGETABLES**

OUR WINES

0,75 LT BOTTLE

- WHITE WINE "CIRCO DEL GUSTO"** — 18,00 €
Trebiano di Lugana IGT
- RED WINE "CIRCO DEL GUSTO"** — 20,00 €
Bardolino Classico DOC

DRINKS AND WINES

HOUSE WINES

- White house wine Serenello — 0,25 | 0,5 | 1 L — 5 | 9 | 14 €
- Red house wine Collina — 0,25 | 0,5 | 1 L — 5 | 9 | 14 €
- Sparkling white wine Bizzarro — 0,25 | 0,5 | 1 L — 6 | 10 | 16 €

DRAFT BEERS

- Birra Stella Artois Premium Lager 5,2% alc. — 0,25 | 0,4 | 1 L — 4 | 6 | 15 €
- Birra Leffe Rouge Belgian Ale 6,6% alc. — 0,33 L — 6,5 €
- Birra Hoegaarden Belgian Blanche 4,6% alc. — 0,25 | 0,5 L — 4 | 7,5 €

ASK FOR THE LIST OF OUR

Beer bottles FROM THE WHOLE WORLD AND FOR THE *Wine list*

- 3,00 €** — **MINERAL WATER**
Natural or Sparkling 0,75 L
- 4,00 €** — **FRUIT JUICES**
Apricot - Ananas - Orange - Ace
Apple - Peach - Pear
- 4,00 €** — **CANNED DRINKS**
Coca Cola, Cola Zero/Light, Fanta,
Sprite, Lemonsoda, The, Schweppes
- 3,50 €** — **ITALIAN APERITIFS**
San Bitter, Gingerino, Crodino, Campari soda
- 6,00 €** — **Aperol Spritz, Hugo, Chiarè Spritz**
- 10,00 €** — Rum cola - Gin tonic/lemon
- 10,00 €** — Mojito - Cuba libre
- 6,00 €** — Scotch Whisky
- 8,00 €** — Scotch Whisky 12 years old
- from 7,00 €** — Single malt & Bourbon
- 6,00 €** — Grappe riserva
- 5,00 €** — Grappa & Italian bitter Liqueurs
- 7,00 €** — Cognac
- 1,50 €** — **CAFFETERIA**
Espresso
- 2,00 €** — Cappuccino, Chocolate, Tea
- 2,50 €** — Latte macchiato
- 4,00 €** — Gelato affogato



il CIRCO
del
GUSTO