

Welcome to Lake Garda!

Benvenuti sul Lago di Garda!
Willkommen am Gardasee!

POOL BAR

food & drink menu

Dalle ore 12:00 alle ore 17:45

From 12 p.m. to 5.45 p.m.

Von 12:00 Uhr bis 17:45 Uhr.



Per garantire la sicurezza degli ospiti, nelle aree piscina vengono utilizzati esclusivamente materiali infrangibili conformi alle normative vigenti.

To ensure the safety of guests, only shatterproof materials that comply with current regulations are used in the pool areas.

Um die Sicherheit der Gäste zu gewährleisten, werden in den Poolbereichen ausschließlich bruch sichere Materialien verwendet, die den geltenden Vorschriften entsprechen.

Salads

Insalate Salaten

INSALATA A-ROSA ^{G, H, L}

18

Mixed Salad leaves with radicchio, cherry tomatoes, walnuts, sweet corn, fennel, carrots, sweet and sour onions and Feta cheese

Insalata mista con radicchio, pomodorini, noci, mais dolce, finocchio, carote, cipolle in agrodolce e Feta

Gemischter Salat mit Radicchio, Kirschtomaten, Walnüssen, Mais, Fenchel, Karotten, süß-sauren Zwiebeln und Feta-Käse

CAESAR SALAD ^{A, C, G, J}

18

Romaine lettuce, Grana Padano cheese flakes, crispy garlic croutons, cherry tomatoes, crispy bacon and Caesar dressing

Lattuga, scaglie di Grana Padano, crostini di pane croccanti all'aglio, pomodorini, pancetta croccante e Caesar Dressing

Salat, Grana Padano-Späne, knusprige Knoblauchcroutons, Kirschtomaten, knuspriger Speck und Caesar-Dressing

+ Chicken	Pollo Hühnerfleisch	5
+ Smoked Salmon ^D	Salmone affumicato Geräucherter Lachs	7
+ 5 Prawns ^B	5 Gamberi 5 Garnelen	9



INSALATA QUINOA

20

Quinoa, peach and tropical fruit salad, flavoured with mint

Insalata di quinoa, pesche e frutta esotica, saporite alla menta

Quinoa-Salat mit Pfirsichen und tropischen Früchten, verfeinert mit Minze

INSALATA TONNO & FINOCCHI ^{A, B}

22

Tuna and fennel salad with orange slices, green apple and basil sorbet

Insalata di tonno e finocchi, spicchi di arance, sorbetto alla mela verde e basilico

Thunfisch-Fenchelsalat mit Orangenschnitzen, Sorbet aus grünem Apfel und Basilikum

Starters

Antipasti Vorspeisen



BRUSCHETTA^A

Toasted bread with fresh tomatoes, oregano and garlic

Pane tostato con pomodori freschi, origano e aglio

Geröstetes Brot mit frischen Tomaten, Oregano und Knoblauch

14

CAPRESE^G

Buffalo mozzarella with "Oxheart" tomatoes and cherry tomatoes marinated with garlic and fresh basil

Caprese con mozzarella di bufala, pomodori "Cuore di Bue" e pomodorini marinati con aglio e basilico fresco

Büffelmozzarella mit „Ochsenherztomaten“ und Kirschtomaten, mariniert mit Knoblauch und frischem Basilikum

16

PROSCIUTTO & MELONE

Parma Ham PDO with cantaloupe melon

Prosciutto di Parma DOP con melone Cantalupo

Parmaschinken g.U. mit Cantaloupe-Melone

18

BURRATA^G

Apulian Burrata (PGI) with rocket salad and datterino cherry tomatoes

Burrata pugliese IGP con insalata di rucola, pomodorini datterino

Burrata aus Apulien (g.g.A.) mit Rucola-Salat und Datterino-Tomaten

20

Burgers & Pinse

I nostri Burgers & Pinse Romane

Unsere Burger & Pinse aus Rom

PINSA MARGHERITA ^{A,G,L}

14

Roman-style pinsa with tomato, mozzarella and basil

Pinsa Romana pomodoro e mozzarella, basilico

Pinsa Romana mit Tomaten und Mozzarella, Basilikum

PINSA PROSCIUTTO ^{A,G,L}

16

Roman-style pinsa with tomato, mozzarella, Parma ham, Burrata cheese

Pinsa Romana pomodoro e mozzarella, prosciutto crudo, Burrata

Pinsa Romana mit Tomaten und Mozzarella, Rohschinken, Burrata-Käse

PINSA VERDURE ^{A,G,L}

15

Roman-style pinsa with tomato, mozzarella, mixed grilled vegetables, basil

Pinsa Romana pomodoro e mozzarella, verdure alla griglia miste, basilico

Pinsa Romana mit Tomaten und Mozzarella, gemischtes Grillgemüse, Basilikum

VEGGY BURGER ^{A, C, G}

23

Grilled vegetable burger with tomatoes, lettuce salad, mozzarella cheese and pink sauce

Served with "Dippers" potatoes and pink sauce

Burger di verdure grigliate, pomodoro, lattuga, mozzarella e salsa rosa

Servito con patate "Dippers" e salsa rosa

Gegrillter Gemüseburger mit Tomaten, Blattsalat, Mozzarella Käse und rosa Sauce

Serviert mit 'Dippers' Kartoffeln und rosa Sauce

BEEF BURGER ^{A, G, J}

25

100% Scottona beef burger, lettuce salad, tomatoes, smoked scamorza cheese, bacon, caramelised onions and BBQ sauce. Served with "Dippers" potatoes and pink sauce

100% Burger di Scottona, lattuga, pomodoro, scamorza affumicata, pancetta, cipolle caramellate e salsa barbecue. Servito con patate "Dippers" e salsa rosa

100 % Scottona-Rindfleisch-Burger, Blattsalat, Tomaten, geräucherter Scamorza-Käse, Speck, karamellierte Zwiebeln und BBQ-Sauce. Serviert mit „Dippers“-Kartoffeln und rosa Sauce

Pasta

Paste Nudeln

PASTA ^{A, C, G, I}

Spaghetti or penne with a choice of sauce: tomato, Bolognese, carbonara or arrabbiata

Spaghetti o penne con salsa a scelta tra: pomodoro, Bolognese, carbonara o arrabbiata

Spaghetti oder Penne mit einer Sauce nach Wahl: Tomaten, Bolognese, Carbonara oder Arrabbiata

16

PENNE ^{A, C, G}

Durum wheat penne served cold with crudaiola, chopped tomatoes, basil and mozzarella

Penne di grano duro servita fredda alla crudaiola, Concassé di pomodoro, basilico e mozzarella

Hartweizen-Penne, kalt serviert nach Crudaiola-Art, mit Tomatenconcassé, Basilikum und Mozzarella

20

SPAGHETTI ^{A, D}

Spaghetti with clams

Spaghetti alle vongole veraci

Spaghetti mit Venusmuscheln

24

Soup of the day

Zuppa del giorno Tagessuppe

ASK OUR SERVICE STAFF FOR THE SOUP OF THE DAY.

CHIEDETE AL NOSTRO PERSONALE LA ZUPPA DEL GIORNO.

FRAGEN SIE UNSER SERVICEPERSONAL NACH DER SUPPE DES TAGES.

12

Main Course

Portate principali Hauptgerichte

All main dishes are served with a mixed leaf salad and cherry tomatoes
Tutte le portate vengono servite con insalata di misticanza e pomodorini
Alle Hauptgerichte werden mit gemischtem Salat und Kirschtomaten serviert



VERDURE ^L

A large platter of grilled vegetables

Gran piatto di verdure grigliate

Großer Teller mit gegrilltem Gemüse

20

GAMBERONI ^B

Grilled king prawns

Gamberoni alla griglia

Gegrillte Riesengarnelen

5pz

29

8pz

36

10pz

39

POLLO ^L

Grilled chicken breast

Petto di pollo alla griglia

Gegrilltes Hähnchen

26

Side Dishes

Contorni / Beilagen

Basmati Rice

Riso basmati

Basmatireis

Roasted rosemary potatoes

Patate al forno con rosmarino

Ofenkartoffeln mit Rosmarin

French fries

Patatine fritte

Pommes frites

Grilled vegetables

Verdure grigliate

Gegrilltes Gemüse

10

Desserts

Dolci Nachspeisen



FRUTTA

Seasonal fresh fruit mosaic

Mosaico di frutta fresca di stagione Frisches

Obstmosaik der Saison

12

TIRAMISU

A, C, G, L

A-Rosa Homemade Tiramisu'

Tiramisu' della casa

A-Rosa Hausgemachtes Tiramisu'

14

TORTA DI ROSE

A, C, G, L,

"Our own recipe" vanilla-butter rose shaped cake accompanied with vanilla custard

Torta di rose dell' A-Rosa, servita con crema alla vaniglia

A-Rosa-Rosenkuchen, serviert mit Vanillecreme

14

CROSTATINA

A, C, G, L

Vanilla cream and fresh mix berries tart

Crostatina con crema pasticcera e frutti di bosco

Törtchen mit Vanillecreme und frischen Beeren

14

COPPA GELATO

A, C, G, H, K, L, M

3 scoops

Ask our service staff for the available flavours

3 palline

Chiedete al nostro personale di servizio per i gusti disponibili

3 Kugeln

Fragen Sie unser Servicepersonal nach den verfügbaren Geschmacksrichtungen

10

Other tasty treats

Altre golosità
weitere Leckereien

GRANITE o SORBETTO del GIORNO

Ask the staff about availability for the day

Chiedere allo staff disponibilità del giorno

Fragen Sie das Personal nach der Verfügbarkeit für diesen Tag

6

CREMA AL CAFFÈ FREDDA

Iced coffee cream

Crema fredda al Caffè

Kalte Kaffeeccreme

6

GELATI DELLA VETRINA

Ice cream sold from our display counter

Gelati confezionati dalla nostra vetrina in esposizione

Eis aus unserer Auslage

5

Please ask our staff if you have any allergens or intolerances.

All prices include VAT.

Nei casi di possibili intolleranze il personale di sala è a disposizione per fornire qualsiasi informazione in merito alla natura e origine degli alimenti serviti.

Tutti i prezzi sono comprensivi di IVA.

Für Informationen zu Allergenen oder Unverträglichkeiten wenden Sie sich bitte an unser Personal.

Alle Preise sind inklusive Mehrwertsteuer.

Allergens [Allergeni | **Allergene**]

- A Cereals containing gluten (Wheat, spelt, rye, barley, oats)
[Cereali contenenti glutine (Grano, farro, segale, orzo, avena) | *glutenhaltiges Getreide (Weizen, Dinkel, Roggen, Gerste, Hafer)*]
- B Crustaceans and products thereof [Crostacei e prodotti derivati | *Krebstiere & daraus gewonnene Erzeugnisse*]
- C Eggs and products thereof [Uova e prodotti derivati | *Eier und daraus gewonnene Erzeugnisse*]
- D Fish and products thereof [Pesce e prodotti derivati | *Fische und daraus gewonnene Erzeugnisse*]
- E Peanuts and products thereof [Arachidi e prodotti derivati | *Erdnüsse und daraus gewonnene Erzeugnisse*]
- F Soybeans and products thereof [Soia (fagioli di soia) e prodotti derivati | *Soja(bohnen) und daraus gewonnene Erzeugnisse*]
- G Milk and products thereof [Latte e prodotti derivati | *Milch und daraus gewonnene Erzeugnisse*]
- H Tree nuts [Frutta a guscio | *Schalenfrüchte*]
- I Celery and products thereof [Sedano e prodotti derivati | *Sellerie und daraus gewonnene Erzeugnisse*]
- J Mustard and products thereof [Senape e prodotti derivati | *Senf und daraus gewonnene Erzeugnisse*]
- K Sesame seeds and products thereof [Semi di sesamo e prodotti derivati | *Sesamsamen und daraus gewonnene Erzeugnisse*]
- L Sulfur dioxide and sulfites [Anidride solforosa e solfiti | *Schwefeldioxid und Sulphite*]
- M Lupin and products thereof [Lupini e prodotti derivati | *Lupinen und daraus gewonnene Erzeugnisse*]
- N Mollusks and products thereof [Molluschi e prodotti derivati | *Weichtiere und daraus gewonnene Erzeugnisse*]

Champagne

Champagne
Champagner

0.125 l

TAITTINGER PRESTIGE BRUT

19

40%Chardonnay,60%Pinot Nero & Meunier

Franciacorta

Franciacorta
Franciacorta Sekt

0.125 l

COSTARIPA BRUT 'Mattia Vezzola'

14

Chardonnay 100%

COSTARIPA BRUT ROSÉ 'Mattia Vezzola'

15

Chardonnay 80%, Pinot Nero 20%

Sparkling wine

Vino frizzante
Schaumwein

0.125 l

PROSECCO DOC EXTRA DRY
"TORRE DEI VESCOVI"

8

Glera, Veneto

Wine by the glass

Vini al Calice
Offene Weine

0,125 l

white

bianco
weiß

LUGANA DOC BIO
Turbiana di Lugana - Lombardia

9

VERDICCHIO LE VAGLIE
SANTA BARBARA
Verdicchio- Marche

9

rosé

rosato
rosé

ROSAMARA VALTENESI
CHIARETTO DOC - MAGNUM
Groppello, Marzemino, Barbera - Lombardia

9

red

rosso
rot

GROPPELLO BIO (Servito freddo)
Groppello - Lombardia

9

FOUROUGE ROSSO PICENO
(Servito Freddo)
Native & Autocton Grapes,Sangiovese,Montepulciano - Marche

9

WINE SPRITZER
Lugana or verdicchio with Soda

9

Wine 0% Alcohol

Vini 0% Alcol
Weine 0% Alko

The main process consists in dealcoholization which allows to reduce the alcohol value in the wine until reaching a legal value that distinguishes a non-alcoholic drink from an alcoholic one.

Through this process our drinks are 0.0% vol.

The alcohol elimination process does not involve the use of chemical substances but rather simple water.

The process is carried out by a “membrane dealcoholizer”, a new technology machine composed of a control panel, membranes, pre-filters and circuits for the entry/exit of wine and water.

The wine and the water flow in the same direction through their separated circuits until reaching a membrane which keeps them separated through a physical process called “direct osmosis” where the alcohol is released from the wine to the water..

white
bianco
weiß

LE VAGLIE ZERO
(2025 Special Edition)
SANTA BARBARA-STEFANO
ANTONUCCI
Verdicchio

0.75 l 0.125 l

43 10

red
rosso
rot

Ste' ROSSO PICENO ZERO
(2025 Special Edition)
SANTA BARBARA-STEFANO
ANTONUCCI
Sangiovese, Montepulciano

43 10

Sunset Special Promotion

Every day from 5pm. Till 6pm. a different cocktail at the special price of 11 euro

Ogni giorno dalle 17.00 alle 18.00 un cocktail diverso al prezzo speciale di 11 euro

Jeden Tag von 17 Uhr. Bis 18 Uhr. Ein anderer Cocktail zum Sonderpreis von 11 Euro

MONDAY – PIMMS n1

Pimms n1, sprite, lots of fruit [Pimms n1, sprite, tanta frutta | Pimms n1, sprite, viele Früchte]

TUESDAY – BLUE LAGOON

Absolut Vodka, blue Curacao, sprite [Absolut Vodka, blu Curacao, sprite | Absolut Vodka, blauer Curacao, sprite]

WEDNESDAY – MELON BOWL

Absolut Vodka, melon Midori, orange juice [Absolut vodka, Midori al melone, succo d'arancia | Absolut Vodka, Melone Midori, Orangensaft]

THURSDAY – SEX ON THE BEACH

Absolut Vodka, cranberry juice, orange juice, Peach tree [Absolut Vodka, succo di arancia, succo di cranberries, Peach tree liqueure | Absolut Vodka, Cranberrysaft, Orangensaft, Peach Tree]

FRIDAY – APEROL SPRITZ

Aperol, Soda , Prosecco; [Aperol, Soda , Prosecco | Aperol, Soda, Prosecco]

SATURDAY – TEQUILA SUNRISE

Espolon blanco Tequila, orange juice, grenadine syrup [Espolon blanco Tequila, succo d'arancia, sciroppo di granatina | Espolon blanco Tequila, Orangensaft, Grenadinesirup]

SUNDAY – KIR ROYAL

Creme de Cassis, Franciacorta Brut
[Creme de Cassis, Franciacorta Brut]
[Crème de Cassis, Franciacorta Sekt]

Summer Pool Spritz

Spritz Estivi Sommerliche Spritz am Pool

A-ROSA WELCOME	16
Gin Bomaby, Rose syrup, prosecco, Grapefruit Soda	
SALO' SPRITZ	16
Tassoni bitter, soda water, prosecco	
APEROL SPRITZ	15
Aperol. soda water, prosecco	
CAMPARI SPRITZ	15
Campari bitter, soda water, prosecco	
SELECT - VENEZIANO SPRITZ	15
Original oldest Venetian aperitif- Select, soda water, prosecco, olives	
CYNAR SPRITZ	15
Artichoke liqueur Cynar, soda water, prosecco	
LIMONCELLO SPRITZ	15
Limoncello, soda water, prosecco , lemon	
HUGO	15
Edelflower liqueur and syrup, soda water, prosecco, fresh mint	

Classic Cocktails

Cocktails Classici
Klassische Cocktails

COBBLERS	18
Pimm's Cocktail & co.	
MULES	18
London Mules, Moscow Mules, Mexican Mules	
COLADAS	18
Pina Colda, Strawberry Colada, Ameretto Colada	
MUDDLED COCKTAILS	18
Mojito, Caipirinha, Caipiroska	
LONG DRINKS	16
Cuba Libre, Gin Tonic, Vodka Lemon, Screwdriver, Campari Orange	

Mocktails

Cocktails Analcolici

Alkoholfreie Cocktails

A-ROSA ZERO

12

Grapefruit soda, rose's syrup Monin, tonic water. [Soda al pompelmo, sciroppo di rosa Monin, acqua tonica | Grapefruitlimonade, Rosensirup Monin, Tonic Water]

VIRGIN CLASSIC MOIJTO

12

Lime, mint, sugar, sprite | Lime, menta, zucchero, sprite | Limette, Minze, Zucker, Sprite weisse limo

CEDRATINHA

12

Cedrata Tassoni, muddled lime, sugar
[Cedrata Tassoni, lime pestato, zucchero | Cedrata Tassoni, Limette, Zucker]

SOBERONI (Virgin Negroni)

12

Tanqueray 0% Alcohol, Martini Vibrante, Sanbitter.
[Tanqueray 0% Alcoll, Martini Vibrante, Sanbitter | Tanqueray 0% Alkohol, Martini Vibrante, Sanbitter]

OO.....7 MOJITO

12

(Zero Alcohol, zero sugar...license to live...well!)

Cedrata Tassoni Zero, lime juice, mint [Cedrata Tassoni Zero, spremuta di lime, menta | Cedrata Tassoni, Limette, Minze]

ALL VIRGIN VERSIONS OF...

12

TONICS, COLADAS, DAIQUIRIS AND MORE

Vodka

4 cl

ABSOLUT BLU

Sweden [Svezia | Schweden]

10

KETEL ONE

Netherlands [Paesi Bassi | Niederlande]

10

STOLICHNAYA

Russia [Russia | Russland]

10

Gin

EDGAR LONDON DRY

England [Inghilterra | England]

10

TANQUERAY

England [Inghilterra | England]

10

BOMBAY SAPPHIRE

England [Inghilterra | England]

10

TASSONI SUPERFINE GIN

Italy [Italia | Italien]

14

HENDRICK'S

Scotland [Scozia | Schottland]

14

TANQUERAY ZERO (Non Alcoholic)

England [Inghilterra | England]

8

Built your favourite GIN & TONIC with:

Scegliete il vostro GIN & TONIC con:

Wählen Sie Ihren Lieblings-GIN & TONIC mit:

TASSONI SUPERFINE

6

TASSONI AL CEDRO TONIC

TASSONI SUPERFINE ZERO

Tequila

4 cl

ESPOLON BLANCO

10

Mexico [Messico | Mexiko]

ESPOLON REPOSADO

14

Mexico [Messico | Mexiko]

Rum

4 cl

BACARDI BIANCO

10

Puerto Rico [Porto Rico | Puerto Rico]

HAVANA 3y

10

Cuba [Cuba | Kuba]

GOSLING'S BLACK SEAL

12

Bermudes [Isole Bermuda | Bermudas]

BACARDI ANEJO 4

12

Puerto Rico [Porto Rico | Puerto Rico]

Vermouth

5 cl

MARTINI (ROSSO, DRY, BIANCO)

9

Italy [Italia | Italien]

CARPANO ROSSO

9

Italy [Italia | Italien]

PUNT E MES

10

Italy [Italia | Italien]

Bitter/Liqueur

Amari/Liquori

Bitter/Likör

4 cl

RAMAZZOTTI	9
MONTENEGRO	9
LIMONCELLO	9
SAMBUCA MOLINARI	9
JÄGERMEISTER	9
BAILEYS	9
RICARD - PERNOD	9
AMARETTO DISARONNO	9
CYNAR	9
BITTER DEL LAGO TASSONI	9
CAMPARI BITTER	9

Beer

Birra | Bier

Draft beer
Birra alla spina
Bier vom Fass

NASTRO AZZURRO	0.3 l	6
RADLER	0.3 l	6

Beer bottle
Birra in bottiglia
Flaschenbier

PABLITO OATMEAL STOUT MANERBA	0.33 l	7
LUPULULA' ITALIAN PILS MANERBA	0.33 l	7
WEST COAST GARDA IPA MANERBA	0.33 l	7
PAULANER WEISSBIER	0.5 l	9
BECK'S ANALCOLICA	0.33 l	7
PAULANER HEFE ANALCOLICA	0.5 l	9

Soft drinks

Bevande analcoliche | Soßgetränke

TASSONI BIO	0.2l	6
TONICA SUPERFINE TONICA AL CEDRO LIMONATA POMPELMO SODA CEDRATA ZERO CEDRATA GINGER ALE GINGER BEER		
COCA COLA COLA ZERO	0.2l	6
FANTA SPRITE	0.2l	6
LEMON SODA	0.3l	6
ESTATHÈ	0.2l	6
LEMON PEACH [LIMONE PESCA ZITRONE PFIRSICH]		
SUCCHI:	0.2l	6
MELA LIMPIDA ACE ARANCIA ANANAS POMODORO JUICE: CLEAR APPLE APPLE ORANGE PINEAPPLE TOMATO SAFT: KLARER APFEL APFEL ORANGE ANANAS TOMATE		
CRODINO SANBITTER	0.1l	7

Water

Acqua | Wasser

ACQUA TAVINA PET
NATURALE / FRIZZANTE

0.5l 4 0.75l 7

Hot drinks

Bevande calde | Heißgetränke

ESPRESSO [Espresso Espresso]	3.5
DOUBLE ESPRESSO [Espresso doppio Doppelter Espresso]	6
AMERICAN COFFE [Caffè Americano Café Crème]	6
CAPPUCCINO [Cappuccino Cappuccino]	6
LATTE MACCHIATO [Latte Macchiato Latte Macchiato]	6
TEA BY RONNEFELDT 100%organic [English Breakfast, Earl Grey, Green tea, Mint Tea]	9

Restaurant & Bars

opening hours

Summer 2026

Main Restaurant

Breakfast

from 8 a.m. till 11 a.m.

Dinner

from 6.30 p.m. till 9.15 p.m.

Pool Bar & Terrace

Food Service

from 12:00 p.m. till 17:45 p.m.

Drink Service

from 11:00 a.m. till 17:45 p.m.

Lobby Bar

From 17:00 p.m till 12:00 a.m

Bistrot “La Trattoria” By Lobby Bar or by the Garden

From 18:00 p.m. till 09:15 p.m.





AROSA 
Hotels

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Unverträglichkeiten
wenden Sie sich bitte an unser freundliches Personal.
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