



Missoltini from Fiumelatte The traditional preserved fish of Lake Como, dressed with evo oil and apple vinegar

Carpione di Filetto d'Agone in our way! Typical lake dish: fish fillet marinated in vinegar and white wine with carrots, onions, thyme, walnuts and raisins

Italian beef Tartare with honey and mustard sauce

Goose breast and salami with redcurrant compote

Rabbit liver pâté with pistachios and croutons

Pumpkin cream with salted hazelnut crumble

Savory vegetarian Strudel with taleggio cheese fondue from Valsassina and black truffle (filled according the moods of mother nature!)

## | Primi Piatti

Rice with perch ancient recipe

The Pappardelle of the Hosteria with the scent of the lake Pappardella with sun dried tomatoes, lavarello fish and bottarga

Tagliatella with thyme and venison stew

Purple potato ravioli sautéed with green broccoli

Spaghetti with turnip tops, confit cherry tomatoes and flakes of salted ricotta

French onions soup

The availability of fish depends on the mood of the lake! The menu may undergo variations due to the availability of ingredients used in the preparations.



## | Secondi Piatti

Lavarello lake fish filet with mushed potatoes with lemon and caramel with saffron Pan-fried zander fish fillet served with green cauliflower cream Italian beef filet with caramelized onions Grilled lamb chops with stewed beets and plum vinegar reduction



Parfait with crumbly almonds, hazelnuts, pistachios and raspberry coulis Chestnut mousse with fig sauce The traditional Tiramisu Mandarin sorbet with chocolate crumble Seasonal fruit soup with vanilla ice cream

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## PRICE PER PERSON:

APPETIZER + PRIMO PIATTO	.€ 38,00
APPETIZER + SECONDO PIATTO of FISH / of MEAT	.€ 46,00 / 49,00
PRIMO PIATTO + SECONDO PIATTO of FISH / of MEAT	.€ 46,00 / 49,00
APPETIZER + PRIMO PIATTO + SECONDO PIATTO of FISH / of MEAT	.€ 62,00 / 65,00
DESSERTS	.€ 9,00