

Appetizers

The traditional preserved fish of Lake Como (dried and very salty fish!), dressed with evo oil and apple vinegar

Bittersweet fish filet with carrots, onions, raisins and nuts

Beef Tartare with capers sauce and mustard

Smoked goose breast and goose salami with cassis dressing

Savory vegetarian Strudel with taleggio cheese fondue from Valsassina and black truffle

Celery creamy soup

I Primi Piatti

Homemade pappardella with sun dried tomatoes, lavarello fish and bottarga

Homemade tagliatella with thyme and duck ragout

Homemade Ravioli with Sheep's Ricotta, Asparagus and Pistachios

Spaghetti with saffron, turnip greens and local salami

French onions soup

Main courses

Lavarello lake fish filet with 1 stewed spinach and green tea glaze

Lucioperca lake fish with cream of peas and dried wild flowers

Rice with Perch old style****

Italian beef filet with caramelized onions

Grilled lamb chops with artichoke and sweet pepper sauce

Desserts

Tartlet with caramelized apples with vin Santo, rosemary and vanilla gelato

Soft ice cream with crispy almonds, walnuts and pistachios and raspberries sauce

Chocolate mousse with fresh raspberries and Chantilly

Traditional Tiramisu

***The availability of the fish varies according to the mood of the lake!

**** Perch with rise usually is available on Thursday

The menu may change due to the availability of raw materials

RATE PER PERSON:

APPETIZERS + PRIMO PIATTO	€ 39,00
APPETIZERS + MAIN COURSE with FISH/ with MEAT	€ 47,00/50,00
PRIMO PIATTO + MAIN COURSE with FISH/ with MEAT	€ 47,00 /50,00
APPETIZERS + PRIMO PIATTO + MAIN COURSE with FISH/ with MEAT	€ 65,00/68,00
DESSERT'	€ 9,00/10,00

