Ristorante
Hosteria del Platano
comme à la maison

Appetizers

The traditional preserved fish of Lake Como (dried and very salty fish!)
Il nostro Carpione: Bittersweet fish filet with carrots, onions, raisins and nuts
Smoked trout with passion fruit vinegrette and citrus cream
Fassona Beef steak Tartare with honey mustard and green capers sauces
Smocked goose breast and goose salami with cassis dressing
Savory vegetarian Strudel with taleggio cheese fondue from Valsassina and black truffle
Pumpkin creamy soup

I Primi Piatti

Homemade pappardella with sun dried tomatoes, lavarello fish and bottarga
Homemade tagliatella with white beef ragu braised in evo oil and crispy bread
Homemade Ravioli with parmesan cream and dried porcini mushroom powder
Spaghetti with saffron, turnip greens and local salami
French onions soup

Main courses

Salmerino fish fillet with roasted fennel and elderberry sauce
Lucioperca lake fish with cream of peas and dried wild flowers
Rice with Perch old style****
Italian beef filet with caramelized onions
Braised veal cheek with celeriac puree

Desserts

Cocoa Tartlet with apples cooked in mulled wine and vanilla ice cream
Zabaglione semifreddo with pistachos and raspberries sauce
Chestnut mousse with persimmon sauce and salted chocolate crumble
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	€ 42,00
APPETIZERS + MAIN COURSE with FISH/ with MEAT	€ 49,00/51,00
PRIMO PIATTO + MAIN COURSE with FISH/ with MEAT	€ 50,00 /52,00
APPETIZERS + PRIMO PIATTO + MAIN COURSE with FISH/ with MEAT	€ 67,00/69,00
DESSERT'	€ 9,00