

# MENU

## S T A R T E R S

Prawns with bacon and beans pesto € 14,00\*

Marinated salmon with dill € 14,00\*

Salted cheesecake with burrata cheese and prawns carpaccio € 15,00 \*

Prawns and artichokes salad with parmesan cheese, oil and lemon €  
16,00

Stuffed squids with vitelotte potatoes cream € 16,00

Marinated white bait fish in carpione € 13,00

Artichokes flan with cheese fondue and Val Formazza dry-cured pork €  
14,00

Val Formazza dried beef with rucola salad and parmisan cheese € 14,00

## F I R S T C O U R S E

Vicario sedanini € 13,00

Risotto with leeks, Brie cheese and pomegranate grains € 14,00 (min 2  
persons)

Homemade seafood lasagne € 15,00

Pappardelle with boar ragù € 14,00\*

## M A I N C O U R S E

Beef tagliata with radicchio salad and toma cheese € 19,00

Veal escalope with Pecorino cheese and artichokes € 19,00

Duck breast with citrus fruits sauce € 18,00

Perch fillet delizia style (with capers, cherry tomatoes and white wine) -  
Euro 19,00

Perch fillet milanese style - Euro 19,00

Amberjack fillet with potatoes, ginger and nuts grain - Euro 22,00

## D E S S E R T

Home made crème Caramel € 7,00  
Home made Zuppa Borrromea € 7,00  
Home made panna cotta with strawberry sauce € 7,00  
Home made Grand marnier semifreddo € 7,00  
Home made tiramisù € 7,00  
Home made apple pie with ice cream € 7,00  
Ice cream € 7,00

Coffee € 2,00

1 litre house wine € 10,00  
½ litre house wine € 5,00  
0,75 ml mineral water € 3,00  
½ litro mineral water € 2,00

Place, bread and breadsticks € 2,50

Customers are kindly requested to inform the room manager  
about food allergies or intolerances.  
The list of allergens contained in our dishes is always available.

According to the season some fish and vegetables  
could be frozen and are indicated with \*

Fresh pasta dishes and some of our productions  
have been subjected to a cycle of blast chilling  
so as to guarantee the wholesomeness of the food  
and are indicated by\*