

OUR AUTUMN MENU

has been elaborated around 5 Italian products sourced from specific territories recognized for their unique know-how:

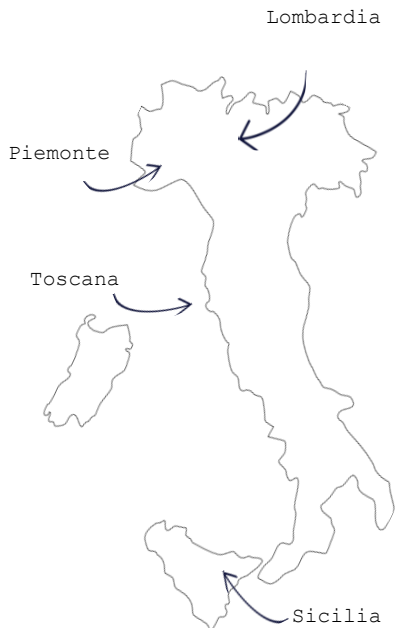
Zucca di Mantova - Lombardia

Castagne di Cuneo IGP - Piemonte

Arance di Ribera - Sicilia

Castelmagno DOP - Piemonte

Tartufo nero - Toscana



ZUCCA della Lombardia (Pumpkin from Lombardy)

Pumpkin 3 ways

Bitto cheese / Crunchy Spinach 16€
Intera ⑦

Pumpkin Risotto

Rosemary / Amaretto biscuit from Saronno 20€
Intera ① ⑦ ⑫

Agnolotti del Plin

Pumpkin / Veal / Sage and Butter 16€ / 28€
Mezza o Intera ① ③ ⑦

Castagne del Piemonte (Chestnuts from Piemonte)

Roasted Chestnuts

Porcini mushroom / Burrata / Miso 14€ / 24€
Mezza o Intera ① ⑦ ⑫

Chestnuts gnocchetti

Pecorino cheese / Red Onion / Bacon 14€/24€
Mezza o Intera ① ⑦

Veal cheek

Chestnuts / Bittersweet vegetable / Veal Demi Glace 30€
Intera ① ⑫



ARANCE di Sicilia
(Orange from Sicily)

Fassona Beef Tartare

Fennel / Sicilian Orange Mayonnaise 24€

Intera ① ③

Linguine Pasta

Sicilian Orange/ Chili / Garlic / Pine nuts / Raisins 18€

Intera ① ⑦ ⑧

5 Spice slow cooked Goose

Beet / Orange / Roasted Violet Potatoes 30€

Intera ⑫

CASTELMAGNO del Piemonte
(Castelmagno cheese from Piemonte)

Zibello Culatello

Castelmagno cheese / Spicy pear compote / Honey 20€

⑦

Nebbiolo Wine Risotto

Castelmagno cheese / Blueberry / Hazelnut / Veal Demi Glace 20€

intera ⑦ ⑧ ⑫

Venison Tagliata

Castelmagno cheese cream / Crispy herbs / Demi Glace 30€

intera ⑦ ⑫



TARTUFO NERO* Toscano
(Black Truffle from Tuscany)

Poached egg

Black Truffle / Jerusalem artichoke 18€

intera ③ ⑦

Black truffle Tagliolini Pasta

Parmigiano reggiano/ Speck 25€

Intera ① ③ ⑦

Swordfish

Black truffle / Broccoletti / Garlic / Cacio & Pepe 32€

① ④ ⑦

*only available when fresh quality black truffle is in stock

Our Zucca is sourced at Azienda ortofrutticola NADALINI (MN)

Our Castagne, is sourced Azienda agricola Marco Bozzolo Valle Mongia (CN) .

Our Arance di Ribera, is sourced from Aranciamato, Via Pitagora, 20, Ribera (AG).

Our Castelmagno is sourced from Caseificio Gennari, Str. Varra Superiore, 14, Collecchio.

Our Tartufo Nero is sourced from Azienda agricola Loghi, Gerenzano, San Giovanni D'asso (SI)



- ① glutine-cereali/grain-gluten ② crostacei/shellfish ③ uova/eggs ④ pesce/fish ⑤ arachidi/peanuts ⑥ soia/soya ⑦ latte/milk
⑧ frutta a guscio/nuts ⑨ sedano/celery ⑩ senape/mustard ⑪ semi di sesamo/sesame seed ⑫ solfiti/sulphites
⑬ lupini/lupins
⑭ molluschi/seafood - mollusc ⑮ carne/meat ⑯ piatto vegetariano/vegetarian dish

Per eventuali allergie e/o intolleranze avvisate il nostro personale, nel menù sono indicati gli allergeni ed è consultabile l'elenco/scheda degli allergeni su richiesta.

For any allergies and / or intolerances, notify our staff, the allergens are indicated in the menu and the allergen list / sheet can be consulted on request.

Alcuni prodotti contrassegnati con ** possono essere surgelati all'origine o congelati in loco (mediante abbattimento rapido di temperatura) come descritto nelle procedure del manuale di autocontrollo igienico ai sensi del reg. ce n. 852/04. Siamo a disposizione per qualsiasi chiarimento.

Some products marked with ** can be deep frozen or frozen on site (by rapid temperature reduction) as described in the procedures of the hygienic self-control manual pursuant to reg. ce n. 852/04. We are available for any clarification.

I prodotti esposti possono essere acquistati e descritti dallo Chef.

The products on display can be purchased and described by the Chef.

Il nostro Chef Alex Visconti è a vostra disposizione per programmare i vostri eventi, banchetti e cene speciali.

Our Chef Alex Visconti is at your disposal to plan your events, banquets and special dinners.



While we are looking forward for our guest to enjoy our menu,
we also understand you might have come to
Lake Como with some dream food in mind.

Please don't hesitate to ask our staff if either
it can be made on the spot,
or just give us 24 hours and we will do our best
to execute that special recipe, just for you.