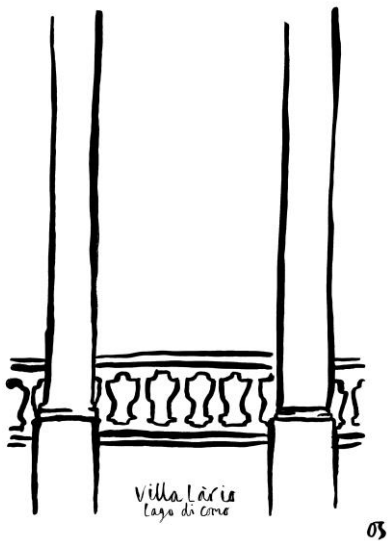
TASTING MENU
AT VILLA LARIO



Discover our contemporary take on italian cuisine through the tasting menu by Davide Maci, Excecutive Chef at Villa Lario, based on seasonal exceptional italian products, celebrating italian territory and *savoir faire.*

Tasting menu
8 serving 110€*

Cetriolo
Cucumber

Lattuga, gambero rosso, arachidi, pompelmo rosa 2,6
Lettuce, red shrimp, peanuts, pink grapefruit

Calamaro crudo e cotto, carpaccio di sedano, pinoli, nduja 4,9,12
Raw and cooked calamari, celery carpaccio, pine nuts, nduja

Riso vialone nano al forno, pollo, alici, limone, peperone rosso arrostito, 4,7,3,9,12
Baked vialone nano rice, chicken, anchovies, lemon, roasted red pepper

Pasta, sugo di piccione, petto rosa, sesamo 1,9,11
Pasta, pigeon sauce, pink breast, sesame

Carciofo , cioccolato bianco, caffè *7,12*
Artichoke, white chocolate, coffee

Maiale dei Nebrodi, scampi, sedano rapa, salsa all'erba limoncina *2,9,7*
Nebrodi pork, scampi, celeriac, lemon balm sauce

Latte, fieno, arancia, mandorle 1,3,7,8
Milk, hay, orange, almond
O
Selezione di formaggi 7
Selection of cheeses

* Choice of one desert or cheese selection

Allergens 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