



## Starters

Lake mix starter 4-7-1-3-9 <i>(sauced fish, whitefish in green sauce, char and balsamic tartare, fried polenta with missoltino, fish patè)</i>	24,00
Lario trilogy 1-3-4 <i>(sauced fish, whitefish in green sauce, fish patè)</i>	17,00
Char tartare and orange tasting kefir sauce 4-7	16,00
Traditional "toc" with fresh water anchovy, missoltino oil and balsamic caviar 4-7	16,00
Beef tartare with missoltino zabaglione and parmesan 3-4-7	16,00
Langhirano raw ham and local pickeld salad	14,00

## First courses

Rice with perch filets according to the 1919 recipe (min 2 ppl) 1-3-4-7	25,00 each
Rice with lavael filets according to the local tradition (min 2 ppl) 1-3-4-7	19,00 each
Home made tagliolini with lake ragù 1-2-3-4 <i>(whitefish, carp, char, fresh crayfish)</i>	16,00
Black tagliatelle with missoltino oil, broad beans, tomatoes and parsley bread crumble 1-3-4-13	16,00
"Caciucco del Lario" with taggiasca olives and Salina capers 2-4 <i>(crayfish bisque, whitefish, carp, pike, perch, char)</i>	18,00
Homemade garganelli with rabbit ragout and marsala reduction 1-3-7-9	16,00

## Main courses

Whitefish stuffed with olives, dried tomatoes and parsley, served with asparagus and basil pesto 4-8	24,00
Char cooked on skin with seasonal citrus salad and red onions in raspberry sour 4	21,00
Great fried pike with sour cream and chives 1-4-6	22,00
Suckling pig, spring onion braised in Traminer with white cabbage and sweet pepper sauce 7	20,00
Quail, cardoncelli mushroom salad and beetroot with lemon 7	20,00

## Desserts

Chocolate and hazelnut pie with raspberry sauce 3-7-8	10,00
Amaretto parfait with strawberry and mint sauce 1-3-7	10,00
Warm almond and lemon cream pie with licorice ice cream 1-3-7-8	10,00
Coffee creme brulèe with 3-7	10,00
Silvio's vanilla ice cream with express creaming 3-7	10,00
Cover charge	3,00

*In case of allergies or intolerances require our special menu*



WE INFORM OUR CUSTOMERS THAT FOOD AND BEVERAGES PREPARED AND ADMINISTERED HERE, CAN CONTAIN INGREDIENTS OR ADJUVANTS CONSIDERED ALLERGENS. LIST OF ALLERGENIC INGREDIENTS USED IN THIS PLACE AND PRESENT ANNEX II OF THE EU REG.No. 1169/2011 "SUBSTANCES OR PRODUCTS CAUSING ALLERGIES OR INTOLLERANCES"

- [1] Cereals containing gluten , i.e wheat, rye, barley, oat, emmer, kamut, their derivative strains and by-products.
- [2] Crustaceans and products based on shellfish.
- [3] Eggs and by-products.
- [4] Fish and products based on fish.
- [5] Peanuts and peanut-based products.
- [6] Soy and soy-based products.
- [7] Milk and dairy products ( lactose included).
- [8] Fruits in shell, i.e. almonds, hazelnuts, walnuts, cashew, pecan, Brazil, pistachios, macadamia nuts or Queensland and their by-products.
- [9] Celery and products based on celery.
- [10] Mustard and mustard-based products.
- [11] Sesame seeds and sesame seed-based products.
- [12] Sulphur dioxide and sulphites in concentrations above 10mg/kg.
- [13] Lupine and lupine-based products.
- [14] Molluscs and products based on molluscs