



## Antipasti

Antipasto misto del Lago 4-7-1-3-9-2-12 25,00

*(whole lake sardine with onions, whitefish in a green parsley sauce, balsamic vinegar marinated tartare fillet, fish patè)*

18,00

Lario trilogy 1-3-4-7-2

*(whole lake sardine with onions, whitefish fillet in a green parsley sauce & fish pate')*

Char tartare on a pepper, cucumber & sweet red onion salad and balsamic caviar 4 17,00

Aubergine caponata with burrata cheese and basil oil 4-7-1 17,00

Beef tartare, fresh stracciatella cheese e anchovies 7-4 17,00

65°-cooked egg, missoltino (lake sardine) rye bread, trout caviar and black olives powder 4-9-1 16,00

Langhirano raw ham and local sweet&sour vegetables salad 15,00

Fresh water Salad 1-4-7-8.

*(Lavaret, goat cheese, apple, peanuts and tamarind)*

17,00

## Primi Piatti

Rice with lavaret filets according to the local tradition (min 2 ppl) 1-3-4-7 23,00 cad

Home made tagliolini with lake fish ragù 1-2-3-4

*(lavaret, burbot, chub)*

17,00

Spaghetti garlic, oil, chilli pepper and whitefish roe 1-3-4. 16,00

Honey and pecorino cheese ravioli, Montoro onion cream and lake fish sardine (missoltino) 18,00  
2-4-1-3-7-5-6-9-14-10

Home made strozzapreti (type of short pasta) with duck ragout, cacio cheese & Marsala wine 18,00  
1-3-7-9-6-10-14

Fresh & Salty Water Cacciucco (Soup) 2-4-6-14-9-3 18,00  
(prawn, pike, cuttlefish, mussel, fresh water trout)

## Main Courses

Char in teryaki sauce, cardoncelli mushrooms, radishes, rice vinegar 4-6 24,00

Lighty seared fish carpaccio with mango, orange, onion, egg roe and almonds 4-3-5-8 22,00

Lavaret fillet, zucchini, restricted sauce with Taggiasca olives and capers 4-9 25,00

Suckling pig, balsamic borettane onions and chicory salad 1 25,00

Veal wing, Nebbiolo wine sauce and rosemary roasted potatoes1 25,00

Selection of local cheeses with honey and jams 7 18,00

Cover charge p.person € 3,00

*Please let us know if you have any allergies or intolerances, we will let you have the allergens list*

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