

ONLINE  
**DINNER MENU**



HOTEL LA PALMA  
STRESA ★ ★ ★ ★



## **HORS D'OEUVRES** \_\_\_\_\_ € 17,50

Swordfish Carpaccio with raw Vegetable (4)

Smoked Trout with Cracker, Butter and Olive Pate Quenelle (4, 1, 12)

"Capanna" raw Parma Ham with fresh Buffalo's Milk Mozzarella from Piedmont (7)

Piedmontese Fassona Beef Tartare with "Bagna Cauda" and raw Vegetables (7, 4, 12)

Corn Salad and Tomato Salad with seasoned blue Goat Cheese (7)

Small Aubergine Pies with spicy Almonds, Mint and San Marzano Tomato Puree (8)

## **FIRST COURSES** \_\_\_\_\_ € 15,00

Pasta Pennette with Lake Ragout (1, 4)

"Bossolasco" Pasta Linguine with Garlic, Oil, Cantabrian Anchovies, and crispy Breadcrumbs (1, 4)

"Baracco" fresh Pasta Meat filled Ravioli with emulsified Butter Walnuts and Ewe's Cheese (1, 9, 8, 3, 7)

"Tenuta F.lli Vanotti" Carnaroli Risotto with Prawn Ragout and Cannero Riviera Lemon Flavor (2, 7)

Fresh Potato Gnocchi with sweet Pachino Tomato Puree and Burrata Cheese (1, 3, 7)

"Fior di Latte" Cottage Cheese Pudding with Courgettes, Mint and Basil Pesto (7, 8)

Organic Barley Cream Soup with small Vegetables (9, 1)



**MAIN COURSES** \_\_\_\_\_ € 22,50

“Garronese” Beef Fillet with green Pepper Sauce (1, 7, 9)

Grilled Veal Medallions with sauteed Porcini Wild Mushrooms (1, 9)

Grilled New Zealand Lamb Chops  
marinated with Marjoram and Wild Berries Sauce

Fried Perch Fillets with Rice Flour  
Rocket Salad, Balsamic Vinegar and small Potato Pie (4, 12)

Grilled Turbot Fillet with San Marzano Tomatoes marinated in aromatic Oil (4)

Lentils Ragout with Chickpeas Mousse Quenelle and Turmeric Flavor

*All the second courses are served with Potatoes and seasonal vegetables*

**DESSERT BUFFET** \_\_\_\_\_ € 12,50

*We would like to inform our guests that for any information regarding Allergens (numbers indicated in brackets next to each dish) you can consult the appropriate documentation, which will be provided on request by our staff.*

*We also inform you that to ensure constant quality some of our products may have undergone a process of blast chilling or be frozen at origin.*