

ONLINE
DINNER MENU



HOTEL LA PALMA
STRESA ★ ★ ★ ★



HORS D'OEUVRES _____ € 20,00

Crispy rice tapas with Mojito-marinated red shrimp tartare (1, 2, 3, 4, 7)

Summer salad with asparagus, cherry tomatoes, quartirolo cheese, black olives, and crusted egg (1, 3, 7)

Cooked pork Capocollo, raspberry balsamic ristretto and slivers of buffalo Grana Padano cheese (7, 9)

Seared octopus on creamed blue potato, sweet dates and bread croutons (1, 4, 7, 14)

Petals of "Culatello" ham, small steamed roll and melon chutney (1, 7, 10, 12)

FIRST COURSES _____ € 20,00

Chitarra spaghetti with tomato extract and Seirass ricotta cheese (1, 3, 7, 9)

Baby peas crème soup with curled octopus sautéed in EVO oil, black bread tulle (1, 4, 14)

Carnaroli risotto with zucchini blossoms and robiola d'Alba cheese, crispy smoked raw ham (7, 9)

Rabbit-stuffed raviolo, light cream of pine nuts, Taggiasca olives and thyme (1, 3, 7, 8, 9)

Macaroni with chopped local sausage, caramelized onion and pecorino cheese (1, 3, 7, 8, 9, 12)



SECOND COURSES _____ € 25,00

Beef fillet on soft potato, summer vegetables and foie gras escalope (7)

Medallions of barded monkfish, on cream of cauliflower and saffron (4, 12)

Eggplant parmigiana "decomposed" 2.0 (1, 3, 7)

Saku tuna cutlet in a pistachio and apricot crust,
sweet and sour red onion (1, 3, 4, 8)

Cube of veal cooked at low temperature, white polenta crouton and thyme
jus (5, 7, 10)

Crispy lamb loin with herbs and its ristretto on cream of violet carrot
(1, 7, 8, 10)

DESSERTS _____ € 10,00

Mojito Semifreddo (3, 7)

Bavarian cream, coffee reduction, Baileys sauce (3, 7)

White chocolate creme, blueberry gelée, wild berries cream (1, 3, 7, 8)

The citrus parfait (3 - gluten free and lactose free)

Small Black Forest cake (1, 3, 7)

Sicilian cannolo with almond sauce (1, 3, 7, 8)

*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. The reported claims, including the designations "gluten free" and "lactose free," cannot rule out possible contaminations.*

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.