

ONLINE
DINNER MENU



HOTEL LA PALMA
STRESA ★ ★ ★ ★



HORS D'OEUVRES _____ € 20,00

Marinated amberjack emincé, ginger extract and green apple in two textures
(4, 5, 8, 12, 13)

Scallops in broccoli cream, corn chips and burrata drops (3, 4, 5, 8)

Pea flan on pecorino cream with crispy raw ham "Culatello" (2, 3, 14)

Lightly marinated beef carpaccio, hazelnut crumble, and green sauce
(1, 2, 3, 9, 11, 14)

Our "garden" in eggplant (3, 12)

FIRST COURSES _____ € 20,00

Carnaroli rice with baby zucchini, robiola cheese, and Ossola bacon (3, 12)

Egg fettuccine with white ragout of local chicken and crispy friggiteli
peppers (2, 3, 9, 12, 14)

Homemade coffee tagliolini with semi-dried cherry tomatoes, scampi
and glazed spring onion (3, 4, 5, 8, 9, 12, 14)

Perch-filled tortelli on violet eggplant cream scented with sage
(1, 2, 3, 5, 12, 14)

Potato fondant, poached egg, crispy leek, and EVO oil bread crisp
(1, 3, 9, 14)



SECOND COURSES _____ € 25,00

Tomato pappa, semolina timbale, baby vegetables and sprouts (1, 2, 9, 12)

Iberian pork pluma with caciocavallo cheese, and grappa-infused apple (3, 9, 12)

Guinea fowl supreme with its jus and roasted leek (3, 9, 12)

Stuffed baby squid, sweet potato cream, and wild fennel (3, 4, 5, 8)

Sliced young beef steak with pepper sauce (3, 9, 12)

Crispy-skinned sea bass fillet with artichokes and pendolino cherry tomatoes (5, 9)

All the second courses are served with potatoes and seasonal vegetables.

DESSERTS _____ € 10,00

“The Three Chocolates” deconstructed, soft hazelnut crumble and hints of star anise (2, 3, 9, 14)

Almond cream, cinnamon-scented pears, cocoa and ginger sand (2 - gluten-free and lactose-free)

Pistachio bars on a crispy biscuit with Passito wine gel (2, 3, 9, 14)

Warm Piedmontese cake with raspberry heart and Nocino sauce (2, 3, 9, 14)

Matcha tea shortcrust disc, pineapple cream and caramelized bananas (14 - gluten-free and lactose-free)

*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.