

ONLINE **DINNER MENU**



HOTEL LA PALMA
STRESA ★ ★ ★ ★



HORS D'OEUVRES _____ € 17,50

Raw Ham from Vigizzo Valley with Mountain Caprino Cheese Cream (7)

Red Prawns Tartare with organic Cereals Salad (2,1)

Cuttlefish Soup with Sweet Tomatoes, Artichokes, and toasted Bread (1,4,14)

Spring Salad with Swordfish Veils, Fennel, green Apple, balsamic Vinegar Drops (4)

Mountain Parmesan Cheese Flan with steamed green Asparagus (3,7)

FIRST COURSES _____ € 15,00

"Tenuta F.lli Vanotti" creamed Risotto with fresh Artichokes and Bettelmatt Cheese Petals (7, 9)

"Baracco" fresh Pasta Meat filled Ravioli with Butter from Valsesia and Roast Sauce (1,7,9,3)

Bronze-drawn Macaroni with Monkfish Ragout and Bottarga Powder (1,4,3)

Fresh Potato Gnocchi with sweet Tomato Puree and crispy "Sauris" Bacon (1, 3)

Phyllo Dough Strudel with Vegetables on Lentil Hummus (1,7)

Courgettes Cream Soup with Braised Lettuce (9)



MAIN COURSES _____ € 22,50

“Fassona” piemontese grilled Beef Fillet with salted Egnog with Estragon (3,7)

Slow Cooked stuffed Rabbit with Beer Sauce, Spinach Mousse (3.1)

Baked Salmon Slice in Black Olive Crust (4)

Grilled Sea Bass with Pachino Tomatoes Sauce, steamed Asparagus and new Potatoes (4)

Veal Cheeks with red Wine Sauce (9)

Aubergine Parmigiana with Tomato, Oregano and Raw Fennel

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.