

ONLINE  
**LUNCH MENU**



HOTEL LA PALMA  
STRESA ★ ★ ★ ★



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

Raw Parma Ham with artisan Cracker, "Morris" Mozzarella and Anchovy Nardin (1,4,7)

Veal with Tuna and Capers Sauce (3,7,4)

Sauteed Octopus on Beans Cannellini Cream, Taggia Olives and Tomatoes (4)

Shrimp Tartare with Celeriac, Ginger Oil and Mango Cream Sauce (9,2)

Aubergine Roll filled with Rice Spaghetti, Vegetables and Tomatoes Sauce (6)

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

Egg Pasta from "Pastificio Liguori" with Basil Sauce, Tomato and Burrata Cheese (1,7,3)

Raviolo filled with "Castelmagno" Cheese on Pear Cream Sauce (1,3,7)

Pilaf Rice with Peas, Tomato Sauce, Aubergine and Oregano

Pasta Gragnano with Cuttlefish and Shrimp Ragout (1,4,2,14)

Pearl Barley Sauted with Saffron and Spinach Pesto Sauce (1,9,7)

## **MAIN COURSES** \_\_\_\_\_ € 22,50

Grilled Beef "Scottona" Entrecôte with Valsesia Butter Foam Mustard Sauce and Dippers Potatoes (1,7,10)

Lamb Chop in Oil scented with Rosemary and Mint with Seasonal Vegetable

Veal Escalope with raw Ham from Vigezzo Valley on gratinated Potatoes (7)

Grilled Turbot Escalope with Basil Marinated Tomatoes and Vegetable Strings (2,4,7)

Quinoa and Flaxseeds Balls with Lentil Sauce (9)



## SALADS

€ 17,50

### Caesar Salad (7,1,3)

(Green Salad, Chicken, toasted Bread, Grana Cheese, Caesar Sauce)

### "Caprese" Salad (7)

(Piedmonts Buffalo's Mozzarella "Morris", Tomatoes "Ramato" and Basil Emulsion)

### Quinoa Green (1,7,8)

(Rocket, Quinoa, Spelled, Pearl Barley, Primosale Cheese, Corn)

### Favignana (7,4)

(Sliced Tomato, Mozzarella Pearls, Courgette, smoked Tuna Bites)

### Superfood (4,1)

(Salad, Smoked Trout, Avocado, Carrot, Taggia Olives, Artisan flat Bread)

## DESSERTS

€ 10,00

Iced Vanilla and crunchy "Cone" on Wild Berries Sauce (3,7,8)

Meringue Pie with Pistachio Cream (3,7,8)

Chocolate Shortcrust small Tart with Strawberries (1,3,7)

Tiramisu (1,7,3 – upon request available gluten-free)

Lime glacé Flan, Coconut Crunch and Mango Cubes (3,7)

Slices of Millefeuille with dark Chocolate, Raspberries and Chantilly Cream with Grand Marnier (7,3)

*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.*