

ONLINE
DINNER MENU



HOTEL LA PALMA
STRESA ★ ★ ★ ★



HORS D'OEUVRES _____ € 17,50

Raw Ham from Vigizzo Valley with Mountain Caprino Cheese Mousse and Brioche Bread (1, 3, 7)

Pork Loin stuffed with Lard and Acacia Honey (12)

Salmon marinated with Dill, raw Fennel and Oranges (4)

Beef Tartare with petals of mature mountain Parmesan (7)

Tomato and Burrata Cheese flan (3, 7)

Squids "Soup" with Chickpeas and Aromatic Herb (4)

FIRST COURSES _____ € 15,00

"Carnaroli" creamed Risotto with Porcini Mushrooms and Valsesia Butter (7)

Garganelli Pasta with Lobster and Chives (1, 2, 3)

"Baracco" Ravioli in Castelmagno Cream and Pistachios (1, 3, 7, 8)

Trenette Pasta with Anchovy and crispy Bread Croutons (1,4)

Fresh Ravioli filled with red Chicory and seasoned Ewe's Ricotta Cheese (1, 3, 7)

Pumpkin and Chestnut Cream Soup (7, 9)



MAIN COURSES _____ € 22,50

“Fassona” piedmontese grilled Beef Fillet with three Peppers sauce and confit Tomato

Chicken Rolls with Thyme and sauteed Chanterelle Mushrooms

Pan-Fried Lamb Roast with “Gattinara” red Wine and Juniper Sauce (9)

St. Peter’s Fish Fillet with Mediterranean Sauce (4)

Perch Filet battered with Rice Flour and Lime Cream (3, 7)

Aubergine "Entrecote" marinated with Beet Juice on mashed Celeriac (7, 9)

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.