

ONLINE
DINNER MENU



HOTEL LA PALMA
STRESA ★ ★ ★ ★



HORS D'OEUVRES _____ € 20,00

Piedmontese veal tartar, caramelized onion,
marinated egg yolk, green sauce and "Coimo" bread tulle (1,3,7,8)

Tentacle of marinated octopus on celeriac cream, confit tomato and
purple potato transparencies (1, 4, 9, 12, 14)

Prawns rolled in bacon, with potato cracker and Port wine reduction
(1, 2, 7, 12)

Cold "Lasagnetta" with roast in pepper marinade, Alta Langa goat cheese
and summer truffle slivers (7, 9, 10, 12)

Artichoke salad, glasswort and slivers of matured cheese (7)

FIRST COURSES _____ € 20,00

Tagliatelle pasta, dried tomatoes pesto, Bra sausage and rosemary
powder (1, 3, 7, 8, 9)

Risotto with creamed codfish and herb butter (4, 7, 12)

Fusilli pasta with black garlic, cannellini beans in two textures,
chili pepper threads (1, 3, 7, 12, 13)

Panciotti ravioli with prawns and pilgrim scallops, cream of new peas and
marjoram butter (1, 2, 3, 4, 7, 12, 14)

Kamut spaghetti with Piedmontese "Gricia" sauce, with Barolo-flavoured
cheese and bacon (1, 3, 7, 8, 12)



MAIN COURSES _____ € 25,00

Beef filet stuffed with liver paté, smoked salt flakes (1, 7, 9, 12)

Low-temperature cooked lamb shank, braised spring onions and local red wine sauce (1, 7, 12)

Saku tuna filet in crispy breadcrumbs, soy reduction and tomato concassé (1, 3, 4, 6, 7)

White pikeperch with crispy vegetables and sauce with green sweet peppers (4)

Iberian pork pluma cut on potatoes cream and leeks straw (1, 7, 9, 12)

Stuffed red onion, Jerusalem artichoke and vegetables cream on "earth" of Venus rice and Taggiasche olives (5, 8, 9, 11, 12)

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** in our dishes (**numbers indicated in brackets**) 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.