

ONLINE
LUNCH MENU



HOTEL LA PALMA
STRESA ★ ★ ★ ★



HORS D'OEUVRES _____ € 20,00

Vigizzo cured ham with fresh cow's goat mousse and herb flat bread (1, 7, 8)

Veal roast beef, confit cherry tomatoes, rocket cream and slivers of buffalo parmesan cheese (7)

Prawns breaded in polenta flour on a mirror of yogurt and sparkling sprouts (1, 2, 3, 7, 12)

Tuna tartare, black sesame seeds and avocado salad (4, 11, 12)

Buffalo mozzarella, tomatoes, black canapé bread with butter and Cantabrian anchovies (1, 5, 7, 8, 11)

FIRST COURSES _____ € 20,00

Tagliolini with nettle, colorful cherry tomatoes and salted ricotta flakes (1, 3, 7)

Tortelli with smoked bacon and zucchini on a light saffron velouté and its pistils (1, 3, 7, 8, 9)

Venus jumping rice with Thai-style vegetables and coconut milk sauce (9, 12)

Penne all'Amatriciana "decomposed" (1, 7, 9, 12)

Spaghettoni Chitarra style with real clams and bottarga (1, 3, 12, 14)

MAIN COURSES _____ € 25,00

Piedmontese beef steak, baked potatoes and pink salt (7)

Small loin of lamb "Rosa" style, glazed with Ossola honey on potatoes crust (7, 12)

Our Fish & Chips with rustic potatoes and herb sauce (1, 3, 4, 7, 10, 12)

Grilled turbot escalope with basil marinated cherry tomatoes and vegetables (1, 4, 12)

Chicken devilled style cooked at low temperature, sweet potato with chives (1, 5, 6, 7, 8, 9, 10)

Chickpea cutlet, black olive crumble and seasonal mixed salad (1, 5, 6, 8, 13)



SALADS _____ € 17,50

Caesar Salad (1, 3, 7, 9)

Green salad, chicken, toasted bread, Grana Padano cheese, Caesar sauce

Greek Salad (7, 9, 12)

Seasonal salad mix, Greek feta cheese, black olives, cucumber, cherry tomatoes and red onion

Vegan Salad (1, 12)

Seasonal mixed salads, carrots, green beans, spelt, olives, tomato

La Palma (4, 7, 9, 11, 12)

Corn salad, smoked salmon, quinoa, tomato julienne and yoghurt

DESSERTS _____ € 10,00

Semifreddo with almonds and chocolate chips (3, 7, 8)

Milk chocolate, chantilly cream and raspberry brownies in two consistencies (1, 3, 7)

Mango parfait with apricot gelée, crisp meringue and coconut flakes and raspberry (3, 7)

Cappuccino al caramello, cremino al caffè con cuore di panna profumata alla vaniglia, croccante al cacao, cioccolato bianco e salsa al caramello (1, 7, 3)

The classic tiramisu (1, 3, 7)

Egg-nog mousse with hazelnut crumble (1, 3, 7, 8)

*We would like to inform our guests that for any information regarding the **Allergens** in our dishes (**numbers indicated in parentheses**) you can consult the appropriate documentation, which will be provided upon 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.