

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)

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

## **MAIN COURSES** \_\_\_\_\_ € 25,00

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

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### 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

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La Palma style Tiramisù (1, 3, 7)

Decomposed Sicilian Cannolo with orange syrup (3, 7, 8)

Crunchy parfait with raspberry sauce (7, 8)

Three creamy chocolates: white, milk and fondant chocolate (7, 8, 11)

Lemon cake with lemon sauce (7)

Fruit tartar with pink grapefruit sorbet (7)

*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.*