

# ONLINE **DINNER MENU**



HOTEL LA PALMA  
STRESA ★ ★ ★ ★



## **HORS D'OEUVRES** \_\_\_\_\_ € 20,00

Veal silver-side, revisited tuna sauce and caper flowers (3, 4, 5, 9, 12)

Fresh spicy chicken salad, D.O.P. Bresaola, slivers of Raschera Stravecchio cheese, green beans and balsamic dressing (7, 12)

"Piece ronde" of beef marinated in coarse salt and herbs of Provence, hazelnut oil, basil and veils of Reggiano cheese (5, 7, 8, 4)

Composition of creamed cod, crispy vegetables and potatoes (4, 5, 6, 7, 8, 9, 12)

Tartare of grilled garden vegetables, crispy basket and mirror of buffalo mozzarella cheese (1, 3, 5, 7, 8, 9)

## **FIRST COURSES** \_\_\_\_\_ € 20,00

Spaghettoni di Gragnano with pistachio pesto, battered red shrimp and burrata cheese (1, 2, 7, 8)

Maccheroncini pasta, cream of sweet peppers, Pecorino Sardo cheese and basil crumble (1, 2, 7, 9)

Ravioli stuffed with violet potatoes on shellfish bisque, baby squid and confit yellow tomatoes (1, 2, 3, 6, 7, 14)

Carnaroli risotto with squash blossoms, 3-milk robiolina cheese and saffron pistils (7, 12)

Tagliatelle with Bra sausage ragout and crispy onion (1, 3, 7, 9, 12)



## MAIN COURSES \_\_\_\_\_ € 25,00

Sea bass with fondant leek, turnip greens and cocoaor (4, 7)

Veal in mountain herbs crust pink cooked, on a bed of crispy red cabbage, caramelized apple and its reduction (1, 7, 9)

Croaker filet cooked at low temperature, red beet mousse and mosaic greens, chili caviar (4, 9, 12)

Eggplant and zucchini parmigiana scented with decomposed mint, basil chlorophyll (1, 3, 7)

Loin of lamb, eggplant, spring onions and plums (1, 7, 9)

Beef filet in a mantle of Ossola bacon, Prunent sauce and braised chicorys (1, 7, 9)

## DESSERT BUFFET \_\_\_\_\_ € 10,00

Tiramisù our way (1, 3, 7, 8)

Decomposed cannoli with orange sauce (1, 3, 7, 8)

Crunchy parfait with raspberry sauce (7, 8)

Lemon tartlet with its own sauce (1, 3, 7)

Fruit tartare with grapefruit ice cream (7)

Grappa and strawberry parfait with mint sauce (5, 7)

Seasonal fruit tart (1, 3, 7)

Dessert of the day (Allergens list on request)

*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.*