

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)

Veils of smoked salmon on baby salads and crispy bread tongue (1, 4, 5, 7, 8)

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)

Spaghettone 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

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)

Lamb's lettuce, smoked salmon, quinoa, tomato julienne and yoghurt

DESSERTS _____ € 10,00

La Palma style Tiramisù (1, 3, 7, 8)

Decomposed Sicilian Cannolo with orange syrup (1, 3, 7, 8)

Crunchy parfait with raspberry sauce (7, 8)

Lemon cake with lemon sauce (1, 3, 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.