## ONLINE DINNER MENU



HOTEL LA PALMA
STRESA * * * *

Ricotta pudding with culatello millefeuille and San Marzano tomato chutney (1, 3, 5, 7, 9)

Salted beef carpaccio, pine nut sauce and beer reduction $(5,8)$
Whipped stockfish on fried chickpeas bread and vegetables
(2, 4, 5, 7, 9, 10, 14)
Veal tartar, emulsion of EVO oil, capers and honey, celery cubes and creamy Parmesan cheese (7, 9, 12)

Escarole and ricotta cheese, toasted pine nuts, sultanas and crunchy bread (1, 5, 7, 8)

## FIRST COURSES

Gnocchetti with red turnip and goat's blue fondue ( $1,3,7,8$ )
Tajarin with lamb ragout (1, 3, 7, 9)
Whole wheat fusilli, cream of Mantuan pumpkin and crispy mocetta (1,5, 9)
"Carnaroli" rice with truffled porcini mushrooms (9, 7, 12)
Tortelli stuffed with salt cod and vegetables, aromatic butter and tomato powder (1, 2, 3, 4, 7, 9, 14)

## MAIN COURSES

Slice of salmon trout on baby peas reduction, wilted cherry tomatoes with thyme (4, 7)

Guinea fowl supreme cooked at low temperature, grilled sweet potato and marjoram in demi-glace ( $1,5,7,9$ )

Cannoli with broccoli cream, taggiasche olives, pine nuts and semi-dried tomatoes (1, 3, 5, 7)

Iberian pork cheek and its sauce, on a bed of lightly smoked leeks (1, 5, 7, 8, 9)

## Pan-cooked fillets of gurnard with dates, basil and olives (4, 9)

Sliced beef steak, shallot with salt, candied celeriac and red wine thyme reduction $(7,8,9)$

DESSERTS € 10,00

Bellavista Tiramisù (1, 3, 7)
Chestnut cake with vanilla ice cream (1, 3, 7, 8)
Mille-feuille revisited (1,3,7)
Diplomatic with mascarpone cream (1, 3, 7)
Carrot cake with amaretto and chocolate (5)
Baked fruit charlotte with fig sauce (1, 3, 7)
Strawberry cheesecake (1, 3, 7)
Buckwheat cake with cranberries (5)

