

ONLINE
LUNCH MENU



HOTEL LA PALMA

STRESA ★ ★ ★ ★



HORS D'OEUVRES _____ € 20,00

Vigizzo cured ham with fresh cow's goat mousse and herb focaccia (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)

Smoked salmon tartare, crispy bread tongue and avocado mousse (4, 11, 12)

Buffalo Mozzarella, tomatoes, dark bread crouton with butter and Cantabrian anchovies (1, 5, 7, 8, 11)

FIRST COURSES _____ € 20,00

Lemon and pepper linguine, almond pesto and ricotta (1, 5, 7, 8)

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

Cous cous with crispy vegetables and gazpacho cream (5, 6, 8, 9, 11)

Mezze maniche with toasted cherry tomatoes, smoked burrata and basil emulsion (1)

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

MAIN COURSES _____ € 25,00

Veal entrecôte, baked potatoes and pink salt (7, 13)

Pork ribs cooked at low temperature, sweet and sour sauce, pepper potatoes (5, 7, 8, 9, 1)

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 drumstick with Ossola ham, sweet potato with chives (7)

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, croutons, parmesan shavings, Caesar dressing

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

Lemon delight (1, 3, 8)

Almond-flavored nougat icing (3, 7, 8)

The Spanish cream (3, 7)

Meringue tartlet with exotic fruit (3 - gluten free, lactose free)

Italian Espresso (1, 3, 7)

Dark chocolate mousse with coffee heart, coffee ganache, hazelnut crumble

Pride of Sicily (1, 3, 7, 8)

Sheep's ricotta mousse, raspberry gel, chocolate, pistachio grains, almond cream

*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. The reported claims, including the designations "gluten free" and "lactose free," cannot rule out possible contaminations. 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.*