ONLINE

DINNER MENU

HOTEL LA PALMA

STRESA ★ ★ ★ ★

STARTERS

Salt cod salad, confit tomatoes, asparagus, olives, and crunchy vegetables (5, 12, 13)	€ **20,00**
Soft potato and Parmigiano flan on alpine cheese cream and crispy beetroot (3, 9, 14)	€**17,50**
Beef eye of round slow-cooked at 60°C, teriyaki sauce and porcini mushrooms carpaccio (6, 7, 9, 12, 13)	€ **22,50**
Dehydrated San Marzano tomato tartare, red prawn, stracciatella, and caramelized red onion (3, 8, 13)	€ **22,50**
Piedmont-style marinated rabbit (”tonno di coniglio”), herb vegetable terrine, and savory plum cake (2, 3, 6, 9, 11, 12, 13, 14)	€ **20,00**

FIRST COURSES

Carnaroli risotto with pumpkin, buffalo Taleggio cheese fondue, amaretti biscuits, and thyme (3, 9, 12)	€ **20,00**
Chickpea and Jerusalem artichoke soup, seared scallop medallions, toasted almonds, and crispy leek (1, 2, 4, 9, 12)	€ **22,50**
Spaghetti with Romanesco cauliflower cream, cured pork cheek, and pistachio crumble (2, 9, 10)	€ **22,50**
Tortello stuffed with roasted duck, red wine reduction, Pecorino cheese and its shavings (2, 3, 6, 9, 12, 14)	€ **22,50**
Gnocchetti with saffron velouté, saffron threads, mussels, and confit Piccadilly tomatoes (3, 4, 9, 14)	€ **22,50**

MAIN COURSES

Hazelnut-crusted rack of lamb with celeriac purée (1, 2, 3, 9, 12)	€ **27,50**
Honey-marinated beef sirloin, slow-cooked with mashed potatoes and sautéed porcini mushrooms (3, 9, 12)	€ **27,50**
Savory tart filled with seasonal vegetables in various textures, served with turmeric cauliflower cream (3, 6, 7, 9, 12, 14)	€ **22,50**
Seabream fillet topped with breadstick and pine nut sauce, capers, and olives (2, 3, 5, 9)	€ **25,00**
Braised Iberian pork cheek in Barbaresco wine, with a crunchy corn crust and liquorice notes (1, 3, 9, 12)	€ **25,00**
Mi-cuit salmon prism on beetroot and shallot cream, grilled potato, and zucchini bavarois (3, 5)	€ **25,00**

All the second courses are served with potatoes and seasonal vegetables.

DESSERTS

Chestnut “Autumn drops” (2, 3, 9, 14)	€ **12,50**
Beetroot and chocolate cream (3, 9, 14)	€ **12,50**
Pumpkin Zuccotto with amaretto rocher (14 - *gluten free e lactose free*)	€ **12,50**
Sweet & salty caramel squares on almond milk (2, 3, 9, 14)	€ **12,50**
Hazelnut and pomegranate truffle (2, 14 - *gluten free e lactose free*)	€ **12,50**

We would like to inform our guests that for any information regarding **Allergens** *(numbers indicated in brackets next to each dish) you can consult the appropriate documentation, which will be provided on request by our staff. The information provided, including the terms “gluten-free” and “lactose-free”, cannot rule out possible cross-contamination.*
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.