

ONLINE  
**DINNER MENU**



HOTEL LA PALMA  
STRESA ★ ★ ★ ★



## STARTERS

Chargrilled octopus tentacle, parsnip mousse and black olive soil (2, 3, 4, 5, 8, 9, 12)	_____ € <b>22,50</b>
Organic egg cooked at 63°C, new potato espuma and asparagus (3, 9, 14)	_____ € <b>20,00</b>
Jerusalem artichoke “vegetable scallops”, red lentil cream and vegetable chips (1, 6, 9, 12)	_____ € <b>20,00</b>
Slow-cooked pork coppa, crispy artichokes salad and flakes of Pecorino di Fossa cheese (3, 12, 13)	_____ € <b>22,50</b>
Leek and smoked ricotta flan, yellow tomato basil sauce and culatello chips (3, 14)	_____ € <b>20,00</b>

## FIRST COURSES

Carrot gnocchetti with Seirass ricotta, Ligurian zucchini cream and tomato-walnut crumble (2, 3, 9, 14)	_____ € <b>22,50</b>
Tagliatelle with white rabbit ragù, lemon and rosemary (3, 9, 12, 14)	_____ € <b>25,00</b>
Young pea cream, mint and kefir with raw prawn, lime powder and crispy bread droplets (8, 9, 12)	_____ € <b>22,50</b>
Tortelli filled with whipped salt cod, tomato cream, aromatic black bread crumble and wild fennel (2, 3, 5, 6, 9, 12, 14)	_____ € <b>25,00</b>
Carnaroli Riserva risotto, thyme butter and citrus aroma, crispy artichokes and lamb (3, 9, 12)	_____ € <b>25,00</b>



## MAIN COURSES

Beef tournedos in hazelnut and black truffle crust (2, 3, 9, 12)	_____ € 30,00
Sea bass fillet cooked in a jar, sun-dried tomatoes, Taggiasca olives and capers (5, 13)	_____ € 27,50
Duck breast confit, Hasselback potato, blueberry sauce and pickled shallots (2, 3, 9, 12, 13)	_____ € 27,50
Hay-smoked guinea fowl supreme, corn cream and rosemary jus (3, 9, 12)	_____ € 25,00
Mi-cuit salmon, vanilla butter, Jerusalem artichoke cream and chervil sprouts (3, 5)	_____ € 27,50
Vegan tagliata in beetroot crust, black quinoa velouté and textured baby vegetables (1, 2, 6, 7, 9, 10, 11)	_____ € 25,00

## DESSERTS

Nebbiolo-poached Martin Sec pears, buffalo ricotta cream and puff pastry grid (3, 9, 14)	_____ € 14,00
Matcha tea crumble, wild berry mousseline and toasted pine nuts, orange caramel water (2, 3, 14 - <i>gluten free e lactose free</i> )	_____ € 14,00
Spiced pineapple ravioli, lime and green apple semifreddo filling, coriander crumble (3, 9, 14)	_____ € 14,00
Chocolate mille-feuille sheets, salted pistachio ingots and citrus gel (2 - <i>gluten free e lactose free</i> )	_____ € 14,00
Mandarin and cardamom Chiboust, hazelnut crumble and red currants (2, 3, 9, 14)	_____ € 14,00

*Our guests are kindly informed that information regarding allergens present in our dishes (numbers indicated in brackets) is available upon request. The indications provided, including "gluten free" and "lactose free", cannot completely exclude possible cross-contamination.*

*To guarantee consistent quality, some products may have undergone blast chilling or may be frozen at origin.*