

ONLINE
LUNCH MENU



HOTEL LA PALMA
STRESA ★ ★ ★ ★



STARTERS

- Culatello di Parma, red onion compote in vinegar, and focaccia with olive oil _____ € **22,50**
(2, 3, 9, 13)
- Carne salada carpaccio, spring salad leaves and sheep ricotta flakes (3) _____ € **20,00**
- Catalan-style prawn composition, with red onion, Piccadilly tomatoes _____ € **20,00**
and olives (8, 13)
- Smoked salmon slices, mango tartare with lime and chili (2, 5, 8, 13) _____ € **20,00**
- Buffalo mozzarella, vine tomatoes, multigrain bread crostini with butter, _____ € **22,50**
and Cantabrian anchovies (2, 3, 5, 6, 9, 13)

FIRST COURSES

- Trenette with Ligurian pesto and aromatic black bread crumble (2, 6, 9, 13) _____ € **20,00**
- Monferrato agnolotti by "Pastificio Baracco", filled with braised meat _____ € **22,50**
and sage butter emulsion (1, 3, 9, 12, 14)
- Spelt, caramelized cherry tomatoes, stracciatella and olive powder (2, 3, 9) _____ € **20,00**
- Mezze maniche pasta, chopped beef sausage and goat ricotta (3, 9, 12, 13) _____ € **22,50**
- Spaghettoni alla chitarra, clams and bottarga (4, 5, 9, 14) _____ € **22,50**

MAIN COURSES

- Provençal-style lamb chops (11) _____ € **25,00**
- Half chicken cooked at low temperature, in alpine herb fat crust (3) _____ € **25,00**
- Crispy battered baby squid and vegetables, delicate tarragon sauce _____ € **25,00**
(3, 8, 9, 12)
- Sea bass fillet, leek velouté and potato chips (5, 9) _____ € **25,00**
- Grilled young beef rib steak, smoked salt _____ € **25,00**
- Savory puff pastry cannolo, filled with vegetable caponata and Camembert _____ € **20,00**
on Pachino tomato coulis (2, 3, 9, 12)



SALADS

Caesar Salad (2, 3, 9, 13)

Green salad, chicken, croutons, parmesan shavings, Caesar dressing _____ € **20,00**

Greek Salad (2, 3, 13)

Seasonal salad mix, Greek feta cheese, black olives, cucumber, _____ € **17,50**
cherry tomatoes and red onion

Vegan Symphony (2, 7, 9)

Assortment of vegetables and salads, couscous and delicate mint sauce _____ € **17,50**

La Palma (2, 3, 5, 8, 13)

Lamb's lettuce, smoked salmon, quinoa, julienned tomato, and yoghurt sauce _____ € **20,00**

DESSERTS

Strawberry and poppy seed Pavlova "two vinegars" _____ € **14,00**
(14 - *glutenfree e lactosefree*)

Piña Colada delight, coconut and saffron crisp (14 - *glutenfree e lactosefree*) _____ € **14,00**

Exotic composition, chocolate tuiles and passion fruit seeds (2, 3, 9) _____ € **14,00**

Layered raspberry and lemon "sandwich", red fruit ragù (3, 9) _____ € **14,00**

White chocolate and pink grapefruit delight, almond streusel crumble _____ € **14,00**
(2, 3, 9, 14)

*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.