








HOTEL RISTORANTE L'APPRODO  
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## STARTERS

Parma ham, mustard figs, gorgonzola cheese and mascarpone 	16,00
Beef tartare, breaded wild mushrooms*, salted egg-nog, black garlic	18,00
Cod* tapas in panko bread, persil sauce, bitter "Spinto" jelly	16,00
Marinated trout with beetroot, avocado sauce, Greek yogurt, its eggs 	18,00
Savoury cream tart, coconut oil cream, cooked and raw vegetables 	16,00
Savoy cabbage pie with Toma cheese, light truffle sauce  	16,00

## PASTA & RISOTTO





Carnaroli rice Barone selection, saffron, mushroom powder and toasted hazelnuts 	18,00
Ravioli* filled with burrata cheese, pistachios, fish bisque and prawns, candied tomatoes	18,00
Chestnut flour tagliatelle* with wild mushrooms, parsley 	18,00
Gnocchi of ricotta cheese, tomato sauce, aubergines and basil pesto drops 	16,00
Fusilli with duck ragout, red wine reduction	16,00
Ink paccheri*, sautéed with salmon, yellow cherry tomatoes, garlic, oil and chilli pepper	18,00
Spaghetti Carbonara	16,00
Spaghetti Bolognese	16,00

 Gluten free pasta and gnocchi available

## FISH & MEAT





Mixed fried fish with sage in batter	20,00
Turbot* on creamed pumpkin and chestnuts with rosemary 	25,00
Whitefish fillet* on black cabbage, sauce scented with verbena and citrus fruit, cauliflower toffee 	23,00
Beef fillet with wild mushrooms, parsley gel 	29,00
Rabbit legs flavoured with sage and garlic on stewed sweet peppers and light anchovy sauce 	24,00
Lamb rump, dark chocolate sauce, baby carrots, shallot mou 	24,00
Onion flower cooked in balsamic vinegar, Sichuan pepper crumble, delicate cream  	16,00
Vegetables of the day  	8,00

## SALADS

Mixed salad  	8,00
Greek: salad, <b>feta</b> , black olives, oregano and tomatoes  	13,00
Fusion: salad, guacamole*, smoked <b>salmon</b> , bread <b>croutons</b>	16,00



## CHEESE

Tasting of local, regional and Italian **cheeses** with our organic jams and honey

4 samples Euro 11,00  
6 samples Euro 16,00  

Wine by the glass paired with cheeses from euro 7,00



## DESSERT

Tiramisù with cocoa crumble	9,00
Marrons glacés <b>ice cream</b> , chocolate sauce and <b>meringue</b> crumble 	8,00
Warm <b>eggnog</b> with corn flour <b>biscuits</b>	9,00
Apple <b>fritters</b> * with agave syrup and berries 	9,00
<b>Ice cream</b> and sorbets	6,00


# TASTING MENU

Parma ham, **mustard figs**, **gorgonzola cheese** and **mascarpone**   
or

**Cod\*** tapas in **panko bread**, **persil sauce**, **bitter** "Spinto" jelly  
\*\*\*

Carnaroli **rice** Barone selection, saffron, mushroom powder and toasted **hazelnuts**    
or

**Fusilli** with **duck ragout**, **red wine** reduction  
\*\*\*

**Turbot\*** on creamed pumpkin and chestnuts with rosemary   
or

Lamb rump, dark chocolate **sauce**, baby carrots, shallot **mou**   
\*\*\*

**Cheese** selection  

or

Marrons glacés **ice cream**, chocolate sauce and **meringue** crumble 

euro 53,00

## TRADITIONAL MENU

Beef tartare, **breaded wild mushrooms\***, salted **egg-nog**, black garlic  
\*\*\*

Rabbit legs flavoured with sage and garlic  
on stewed sweet peppers and light **anchovy sauce**   
\*\*\*

Cheese selection  

or

Warm **eggnog** with corn flour **biscuits**

euro 43,00

## LAKE MENU

Marinated **trout** with beetroot, **avocado sauce**, Greek yogurt, its **eggs**   
\*\*\*

**Whitefish** fillet\* on black cabbage,  
**sauce** scented with verbena and citrus fruit cauliflower **toffee**   
\*\*\*

Cheese selection  

or

**Tiramisù**, cocoa crumble

euro 43,00

## VEGAN

**Savoury cream tart**, coconut oil **cream**, cooked and raw vegetables   
\*\*\*

Chestnut flour **tagliatelle\*** with wild mushrooms, parsley   
\*\*\*

Onion flower cooked in balsamic vinegar, Sichuan pepper **crumble**, delicate cream    
\*\*\*

Apple **fritters\*** with agave syrup and berries 

euro 50,00

\*product frozen at origin or fresh and chilled by us in compliance with the Italian laws

 Vegetarian/Vegan  Gluten free meal, contamination is not excluded

Dear guest, our preparations may contain allergens, including: gluten, crustaceans, eggs, fish, peanuts, soy, milk, nuts, celery, mustard, sesame, sulfur dioxide, lupins and molluscs, which you will find written in bold.  
For further information please ask the staff on duty for the documentation.