



LAGO D'ORTA

HOTEL RISTORANTE L'APPRODO


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STARTERS

Parma ham with goat's robiola and homemade apple mustard 	16,00
Beef tartare, passion fruit egg yolk , basil mousse and tomato water 	18,00
Salted Cod * in panko bread , persil sauce , bitter "Spinto" jelly	16,00
Marinated pikeperch with paprika, light pepper cream, oranges and verbena 	18,00
Pistachio hummus, baked cherry tomatoes, burrata  	16,00
Tarte tatin with onions and apples, thyme, salted eggnog and parmesan ice cream 	16,00
Cooked beetroot,, soya milk, olive oil with curry and sprouts  	14,00

PASTA & RISOTTO

Carnaroli rice Barone selection, creamed with toma cheese , chanterelles, parsley  	18,00
Ravioli * stuffed with veal sausage, parmesan sauce with truffles, red wine reduction	18,00
Egg tagliatelle *, basil pesto and marinated trout	18,00
Bread gnocchi * sautéed with butter and rosemary, local bacon, rocket salad cream	16,00
Linguine * with lemon and pepper, clams , crumble with herb and garlic	18,00
Pappardelle with brewer's yeast with lentil ragout 	15,00
Spaghetti Carbonara	16,00

 **Gluten free pasta and gnocchi available**

FISH & MEAT

Fried calamari *, cherry tomatoes and basil, chive mayonnaise	20,00
Turbot fillet *, aubergine parmigiana , provola sauce , basil oil	25,00
Slice of salmon trout *, sauce with prosecco , pink pepper, pak choi 	23,00
Grilled beef fillet, mayonnaise with mustard grain, crunchy potatoes* 	29,00
Pork ribs cooked sous vide and then roasted in the oven, barbeque sauce 	22,00
Duck breast, its cooking sauce, raspberry vinegar jelly, caramelized plums 	24,00
Pork cheek cooked at low temperature, hazelnut mayonnaise , spinach 	23,00
Eggplant, cauliflower, tomato sauce, oil with basil and turmeric almonds  	16,00
Vegetables of the day  	8,00

SALADS

Mixed salad 🌿 🚫	8,00
Capri: mixed salad, small mozzarella , cherry tomatoes and basil 🌿 🚫	13,00
Fusion: salad, guacamole*, smoked salmon , bread croutons	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 , cocoa crumble, berries	9,00
Reinvented vanilla cheesecake , walnut biscuit , cherry pulp 🚫	9,00
Chocolate caprese , eggnog sauce and pistachio ice cream 🚫	9,00
Apricot puree, pear and Calvados sorbet, crunchy nougat with Sichuan pepper 🚫	9,00
Ice cream (egg cream , hazelnut , chocolate) 🚫 and sorbets (lemon, strawberry, passion fruit)	6,00
Peanut caramel, nut croquant and dark chocolate 🌿 🚫	9,00

DEGUSTAZIONE

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

or

Beef tartare, passion fruit **egg yolk**, basil **mousse** and tomato water 


Carnaroli **rice** Barone selection, creamed with **toma cheese**, chanterelles, parsley  

or

Linguine* with lemon and pepper, **clams**, crumble with herb and garlic



Turbot fillet*, **aubergine parmigiana**, **provola sauce**, basil oil

or

Duck breast, its cooking sauce, raspberry vinegar jelly, caramelized plums 

Cheese selection  

or

Apricot puree, pear and Calvados sorbet, crunchy nougat with Sichuan pepper  

euro 53,00

TRADIZIONE

Ravioli* stuffed with Bra veal sausage, **parmesan sauce** flavored with truffles, **red wine reduction**

Pork cheek cooked at low temperature, **hazelnut mayonnaise**, spinach 


Cheese selection  

or

Tiramisù, cocoa crumble, berries

euro 43,00


LAGO

Marinated **pikeperch** with paprika, light pepper cream, oranges and verbena 

Slice of **salmon trout***, **sauce with prosecco**, pink pepper, pak choi 

Cheese selection  


or



Reinvented vanilla **cheesecake**, **walnut biscuit**, cherry pulp 

euro 43,00

VEGAN

Cooked beetroot,, **soya** milk, olive oil with curry and sprouts  

Pappardelle with brewer's yeast with lentil **ragout** 

Eggplant, cauliflower, tomato sauce, oil with basil and turmeric **almonds**  

Peanut caramel, **nut** croquant and dark chocolate  

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