

# Hors d'Oeuvres

Cannolo with herb goat cheese

*Cannolo of crackers with 'Via Lattea' goat cheese with herbs and salad of flowers* € 10.50

Visconti Hors D'oeuvres

*Our cold cuts, quiche and pickled vegetables*

€ 9.50

Panzanella with tuna

*Vegetables from the kitchen garden with 'Bonito del Norte' tuna and diced bread* € 12.00

Brisaola from Madesimo and Fatulì ice cream

*Bresaola from Valchiavenna and ice cream with Fatulì from the Val Saviore* € 12.00

Mutton salad with pickled vegetable medley

*Giant Bergamo mutton in salad with a medley of pickled vegetables* € 12.00

# First courses

Risotto with rabbit and lavender

*Carnaroli rice with lavender flowers and home-made rabbit sauce* € 12.00

Grandma Ida's casoncelli

*Our family's traditional meat ravioli with butter, sage and pancetta* € 10.50

Herby tortelli

*Tortelli stuffed with costmary, Mascherpa from Valtorta and almonds* € 12.00

Gazpacho

*Chilled cream with tomatoes, diced vegetables and Fontanella oil* € 10.50

Fettuccine with lake fish sauce

*Fresh pasta with borage from our kitchen garden and Lake Lario Coregone fish* € 12.00

# Main courses

Beef Tartare

*Raw meat from the Micheli farm with capers from Salina* € 14.00

Tagliata

*Beef from cattle raised in Sotto il Monte with Cervia salt and grilled vegetables* € 16.50

Courgette flowers

*Flowers stuffed with Mushrooms and courgettes, with Formai de Mut gratin topping* € 12.00

Beef in oil with polenta

*Polenta made from our maize with beef lightly braised in oil* € 14.00

Bundle of Prawns and Calamari

*Prawns and Calamari duo* € 16.00

Platter of cow's milk cheeses with our compotes € 11.00

Desserts of the House € 6.50