

## Hors d'Oeuvres

Cannolo with herb goat cheese	
<i>Cannolo of crackers with 'Via Lattea' goat cheese with herbs and salad of flowers</i>	€ 10.50
Visconti Hors D'oeuvres	
<i>Our cold cuts, quiche and pickled vegetables</i>	€ 9.50
Panzanella with tuna	
<i>Vegetables from the kitchen garden with 'Bonito del Norte' tuna and diced bread</i>	€ 12.00
Brisaola from Madesimo and Fatuli ice cream	
<i>Bresaola from Valchiavenna and ice cream with Fatuli from the Val Savioire</i>	€ 12.00
Mutton salad with pickled vegetable medley	
<i>Giant Bergamo mutton in salad with a medley of pickled vegetables</i>	€ 12.00

## First courses

Risotto with rabbit and lavender	
<i>Carnaroli rice with lavender flowers and home-made rabbit sauce</i>	€ 12.00
Grandma Ida's casoncelli	
<i>Our family's traditional meat ravioli with butter, sage and pancetta</i>	€ 10.50
Herby tortelli	
<i>Tortelli stuffed with costmary, Mascherpa from Valtorta and almonds</i>	€ 12.00
Gazpacho	
<i>Chilled cream with tomatoes, diced vegetables and Fontanella oil</i>	€ 10.50
Fettuccine with lake fish sauce	
<i>Fresh pasta with borage from our kitchen garden and Lake Lario Coregone fish</i>	€ 12.00

## Main courses

Beef Tartare	
<i>Raw meat from the Micheli farm with capers from Salina</i>	€ 14.00
Tagliata	
<i>Beef from cattle raised in Sotto il Monte with Cervia salt and grilled vegetables</i>	€ 16.50
Courgette flowers	
<i>Flowers stuffed with Mushrooms and courgettes, with Formai de Mut gratin topping</i>	€ 12.00
Beef in oil with polenta	
<i>Polenta made from our maize with beef lightly braised in oil</i>	€ 14.00
Bundle of Prawns and Calamari	
<i>Prawns and Calamari duo</i>	€ 16.00
Platter of cow's milk cheeses with our compotes	€ 11.00
Desserts of the House	€ 6.50