

The Herb and Flower Menu

Cannolo with herb goat cheese

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

Fettuccine with lake fish sauce

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

Courgette flowers

Flowers stuffed with Porcini Mushrooms and courgettes, with Formai de Mut gratin topping

Aspic of peaches with Moscato d'Asti

€ 38.00

The Menu of Tradition

Visconti Hors D'oeuvres

Our cold cuts, quiche and pickled vegetables

Grandma Ida's casoncelli

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

Beef in oil with polenta

Polenta made from our maize with beef lightly braised in oil

Tart with our home-made jams

€ 34.00

The Menu of products from small niche producers

Bresaola from Madesimo and Fatuli ice cream

Bresaola from Valchiavenna produced by Stefano Masanti and ice cream with Fatuli from the Val Savioire

Risotto with rabbit and lavender

Carnaroli rice with lavender flowers and home-made rabbit sauce

Beef Tartare

Raw meat from the Micheli farm with capers from Salina

Semifreddo with pistachios from Bronte

€ 42.00