

GENTE DI LAGO

A food and wine itinerary that takes you through the riches of the lake, rivers and streams
As the currents move the waters, our dishes will stimulate your primal senses as fishermen

☞	Smoked trout tartare, its eggs, raspberry vinegar jelly, crunchy seaweed	euro 22
	Marinated white fish, horseradish, sour vegetables, pine nuts and raisin mayonnaise	euro 20
☞	“Mezzamanica” pasta in cheese and black pepper lake style, missultin powder	euro 25
	Black garlic risotto, three milks robiola cheese, pikeperch with parsley	euro 27
☞	Fried lake fish & vegetables, aioli foam	euro 28
☞	The “lemon cake” from Verbano	euro 14

6 courses
euro 110

☞ 4 courses
euro 80

COVER CHARGE
euro 5

WINES TRIP
3 glasses
euro 40