

GENTE DI LAGO

A gastronomic itinerary focus on local fishes which are often unknown but surprising.

The dishes are created to celebrate traditions and cultures of the "Gente di Lago"

- 0—€ Smoked trout with beech and juniper, goat cheese cream, blueberry vinegar jelly euro 22

- Pikeperch, almond, endive and white fish roe euro 22

- 0—€ Risotto with lake ragout, char tartare, prosecco and chives euro 27

- 0—€ Fried lake fish and vegetables, aioli foam euro 30

- Sturgeon slice, cauliflower cream, siberian Sturgeon caviar 3gr euro 32

- 0—€ The "lemon cake" from Verbano euro 14

6 courses
euro 110

0—€ 4 courses
euro 85

COVER
CHARGE
euro 5

WINE PATH
3 glasses
euro 45