

GENTE DI LAGO

A journey through the flavors of freshwater, surprising and often unknown. Let yourself be carried away by lakes, rivers, streams to be amazed by dishes that enhance not only raw materials but also the traditions and cultures of the 'People of the Lake.'

☞ Smoked trout with beech and juniper,
goat cheese cream, blueberry vinegar jelly euro 22

Creamed Pikeperch, polenta chips,
fish stock and fennel euro 22

☞ Risotto with lake ragout, freshwater scents euro 27

☞ Fried lake fish and vegetables, aioli foam euro 30

Sturgeon slice, 5 gr. of its caviar,
three colors cauliflower cream euro 32

☞ The "lemon cake" from Verbanò - 2024 euro 14

6 courses
euro 110

☞ 4 courses
euro 85

COVER
CHARGE
euro 5

WINE PATH
3 glasses
euro 45