

# 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 steak, trout and char eggs, three-colored zucchini cream, 5 gr. caviar	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