



PIAZZA LUIGI SECCHI 3, 28817 MIAZZINA (VB)
TEL: +39.0323.494439

Something to start with...

Citrus marinated salmon trout, black bread and dill butter
12

Piemontese Beef Tartar "Coalvi", datterino jam, "La Casera" straciatella cheese
and basil oil
13

Seared scallop, celeriac and green apple
14

English-style beef sirloin, Parmesan mousse,
rocket cream and ancient mustard
12

Raw and cooked salad
10




First courses

Potato and chestnut Gnocchi, lake fish,
its caviar and lovage powder
12

Spaghettini with lemon, white rabbit ragout, broad beans and pecorino cheese
16

Carnaroli rice "Tenuta Margherita" seared oyster, lime, caper powder
and burrata cheese
(2 people minimum)
14

Veal Cappellacci, almond milk and currants
14

Cold tomato cream and roasted vegetable ravioli 
13

All the proposed pastas are homemade


Second courses

Whitefish from Lake Maggiore and seasonal vegetables
17

Beef fillet, mustard, honey and hazelnuts
20

Grilled octopus tentacle, sweet potato and bacon
19

Roasted duck breast with sweet and sour vegetables
18

Roasted aubergine, tomato sauce with oregano,
dried tomato and parmesan crumble 
15

Cheeses

Our selection of cheeses "La Casera":

- Nostrano del Mottarone
- Piccolo occhiato Val d'Ossola
 - Fiacco di Capra
- Pecorino crosta nera
 - Blu al Cucchiaio

14

Desserts

Tartlet with custard and cherries cremoso

7

Catalan cream foam

6

Millefeuille, white chocolate, apricots and cardamom ice cream

7

Panna cotta with iced raspberries and puffed chocolate

5

Mojito sorbet

6

In case of food intolerances please ask the staff for the menu with the list of allergens