



For our *New Restart* we have decided to tie ourselves  
Even more on our *roots*.

The menù is made of a careful research of SMALL LOCAL PRODUCERS.

It is from there that our *kitchen staff* starts for this new adventure.

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An adventure that has the goal to create few dishes, but **RICH** in flavor and local traditions, studied and made to offer you a new interpretation of taste.

To make our offer even more complete and coherent, we have made the same choice for the wine list.

The PRODUCERS you find in this menu are:

Res Naturae (Introbio), Azienda Agricola Bianchi Luca (Primaluna), *Azienda Agricola I Due Soli* (Primaluna), Pescatore Pricoco Davide (Dervio), Macelleria Pigazzi Ivano (Pasturo).

Wi-Fi: HDL\_Guest  
Wi-Fi Password: DuLac2020Hotel

*The dishes marked by the symbol “\*” compose our: Tasting menu*

50.00 €

*(included: Coperto, Water and Coffee)*

70.00 €

*(each dishes has a different glass of Wine, Coperto, Water and*

*Coffee)*

#### ANTIPASTI/Starter

Pranzo tra pescatore e contadino 14.00 €

Lavarello paté (local fish paté) with waffle of chestnut bread, toasted hazelnuts and grape's chips

Pollo Fritto 15.00 €

Fried chicken, dried zucchini “Scapece style” and avocado mayonnaise

Caprese Lombarda \* 14.00 €

Grilled “Primosale” (local fresh cheese), tomatoes foam and lettuce soutè

Please, pay the bill at the table, preferably by credit card.



## PRIMI PIATTI/First Course

- Green & White \*** 14.00 €  
Spelled (cooked like a risotto) creamed with zucchini and caprino cheese from Valsassina area and crumbs of dried Agone (local fish from the lake)
- I Nostri Ravioli** 14.00 €  
Homemade ravioli stuffed with aubergine, served with chickpea cream, light garlic sauce and aubergine powder

## SECONDI PIATTI/Second Course

- Nella rete d'estate** 18.00 €  
Cubes of catch of the day with warm salad of tomatoes, Tropea onions, capers and origan
- Apple Pork \*** 18.00 €  
Pork cup cooked slowly, served with cardamom apple puree, potatoes cooked with salt and mustard

## DESSERT

- Cupola Golosa** 8.00 €  
Dome of egnog, licorice and raspberry jelly and crumble cake
- Peschiamo il cioccolato \*** 8.00 €  
Puffed chocolate with peach foam, dried apricot sauce and almond and armelline (bitter almonds) wafer
- Degustazione XO** 15.00 €  
Ron Zacapa XO Solera Gran Riserva Especial tasting with chocolate Valrhona
- Dolci di Francesco** 7.00 €
- Proposta della Settimana** 10.00 €  
Goat cheese tasting from "Azienda Agricola Due Soli"

*Coperto: 3.00 €*

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