



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.

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)

Coffee)

ANTIPASTI/Starter

Tramezzino Laghé	14.00 €
Corn porridge <i>tramezzino</i> stuffed with lake cream, <i>catalonia</i> salad souté and peppers cream	
Pataporcino *	14.00 €
Potato stuffed with porcini mushrooms cream, porcini mushrooms and crunchy bacon	
Brasato Verzato	14.00 €
Braised cabbage with parmesan and pepper sauce and crunchy chestnut bread	

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



PRIMI PIATTI/First Course

Gnocchi	14.00 €
Green potato and borage dumplings served with goat cheese cream and fried onion	
I Nostri Ravioli *	14.00 €
Homemade Buckwheat Ravioli stuffed with ricotta cheese and leeks, served with nuts pesto and radicchio cream	
Le tradizioni	14,00€
Pasta and beans (soup)	

SECONDI PIATTI/Second Course

Pescato violetto	18.00 €
Catch of the day served with violet aubergine, baked “perline” aubergine and light garlic sauce	
Brasato di Zio Ivano *	18.00 €
Uncle Ivano’s Braised Beef (in red wine) served with carrots puree and black cabbage chips	

DESSERT

La capra ubriaca alle pere	8.00 €
Pear Crème brûlée, goat ricotta cheese and rum tartufo, dark chocolate	
Cioccobosconocciolato *	8.00 €
Dark chocolate brownies served with berries foam and hazelnuts mou	
Degustazione XO	15.00 €
Ron Zacapa XO Solera Gran Riserva Especial tasting with chocolate Valrhona	
Dolci di Francesco	7.00 €
<i>Dessert Wine: Passito Vertemate “Mamete Prevostini”</i>	8.00€
Proposta della Settimana	10.00 €
Goat cheese tasting from “Azienda Agricola Due Soli”	

Coperto: 3.00 €

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