







HOTEL RISTORANTE L'APPRODO
Corso Roma 80 - 28028 Pettenasco (NO) - tel. 0323 89345/6
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Starters

Beef tartare, confit egg yolk , black garlic mousse , green sauce , breaded mushrooms*	20
Chestnut cream*, salted cod * slow-cooked in oil, burrata , purple potato 	18
Citrus-marinated trout , avocado bavarois, mojito gel and its roe 	18
Tomato hummus , black cabbage, mascarpone rocher   	16
Mushroom flan , Jerusalem artichoke cream, crunchy green bread 	18
Veal eye round, tuna sauce , caper flowers and figs	18

First courses

Carnaroli rice Barone selection creamed with pumpkin, raspberry gel, licorice powder and tarragon  	20
Plin-style ravioli * stuffed with rabbit, with hazelnut butter , black olive powder, pepper extract	20
Chestnut flour tagliatelle * with duck ragout and orange	18
Potato gnocchi * with cuttlefish ink on marinated zucchini cream, pike-perch and lemon oil	20
Spaghetti alla chitarra with tomato sauce, mozzarella cream and basil reduction	16
Busiate with sautéed porcini mushrooms  	18

Gluten-free pasta and gnocchi available 

Main courses

Lavaret* meunière, rice chip and fennel with pink pepper	24
Turbot*, eggplant parmigiana, smoked provola sauce	26
Fried baby squid and prawns* with crispy potatoes* and chive mayonnaise	29
Veal chop with herb and marrow gratin, grilled king oyster mushroom	24
Braised suckling pig cheek on spinach, potato, hazelnut mayonnaise and reduction 	24
Beef fillet with porcini mushrooms* and parsley oil 	30
Breaded celeriac*, its jus, mixed salad and cauliflower caramel  	18
Vegetables of the day	8

Salads

Curly endive, pumpkin, walnuts* and goat's toma cheese  	14
Mixed lettuce, red onion, tuna in oil and Taggiasca olives 	14


Cheese

Tasting of local, regional and Italian cheeses accompanied by homemade mustards

4 samples Euro 12  
6 samples Euro 18  

Wine pairing by the glass starting at euro 7


Desserts

Our tiramisù with cocoa soil and berries	9
Tartlet filled with frangipane, marrons glacés ice cream, chocolate, crumbled meringue	9
Coffee panna cotta, almond crumble, salted caramel  	9
Hazelnut cake with warm zabaglione, Andorno Ratafià gel	9
Carrot cake, carrot cream, frosting	9
Ice creams* 	7
Sorbets*  	7

Tasting menu

Beef tartare, confit **egg yolk**, black garlic **mousse**, **green sauce**, **breaded** mushrooms*
or

Chestnut cream*, salted **cod*** in oil, **burrata**, purple potato 

Carnaroli **rice**, Barone selection, creamed with pumpkin, raspberry gel, licorice
powder and tarragon 
or

Potato **gnocchi*** with **cuttlefish ink**, zucchini cream, **pike-perch** and lemon oil

Veal chop, herb and marrow **gratin**, grilled king oyster mushroom
or

Turbot*, eggplant **parmigiana**, smoked provola sauce

Cheese selection
or

Tartlet filled with **frangipane**, **marrons glacés** ice cream, chocolate, crumbled **meringue**


euro 53

Wine pairing euro 20 p.p.

Traditional menu

Plin-style **ravioli*** stuffed with rabbit, **hazelnut butter**, black olive powder, pepper extract

Braised suckling pig cheek on spinach, potato, **hazelnut mayonnaise** and **reduction** 

Cheese selection 
oppure

Our tiramisù with **cocoa soil** and berries
euro 43

Wine pairing euro 15 p.p.

Lake menu

Citrus-marinated **trout**, avocado bavarois, **mojito** gel and its **roe** 

Lavaret* meunière, **rice** chips

Cheese selection  

oppure

Hazelnut cake with warm **zabaglione**, Andorno Ratafia gel 

euro 43,00

Wine pairing euro 15,00 p.p.

Vegan menu

Tomato **hummus**, black cabbage, mascarpone **rocher**   

Busiate with sautéed porcini mushrooms  

Breaded celeriac cutlet*, its **jus**, mixed salad and cauliflower caramel  

Coffee panna cotta, **almond crumble**, salted caramel 

euro 50,00

Wine pairing euro 15,00 p.p.

* Frozen at origin or fresh and blast chilled by us in accordance with regulations



Vegetarian



Gluten-free dishes (cross-contamination not excluded)



Vegan

Dear Guest, our preparations may contain allergens, including: gluten, crustaceans, eggs, fish, peanuts, soy, milk, nuts, celery, mustard, sesame, sulphur dioxide, lupin, and molluscs, which you will find written in bold. For further information, please ask the staff for documentation.