



HOTEL RISTORANTE L'APPRODO
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Starters

Citrus-marinated salmon** , vinaigrette , aromatic oil, Greek yogurt , and squid ink coral	20
Salt cod* tapas in panko breading , figs, light garlic green sauce , bold bitter liqueur and Prosecco gel	18
Beef tartare, truffle sauce, egg yolk cream, mixed- seed cracker 🍴	20
Rabbit** terrine with vegetables, its own jus , Monferrina and black garlic 🍴	18
Mushroom flan, Jerusalem artichoke cream and herb-flavoured bread 🍴🌱	16
Tomato soup , burrata , basil-flavoured breadcrumbs 🌱	18

First Courses

Egg fusillone* , courgettes, king prawns* and curry sauce 🍴	22
Barone-selected Carnaroli rice with saffron, shredded ossobuco , aromatic gremolada 🍴	20
Plin ravioli** stuffed with roast meat, tossed in brown butter and sage, with a truffle reduction and mushroom powder	18
Potato gnocchi** with pumpkin and beetroot, cream of sweet Gorgonzola , pears and cocoa beans	18
Spaghetti alla chitarra , three-tomato sauce, Parmesan , basil shoots 🌱	16
Tagliatelle** made with buckwheat flour, lentil ragù , and crispy leeks 🌱	16

Gluten-free pasta and gnocchi available 🍴

Main Courses

White trout fillet, fried sage , soft polenta and a delicate anchovy cream	23
Slice of turbot , aubergine parmigiana and provola cheese sauce	26
Flour-coated and fried baby squid and shrimp* , crispy potatoes* , and mandarin orange mayonnaise	24
Grilled cube roll with sautéed porcini mushrooms, parsley gel 	26
Herb-Rubbed Pork Belly with Kale and Carrot Purée 	24
Duck breast , pumpkin, chestnuts, and raspberry vinegar 	26
Savory Tarte Tatin with Vegetables and Tomato Caramel, Topped with Crumbled Watercress  	18

Salads

Cherry tomatoes, buffalo mozzarella , and basil 	14
Mixed greens, Parma ham, figs, and Blu Valsesia cheese, with balsamic vinegar pearls	16
Today's Vegetables	8

Cheeses

Selection of local, regional and Italian **cheeses** served with our homemade **preserves** and organic honeys

4 cheeses Euro 12,00  
6 cheeses Euro 16,00  

Wine pairing by the glass from euro 7,00

Desserts

L'Approdo's Tiramisù with Cocoa Nibs 	9
Marquise , dark chocolate mousse**, raspberries 	10
Deconstructed Greek Yogurt Cheesecake** with Caramelized Figs 	10
Apple infused with raspberry, white chocolate and almond bavaresis** , mint crumble  	9
Sorbets (lemon, passion fruit, strawberry)   	7
Gelato (egg custard, chocolate, pistachio)  	7

Tasting menu

Beef tartare, truffle sauce, **egg** yolk cream, mixed-**seed** cracker 
or

Salt **cod*** tapas in **panko breading**, figs, light garlic **green sauce**,
bold **bitter** liqueur and **Prosecco** gel

Barone-selected Carnaroli rice with saffron, **shredded ossobuco**,
aromatic gremolada
or

Plin** **ravioli** stuffed with roast meat, sautéed in brown **butter** and sage,
with a truffle **reduction** and mushroom powder

Slice of **turbot**, aubergine **parmigiana** and **provola cheese sauce**
or

Duck breast, pumpkin, chestnuts, and raspberry **vinegar** 

Cheeses selection  
or

Deconstructed **Greek Yogurt Cheesecake**** with Caramelized Figs 
euro 65,00

Selection of wines to pair with the meal: 20 euros per person

Traditional menu

Rabbit** **terrine** with vegetables, its own **jus**, **Monferrina** and black garlic 

Herb-Rubbed Pork **Belly** with Kale and Carrot Purée 

Cheeses selection  
or

L'Approdo's **Tiramisù** with Cocoa Nibs 

euro 45,00

Selection of wines to pair with the meal: 15 euros per person

Lake menu

Citrus-marinated **salmon****, **vinaigrette**, aromatic oil, **Greek yogurt**,
and coral with **squid ink**

White trout fillet, **fried sage**, soft polenta and a **delicate anchovy cream**

Selezione di **formaggi** 🌿🚫
or

Marquise, dark chocolate mousse**, raspberries 🚫

euro 45,00

Selection of wines to pair with the meal: 15 euros per person

Vegan menu

Mushroom flan, Jerusalem artichoke cream and herb-flavoured bread 🚫🌿

Tagliatelle** made with buckwheat flour, lentil **ragù**, and crispy leeks

Savory **Tarte Tatin*** with Vegetables and Tomato Caramel,
Topped with **Crumbled** Watercress 🌿🌿

Apple infused with raspberry, white chocolate and **almond bavaois****,
mint crumble 🚫🌿

euro 53,00

Selection of wines to pair with the meal: 15 euros per person

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

*Originally frozen product

🌿 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.