







HOTEL RISTORANTE L'APPRODO
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Starter

Cooked shoulder ham, Piedmontese-style mixed vegetables , green sauce	16
Beef tartare with onion, capers and cucumber , egg yolk cream, salted butter , raisin and walnut bread	18
Cod* tapas in panko breadcrumbs , burrata mousse, anchovy sauce, crispy raspberry	18
Marinated salmon with London Dry Gin Fulmine and orange, avocado cream,  lemon robiola , mango purée, cuttlefish ink fake coral	18
Carrot cream, almond ricotta, wasabi pumpkin seeds , spiced umami sauce   	16
Cauliflower panna cotta*, bell pepper, tomato water, crumbled flavored bread  	16

First course






Barone selection rice with onion cream, sage powder and duja salami 	18
Ravioli* stuffed with eggplant parmigiana , candied tomatoes,  parmesan sauce , basil oil	20
Cuttlefish ink tagliatelle* , Nerano sauce (zucchini and cheese) and mussels	20
Green nettle gnocchi* sautéed in butter with prawns , on a bed of sautéed chanterelles cream	22
Fresh durum wheat semolina paccheri with Neapolitan ragù	18
Fusilli al Ferretto with pistachio pesto  	16
Chitarra spaghetti carbonara	16

Gluten-free pasta and gnocchi available 

Main course

Zander* fillet, lemon oil and sweet-and-sour gel, seasonal vegetable 	24
Tomato gazpacho, watermelon and cucumber, turbot* fillet in dill crust , pak choi	26
Mixed fried fish* , crispy potatoes and spicy aioli sauce	24
Grilled beef fillet with assorted sauces (Greek yogurt & mint, black truffle mayo , grain mustard mayo) and crispy potatoes	29
Veal fillet wrapped in lightly smoked ham from Valle Vigezzo and sage,  demi glace, potato rösti	23
Duck breast with caramelized plums, mini corn, raspberry vinegar and oranges 	23
Basil hummus , turmeric cauliflower, coconut milk foam   	16
Seasonal side dish	8



Salad

Mixed salad   	8
Fusion salad (mixed salad, guacamole, smoked salmon, bread croutons)	16
Greek salad (mixed salad, feta cheese , olives, oregano, tomato)  	13

Cheese

Tasting of local, regional and Italian **cheeses** with our organic jams and honeys

4 taste € 11,00  

6 taste € 16,00  

Wine glass match € 7,00

Dessert


Our tiramisu with **cocoa crumble**  9

Orange sablé pastry **crumble**, cherry osmosis pears, elderflowers sorbet*    9

Chocolate **caprese***, **gianduja** mousse, strawberry & hibiscus jelly   9

Deconstructed peach **cheesecake***  9

Ice creams  7

Sorbets    7

Tasting menu

Beef tartare with onion, **capers** and **cucumber**, **egg yolk** cream,
salted butter, raisin and **walnut bread**

or

Cod tapas* in **panko breadcrumbs**, **burrata** mousse, **anchovy** sauce, crispy raspberry

Ravioli* stuffed with eggplant **parmigiana**, candied tomatoes, **parmesan sauce**, basil oil
or

Tagliatelle* with **cuttlefish ink**, Nerano sauce (zucchini and cheese) and **mussels** 🌿

Tomato gazpacho, watermelon and cucumber, **turbot*** fillet in **dill crust**, pak choi
or

Duck breast with caramelized plums, mini corn, **raspberry vinegar** and oranges 🍷

Cheese selection 🌿 🍷

or

Deconstructed peach **cheesecake** 🌿

euro 53

Selection of paired wines euro 20 p.p.

Traditional menu

Barone selection **rice** with onion cream, sage powder and duja salami 🍷

Veal fillet wrapped in lightly smoked ham from Valle Vigizzo and sage, 🍷
its own **sauce**, **potato rösti**

Cheese selection 🌿 🍷

or

Our tiramisu with **cocoa crumble** 🌿

euro 43

Selection of paired wines euro 15 p.p.

Lake menu

Marinated **salmon** with **London Dry Gin Fulmine** and orange, avocado cream, 
lemon robiola, mango purée, **cuttlefish ink** fake coral

Zander* fillet, lemon oil and sweet-and-sour gel, seasonal **vegetables** 

Cheese selection  

or

Chocolate **caprese***, **gianduja** mousse, strawberry & hibiscus jelly  

euro 43,00

Selection of paired wines euro 15 p.p

Vegan menu

Cauliflower panna cotta*, bell pepper, tomato water, crumbled flavored **bread**   

Fusilli al Ferretto with **pistachio** pesto   

Basil **hummus**, turmeric cauliflower, coconut milk foam   

Orange sable pastry crumble, cherries osmosis pears, elderflowers sorbet*   

euro 50,00

Selection of paired wines euro 15,00 p.p.

* product frozen at source or fresh and frozen by us, in compliance with the regulations



Vegetarian



Gluten free, contamination is not excluded



Vegan

Dear guest, our preparations may contain allergens, including: gluten, crustaceans, eggs, fish, peanuts, soy, milk, nuts, celery, mustard, sesame, sulfur dioxide, lupins and molluscs, which you will find written in bold.

For further information please ask the staff on duty for the documentation.