











HOTEL RISTORANTE L'APPRODO
Corso Roma 80 - 28028 Pettenasco (NO) - tel. 0323 89345/6
info@approdohotelorta.it - www.approdohotelorta.com

Starters

Beef tartare with hazelnut mayonnaise , whole-grain mustard , marjoram and goat cheese	20
Thinly sliced veal with tuna sauce , veal jus , sweet-and-sour red onion and caper flowers 	18
Marinated salmon trout* , nori seaweed , citrus and ponzu vinaigrette, chive oil and soy pearls	18
Panko-crusted prawns** , light anchovy sauce, black garlic ketchup , marinated zucchini spaghetti and crispy raspberries	20
Sautéed Swiss chard with low-temperature cooked egg , Toma cheese sauce and crispy leeks  	16
Chickpea and basil hummus with roasted aubergines and cherry tomatoes and delicate sauce   	16

First courses

Carnaroli rice , Barone selection, creamed with thyme and lemon, topped with seared pike-perch* 	20
Tortelli* filled with egg yolk , crispy guanciale, Pecorino Romano foam and balsamic bread crumble	20
Fresh paccheri sautéed with garlic, olive oil, chilli and baby squid* , served on black bread cream	20
Potato and nettle gnocchi* with rabbit ragù* and sautéed chanterelle mushrooms	20
Chitarra Spaghetti with roasted San Marzano tomatoes, mozzarella cream, sprouts and basil oil 	18
Semolina tagliolini* sautéed with pea purée, fried courgettes and mint, topped with toasted pistachios  	18

Gluten-free pasta and gnocchi available 

Main courses





Meagre with herb crust , celeriac cream and snow peas	26
Large trout tapas slow-cooked in oil with dill, beurre blanc , trout roe and baby fennel 🍴	24
Mixed fried lake fish* , served with paprika mayonnaise and crispy potatoes**	24
Grilled Cube Roll steak, Parmesan sauce, pepper cream, rocket water and crispy potatoes**	28
Guinea fowl leg with marjoram and ginger, saffron reduction , baby courgettes with lemon thyme and cooked peaches 🍴	24
Pork capocollo with beer sauce , potatoes and Swiss chard 🍴	22
Roasted vegetable terrine with kimchi sauce and beetroot purée 🌿🍴	18
Vegetables of the day 🍴🌿🍴	8

Salads

Poached pear, mixed salad leaves, natural Gorgonzola and toasted walnuts 🍴🌿	10
Tomato essence, yellow and red cherry tomatoes, burrata and basil oil 🍴🌿	12



















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 **tiramisu** served with crispy **chocolate** powder   9
- Mojito and passion fruit **namelaka*** with coconut-infused pineapple and orange biscuit   9
- Berry gazpacho, mint, lemon sorbet* and sage    9
- Sbrisolona** cake, **gianduja*** mousse and blood orange gel  9
- Baileys** panna cotta*, cocoa crumble, salted caramel and popcorn   9
- Lavender-scented apricots, **fior di latte*** ice cream and crumbled **amaretti** biscuits  9
- Affogato** al caffè (ice cream with hot espresso)   9
- Gelato (**egg custard**, **chocolate**, **pistachio**)   7
- Sorbets (lemon, passion fruit, strawberry)    7

Tasting menu

Beef tartare with **hazelnut mayonnaise**, wholegrain **mustard**,
marjoram and fresh **goat cheese**

or

Sautéed Swiss chard with low-temperature cooked **egg**,
Toma cheese sauce and crispy leeks 🍷🌿

Fresh **paccheri** sautéed with garlic, olive oil, chilli and **baby squid***,
served on black **bread** cream

or

Tortelli* filled with **egg** yolk, crispy guanciale, **Pecorino** Romano foam
and balsamic **bread** crumbs

Large trout tapas slow-cooked in oil with dill, **beurre blanc**,
trout roe and baby fennel 🍷

or

Guinea fowl leg with marjoram and ginger, saffron **reduction**, baby courgettes
with lemon thyme and cooked peaches 🍷

Cheese selection 🍷🌿

or

Mojito and passion fruit **namelaka***, with coconut-infused pineapple
and orange biscuit 🍷🌿

euro 63,00

Wine pairing selection 20 euro p.p.

Traditional menu

Veal eye round, **tuna sauce**, **veal jus**, sweet-and-sour red onion and caper flowers 🍷

Potato and nettle **gnocchi** with rabbit **ragù*** and sautéed chanterelle mushrooms

Cheese selection 🍷🌿

or

Approdo's **tiramisu** served in a jar, with crystallized **chocolate**

euro 45,00

Wine pairing selection 15 euro p.p.

Lake menu

Marinated salmon trout*, nori seaweed, citrus and ponzu vinaigrette, chive oil and soy pearls

Carnaroli **rice**, Barone selection, creamed with thyme and lemon, served with seared **pike-perch***

Cheese selection

or

Baileys panna cotta*, cocoa crumble, salted caramel and popcorn

euro 45,00

Wine pairing selection 15 euro p.p.

Vegan menu

Chickpea **hummus** with basil, roasted aubergines and cherry tomatoes, delicate sauce

Semolina **tagliolini***, sautéed with pea purée, **fried** courgettes and mint, toasted **pistachios**

Oven-baked vegetable terrine with kimchi sauce and beetroot purée




Berry gazpacho, mint, lemon sorbet and sage

euro 50,00

Wine pairing selection 15 euro p.p.

* 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.