








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

## Starter

Veal fillet with Monferrina <b>sauce</b> , <b>anchovies</b> and sweet and sour red onion		16,00
Beef tartare, salted <b>zabaglione</b> with <b>mustard</b> and caper powder, cucumber, lime, crispy parmesan		19,00
Cod <b>tapas*</b> in <b>panko bread</b> , green sauce and Spinto <b>bitter gel</b>		18,00
Citrus and Sichuan pepper marinated <b>trout</b> , its <b>eggs</b> , Greek <b>yogurt</b> , asparagus and sprouts		18,00
Chickpea Farinata, sautéed vegetables with thyme and rosemary, delicate sauce	  	16,00
Pastry <b>flan</b> filled with Mottarone <b>cheese</b> , artichoke		16,00

## First course

Carnaroli rice Barone creamed with <b>Seirass</b> , hazelnuts and <b>Barbera</b> reduction	 	20,00
Ravioli* filled with <b>Neapolitan ragù</b> , <b>provola</b> sauce and basil oil		18,00
Saffron <b>tagliatelle*</b> with white <b>rabbit ragù</b> , olives		20,00
Gnocchi* with garlic, oil and chilli <b>squids</b> , crispy Coimo <b>bread</b>		18,00
Gragnano <b>linguine</b> , <b>trout</b> , broccoli, tomatoes, mandarin oil <b>stew</b>		18,00
Quinoa stuffed crepe au gratin with turnip tops and <b>almond</b> cheese	  	16,00
Spaghetti carbonara		16,00
Spaghetti bolognese		16,00

Gluten-free pasta and gnocchi available 

## Main course

Perch fillets*, sage and vegetable <b>tempura</b> , lime and ginger <b>mayonnaise</b>	24,00
Split <b>trout*</b> cooked in the oven, with aromatic herbs and potatoes 	24,00
<b>Turbot*</b> , escarole, caper flowers, dried tomatoes, salmoriglio sauce 	26,00
Beef fillet, salted shallots, carrot ketchup, salted <b>butter</b> 	29,00
Double-cooked pork belly, potato <b>millefeuille</b> , spinach, beer <b>sauce</b> 	22,00
Deconstructed veal ossobuco, green sauce, <b>celeriac</b> puree 	24,00
Bean <b>Hummus</b> , baby carrots, chimichurri sauce, salted <b>almonds</b> with turmeric   	16,00
Vegetables of the day   	8,00

## Salad

Mixed salad   	8,00
Salad, <b>burrata</b> , two different tomatoes and fresh basil  	12,00
Curly salad, cucumbers, radishes, carrots, <b>mixed seeds</b>   	12,00

# 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

Three chocolate **mousse** and **cocoa** powder 9,00

Apple with raspberry in osmosis, **Mojito** ice cream, citrus **crumble**   9,00


Soft peach **tarte tatin**, vanilla and caramel **sauce** 9,00

Porto wine **panna cotta**, caramelized pears, pine nut **crumble**   9,00



Ice cream  7,00

Sorbet   7,00

# Tasting menu

Beef tartare, salted **zabaglione** with **mustard** and caper powder, cucumber, lime,   
crispy **parmesan**  
or



Citrus and Sichuan pepper marinated **trout**, its **eggs**, Greek **yogurt**,   
asparagus and sprouts  
\*\*\*

Carnaroli rice Barone creamed with **Seirass**, huzel **nuts** and **Barbera** reduction    
or

**Gnocchi\*** with garlic, oil and chilli **squids**, crispy Coimo **bread**  
\*\*\*

**Turbot\***, escarole, caper flowers, dried tomatoes, salmoriglio sauce   
or

Double-cooked pork belly, potato **millefeuille**, spinach, beer **sauce**   
\*\*\*

Selection **Cheese**    
or


Three chocolate **mousse** and **cocoa** power

euro 53,00

Selection of paired wines euro 20 p.p.

# Traditional menu

Saffron **tagliatelle\*** with white **rabbit ragù**, olives  
\*\*\*

Deconstructed veal ossobuco, green sauce, **celeriac** puree   
\*\*\*

Selection **Cheese**  

or

Porto panna cotta, caramelized pears, **pine nut crumble** 

euro 43,00

Selection of paired wines euro 15 p.p.

## Lake menu

Gragnano **linguine**, **trout**, broccoli, tomatoes, mandarin oil **stew**  
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Perch fillets\*, sage and vegetable **tempura**, lime and ginger **mayonnaise**  
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Selection **Cheese**  

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Soft peach **tarte tatin**, vanilla and caramel sauce  
euro 43,00

Selection of paired wines euro 15 p.p

## Vegan menu

Chickpea Farinata, sautéed vegetables with thyme and rosemary, delicate sauce     
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Quinoa stuffed crepe au gratin with turnip tops and **almond** cheese     
\*\*\*

Bean **Hummus**, baby carrots, chimichurri sauce, salted almonds with turmeric     
\*\*\*

Apple with raspberry in osmosis, **Mojito** ice cream, citrus **crumble**  

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.