

MENÙ À LA CARTE

RISTORANTE “LA VERANDA” Moltrasio

HOTEL POSTA



RISTORANTE “LA VERANDA”

MOLTRASIO
LAGO DI COMO

TRADITIONAL COURSES

APPETIZERS

House made liver patè with pickled vegetables	15,00
Our smoked salmon with "pan brioche"	15,00
Our homemade bresaola with oil and lemon	14,00
Lake fish in vinegar sauce	14,00
Griddled "Missoltini" from our lake	14,00
Lake taste appetizer ("Agoni" and "Missoltini")	16,00
Mixed cheese selection	13,00

FIRST COURSES

Spaghetti with bacon in spicy tomatoes sauce	15,00
Meat ravioli home made with pinenuts sauce	15,00
Vegetable soup	11,00
Risotto with perch fillets (min 2 pax)	22,00 p.p.

MAIN COURSES

Breaded perch fillets	20,00
Pike perch slide with seasonal side	24,00
"Real" Fried veal cutlet "Milanese style"	23,00
Beef fillet with seasonal side	26,00
Wild boar breasted with polenta	20,00

SIDES

Large mix salad	10,00
Small mix salad	7,00
Vegetables in butter or steamed	7,00

HOME MADE DESSERT

Almond cake	8,00
Tiramisù cake	8,00
Home-made ice cream	6,00
Daily parfait	7,00

SEASONAL COURSES

**These dishes are constantly renewed,
we therefore ask you to contact us directly to get the menu of the moment.**

APPETIZERS

Zucchini flowers stuffed with buffalo ricotta and
confit datterino cream 16,00

Prawns with rocket and avocado salad and yogurt sauce 16,00

FIRST COURSES

Homemade tagliatelle with Porcini mushrooms 16,00

Spaghetti with "Veraci" white clams 16,00

MAIN COURSES

Sea bass fillet with seasonal side 24,00

White lake fish in butter and sage 22,00

Veal loin with Finferli mushrooms sauce 24,00

Venison medallion with wild berry sauce
and spätzle 28,00