

MENU'

STARTERS

- Traditional Vitello tonnato
- Egg cooked at 65°, pumpkin purée and Alpe cheese
- Marinated trout, beetroot and milk cream
- Beef Tartare, caprino cream, potatoes, marinated egg yolk

FIRST COURSES

- Lombard-style lasagnetta with Parmigiano mousse
 - Ricotta and spinach ravioli, butter and sage
- Risotto with porcini mushrooms and taleggio cheese cream
- Potatoes gnocchi with countryside ragù

MAIN COURSES

- Tagliata steak, sizzling potatoes and spinach
 - Pork cheek, polenta and red currants
- Char fish, broccoli and seasonal vegetables
- Celery root cutlet, carrot and vegetable jus

DESSERT

- Tiramisù
 - Panna cotta with berries
- Tarlet, chocolate ganache, vanilla ice cream
 - Apple's millefoglie

ARABELLA
cucina comasca contemporanea