

MENU



La
dama
del porto

TASTING MENU

Menu 3 courses of your choice 45

Glass of prosecco

Starter

First/ Second course Dessert

With wine pairing (2 glasses) 57

Menu 5 courses of your choice 65

Glass of prosecco

2 Starters

First course

Second course

Dessert

With wine pairing (4 glasses) 93

Cover charge, water, homemade bread and coffee included.
This option requires a minimum two people. Dishes must be the same.

STARTER

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| Salted beef tacos
with spinach mayonnaise and crispy apple
1- 4-10-11 | 16 |
| Cured beef Mocetta
filled with caramelised onions, chestnut velouté,
Fontina cheese and raspberry crumble
7 | 17 |
| Housemade fried pizza
with lake fish tartare, lemon sauce and fresh salad
1- 3- 4- 5 | 17 |
| Carrot gazpacho
with bonito fish, goat cheese tzatziki and black cumin
8- 9- 11 | 18 |
| Beetroot babà
with goat cheese and egg yolk sauce
1- 3- 7 | 15 |

FIRST COURSE

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| Saffron risotto
with Bra sausage and veal jus
7- 9- 11 | 20 |
| Plin pasta stuffed
with rabbit ragù and red berries
1- 3- 9 | 18 |
| Mixed pasta
with beans and shellfish
1- 4- 9- 14 | 17 |
| Lake fish ravioli
with cauliflower cream, lemon and hazelnuts
1- 3- 4- 8- 9 | 19 |
| Capellini with broccoli cream
'nduja and bergamot
1- 7 | 17 |



SECOND COURSE

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| Slow-cooked beef cheek
with mashed potatoes and jus
7- 9 | 22 |
| Glazed venison with vin brulé
with potatoes and red berry sauce
7- 9 | 24 |
| Steamed cod in a crust
with pil- pil sauce and vegetables
4 | 22 |



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| Monkfish wrapped in bacon
with porcini mushrooms
4- 15 | 24 |
| Baked potato with poached egg
black truffle and cheese sauce
3- 7 | 20 |