



VILLA CARONA
HOTEL

Chef Riccardo Crepaldi, Edoardo Tresoldi, Mario Pacini

Cover charge € 4,00 p/p

STARTERS

Fassona tartare with mustard, mayonnaise and perlage	€ 19,00
Courgette flowers filled with "Parmigiana", Buffalo "mozzarella", basil "pesto" and silene herb	€ 20,00
Lime marinated char, nettles sauce, puffed corn and Jerusalem artichoke	€ 18,00
Creamed lucioperca fish, blinis, Crusco pepper and wild garlic	€ 20,00



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FIRST COURSES

Caroncello: casoncello filled with Carona potatoes, butter and sage on a bacon foam	€ 18,00
Carnaroli rice with chanterelles mushroom, Botticello cheese, and fried parsley	€ 22,00
Cacio and pepe spaghetti with red Mazara del Vallo lobster and lime	€ 20,00
Malfatti pasta with wild spinach, Taleggio cheese fondue, Cardoncello mushroom and Bergamo sheep sauce	€ 19,00
Scialatielli pasta with baby octopus, puntarelle chicory and goat cheese foam	€ 21,00



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SECOND COURSES

Light fried fish from the Mediterranean Sea with sweet and sour sauce	€ 29,00
Salted cod fillet in mountain herbs breading, courgettes and yogurt dressing	€ 26,00
Peas cream, broad beans, courgette flowers and pecan nuts	€ 21,00
Deer sirloin, tasty catalogna herb and tapioca	€ 32,00
Low temperature veal cheek, Barolo sauce and celery root foam	€ 25,00



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DESSERT

"Polenta e osei" in a hazelnut nest	€ 11,00
Apple strudel, vanilla sauce	€ 11,00
Tiramisù sphere, white coffee sauce	€ 12,00
Mango and ananas, milk ice cream and dried coconut	€ 11,00
Strawberry semifreddo, Ruby chocolate crumble	€ 11,00
Valle Brembana cheese tasting with jam combination	€ 15,00