

*Lècru, the restaurant of Relais Castello di Casiglio
in the most ancient Room of the Castle*

RISTORANTE
LÈCRU

*Chef Michele Pedrazzini
welcomes you to our restaurant*

Timetable

Lunch

12:30 - 14:30

Dinner

19:45 - 22:00

RISTORANTE LÈCRU

Appetizers

ARTISANAL COLD CUTS SELECTION
served with side Dish of the Day
∞ 18



GUINEA FOWL SALAD
with Endive, Dandelion and Apples Jam
∞ 20



ARTICHOKE
with Mushrooms, Taleggio Dop Cheese Cream
and winter crunchy Vegetables
∞ 18

CODE³
in three different consistencies and ways of cooking
∞ 22



EEL
lacquered with cooked Must, Corn and Buckwheat Cream
with red Onions
∞ 22

RISTORANTE LÈCRU

Main Courses

PACCHERI

Felicetti Selection with Cacio Cheese and Pepper,
Bottarga Lake and Wood Sorrel

∞ 22

SPAGHETTONI

with Beetroot Extract and Fossa Pecorino Cheese Cream

∞ 20



RISOTTO

with Garlic, Oil, Chili Pepper and Sea Bass marinated with Citrus

∞ 25

HOMEGROWN CHESTNUTS CREAM

with mignon Canederli with Iberico Ham and sour Cream

∞ 18



Home Made Fresh Pasta of our Production

TAGLIOLINI 30 EGG YOLKS

Tagliolini Pasta made with Egg Yolk, local Truffle,
Butter and Breadsticks crumbs

∞ 25



TORTELLONI

of Rabbit cacciatore with Kale and red Shrimps Tartare

∞ 24

BOLOGNESE LASAGNA

according to Tradition with 40 months Parmesan Cream

∞ 18

Gluten Free Dishes

BOLOGNESE LASAGNA GLUTEN FREE

∞ 18



CORN SPAGHETTI GLUTEN FREE

with Beetroot Extract and Fossa Pecorino Cheese Cream

∞ 20



RISTORANTE
LÈCRU
Meat and Fish Courses

VEAL FILLET

cooked with "Rossini moderna" Method with Liver Mousse,
black Truffle from Lario Lake and Vegetables
∞ 30



ROE DEER LOIN

with Vegetables, Salsify and red Berries
∞ 26



LIVO LAMB

Cooked in two ways: Muscle with Potatoes and roasted Chop
∞ 25



CHAR SUPREME

with marinated Turnip, milky Cream, sweet Garlic
and Missoltino Fish
∞ 28



MONKFISH

served with Lard d'Arnad, Nori Seaweed, Lentils Cream and Gravy
∞ 30



CATCH OF THE DAY

According to Market availability
∞ 35



Grilled Meat

BEEF TENDERLOIN

With Rustic Potatoes, Mustard Mayonnaise
∞ 28



PORK PLUMA

lightly marinated and Vegetables
∞ 26



FLORENTINE STEAK ≈ 1,2 kg
with Spinaches and BBQ Vegetables
∞ 62



...and for Kids Milanese Style Chicken Cutlet with Fries ∞ 18

RISTORANTE LÈCRU

THE IBÉRICO HAM CORNER

served with Cantabrian Anchovies, Burrata Cheese and roasted Pepper

GREEN - DE CEBO DE CAMPO (seasoning 36 months)

It comes from pigs fed partly on acorns, partly on feed. In this case, the origin of pigs must be at least 50% of the Iberian breed.

∞ 24

RED - DE BELLOTA IBÉRICO (seasoning 48 Months)

It comes from pigs left free and raised in a non-intensive way in the Dehesas, the large Spanish farms. They are pigs fed on what nature offers in the oak woods: acorns above all, but also grass and roots. Also in this case the pigs must be at least 50% Iberian genetics

∞ 27

BLACK - PATANEGRA (seasoning 36 months)

The only true Pata Negra, ham made from 100% pure Iberian pigs, left free in the Dehesas and fed on acorns (for this reason called De Bellota 100% Iberian)

∞ 30

SELECTION OF THREE TYPES

∞ 35

RISTORANTE
LÈCRU

**Dessert
&
Cheeses**

RISTORANTE
LÈCRU
Our Cheeses

Selection of local Cheeses from Como Lake
with Homemade Jams and Chestnuts Honey



∞ 16

Selection of Bitto DOP 2019, 2020 and 2022
from Val Gerola



∞ 14

Selection of fresh Cheeses with Berries Jam



∞ 14

There is no sincerer love than the love of food

George Bernard Shaw


* This product may have been kept at temperatures of -18° C or otherwise frozen in order to meet top hygienic, sanitary and organoleptic standards.

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We inform our guests that food and beverage served in our restaurant and bar, might contain allergene ingredients.

A member of our staff is at your disposal for further information.

RISTORANTE
LÈCRU
Our Desserts

PISTACHIO SEMIFREDDO
with craqueline Cream Puff and warm chocolate Mousse 
∞ 10

MERINGUE
with Natural Yogurt and wild Strawberry 
∞ 10

PEER AND CHOCOLATE
Peer flavoured with red Wine  
with dark Caramel and dark Chocolate 70%
∞ 10

WARM BRASCHINO
from Lario Lake with Egnog 
and Ice Cream flavoured with Hay
∞ 10

Fruits and ice Cream**

OUR FRUIT SORBETS* 
∞ 8

SLICED FRUIT WITH ARTISANAL ICE CREAM ** 
∞ 10

Our Dessert Wines →

RISTORANTE
L'ECRU
Dessert Wines

		
Vinsanto Chianti Classico - Antinori	€ 38,00	€ 8,00
Muffato Castello della Sala - Antinori	€ 55,00	
Ramandolo DOCG "Il Longhino" - Dario Coos	€ 29,00	€7,00
Picolit Docg - Dario Coos	€ 50,00	
Tre Filer Tav. I Frati - Cà dei Frati	€ 28,00	€ 6,00
Ben Ryè Passito di Pantelleria Doc - Donnafugata	€ 45,00	€ 9,00
L'Ecrù Passito Terre Siciliane - Firriato	€ 48,00	
Favinia Passulè Igt Zibibbo - Firriato	€ 50,00	
Vertemate Alpi Retiche Igt Passito - Mamete Prevostini	€ 48,00	€ 9,00
Bianco di Ornella Igt - Ornella Molon	€ 36,00	€ 8,00
Passito di Pantelleria - Solidea	€ 45,00	€ 8,00
Gewurztraminer Vend. Tardiva Doc - T. Hofstaetter	€ 45,00	€ 8,00
Tal Luc - Lis Neris	€ 68,00	
Torcolato - Maculan	€ 37,00	€ 7,00
Acininobili - Maculan	€ 65,00	
Recioto Valpolicella Classico Angelorum - Masi	€ 32,00	
Malvasia Colli Piacentini - Luretta	€ 35,00	
Moscato d'Asti Vivace Docg - Castel del Poggio	€ 27,00	€ 6,00
Capinera Gialla Moscato - Tommasi	€ 29,00	
Moscato d'Asti Lumine Docg - Vigneti di Cà d'Gal	€ 28,00	

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Cover Charge: 3,00 € per person

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