

RISTORANTE
LÈCRU

*Chef Michele Pedrazzini
welcomes you to our restaurant Lècru*

Appetizers

TARTARE

Beef Tartare, Parmesan in two consistencies,
Salad, Black Truffle from the Upper Lario
∞ 24

CUTTLEFISH **, SQUID INK AND PEAS

Cuttlefish Filange, fresh Peas Foam, puffed Black Rice Chips
∞ 20

CRUNCHY EGG

Mashed Potatoes,
Mixed Salad, Mushrooms Dust and Duck Bacon
∞ 20

FOCACCIA "ESPRESSA"

Burrata, fresh tomato,
Cantabrico sea Anchovies and Basil
∞ 16

OUR RAW FISH

According to Market availability
∞ 30

RISTORANTE LÈCRU

Main Courses

SPAGHETTI

Felicetti Selection, Parsley Exrtact,
Beans Cream* and Lavarello Fish Eggs
∞ 20

RISOTTO

Campo dell'Oste Selection creamed with local Saffron Pistils,
Gremolata Gel and Roasted Marrow** into the bone
∞ 25

TORTELLI*

Alpe di Megna Sheep Ricotta and
Aromatic Erbs, Buttermilk, Lemon and marinated Agone Fish*
∞ 20

COMO PATATOES SPHERES*

Deer, Chicory and Apples Mustard
∞ 18

SCIALATIELLI

Homemade, Caciucco restricted and Seafood Hotpot
∞ 24

BROAD BEANS CREAM*

Mezzemaniche Pasta, Lard and black Garlic
∞ 18

CAPON CONSOMMÉ*

Vegetables and Bitto DOP 2018 Cheese
∞ 16

Gluten-Free Main Courses

LASAGNETTA** WITH BOLOGNESE RAGOUT ∞ 18

PENNETTE PASTA WITH DEER RAGOÛT AND RED FRUITS ∞ 20

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Meat and Fish Courses

RED ROE DEER**

Roe Deer Loin, Vegetables and red Fruit
∞ 28

QUAIL

Chest to 64° Degrees, withered Apricot,
Confit Leg, Foie Gras, Mustard
∞ 26

PORK RIB

Laquered to Beer, Polenta Cream
and Shallots
∞ 24

BACCALÀ FISH**:

creamed with crispy Polenta
at low Temperature with Potatoes Crea, and Orsino Garlic
∞ 26

WHITE MORONE AMBERJACK

Grilled Amberjack from Ligure Sea Bottom, pink Pepper,
Broccoli Cream and Radishes Salad
∞ 26

CATCH OF THE DAY

According to Market availability
∞ 35

Il Manzo alla Griglia

BEEF FILLET

Rustic Potatoes, Mustard Mayonnaise
∞ 28

GRILLED RIB ≈ 1,2 kg

Erbs Oil and Charcoal Vegetables
∞ 62

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

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THE IBÉRICO HAM CORNER

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

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**Dessert
&
Cheeses**

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Our Cheeses

Selection of Italian Cheeses with Jams and local Honey

∞ 16

Selection of Bitto DOP 2017, 2019 and 2021 from Val Gerola
with Jams and grilled Bisciola

∞ 14

Selection of local 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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**Sweet creations by our Pastry Chef
Matteo Casiraghi**

TIRAMISÙ*

Reinterpretation of our Pastry Chef

∞ 10

BRAULIO PARFAIT*

Hazelnut, crispy Bisciola and Lemon Balm

∞ 10

SOTTOBOSCO

Dark Chocolate, Milk Chocolate, Berries, Lario Oil

∞ 10

CHEESECAKE*

Variation of Raspberries, Vanilla Berries

∞ 10

Fruits and ice Cream**

OUR FRUIT SORBETS*

∞ 8

SLICED FRUIT WITH ICE CREAM **

∞ 10

CUP OF ICE CREAM ** WITH HOT BLUEBERRIES

∞ 10

Our Dessert Wines →

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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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