



Aenü



Leina (Lago Maggiore) - Hotel Paradiso



CUSTOMER INFORMATION

INHERENT THE PRESENCE OF INGREDIENTS IN FOODS OR TECHNOLOGICAL ADJUVANTS CONSIDERED ALLERGENS OR THEIR DERIVATIVES

DEAR CUSTOMERS AND THEIR FAMILIES ARE NOTIFIED THAT IN THE FOOD AND BEVERAGE PREPARED IN THIS EXERCISE, INGREDIENTS MAY CONTAIN OR ASSISTANT CONSIDERED ALLERGENS

- 1 Cereals containing gluten and derivatives (wheat, rye, barley, oats, spelled, kamut)
- 2 Crustaceans and shellfish-based products
- 3 Eggs and egg products
- 4 Fish and fish products
- 5 Peanuts and peanut products
- 6 Soy and soy products
- 7 Milk and milk products
- 8 Nuts and their products (almonds, hazelnuts, walnuts, acagiù nuts, pecan, Brazil, pistachios, macadamia nuts)
- 9 Celery and celery products
- 10 Mustard and mustard products
- 11 Sesame seeds and sesame-based products
- 12 Sulphites in concentrations higher than 10 mg/kg
- 13 Lupins and lupine-based products
- 14 Molluscs and shellfish-based products

One of our agents in charge is at your disposal to provide any additional support and information, even through the exhibition of appropriate documentation. Such as special operating instructions, recipe books, original labels of raw materials.

- The following product may be frozen



Salads

Salad, watermelon, goat cheese and watercress ⁷
€ 15,00

Fennelsalad, orange and olives ⁸
€ 15,00

Rocket salad, salmon and Greek yogurt ^{4,7} ●
€ 15,00

Insalata di gamberi
Salad, shrimp, corn, chervil and nuts ^{2,8} ●
€ 15,00

Insalata Nizzarda
Salad, green beans, tomatoes, tuna, eggs and olives ^{3,4} ●
€ 15,00

Insalata Caprese - Tomatoes and mozzarella ⁷
€ 15,00

Parma ham and melon
€ 13,00



Hors d'oeuvre

Marinated salmon trout tartare with avocado mousse ^{4,7} ●

€ 20.00

Lukewarm pike-perch carpaccio with
diced cherry tomatoes and rocket salad ⁴ ●

€ 18.00

Thin slices of dry-salted beef meat with
fig mustard and "Tête de Moine" flowers ^{7,10}

€ 18.00

Goat "Tomino" cheese with green pistachios
and sweet and sour red onion ^{1,3,7,8,12}

€ 18.00

Smoked eel on lime potato pie ⁴

€ 21.00



Pasta and Rice

Creamy risotto with "burrata" cheese
and quenelles of scampi ^{2,7,9,12} ●

€ 18.00

Pike and leek ravioli ^{1,3,4,7} ●

€ 18.00

Fresh short pasta with chard pesto
and crispy smoked goose breast ^{1,3,7,8} ●

€ 16.00

Nettles gnocchi with saffron cream and red chicory ^{1,3,7} ●

€ 16.00

"Missoltino" lake fish carbonara spaghetti ^{1,3,4,7,8}

€ 18.00



Fish and Meat

Lake golden perch fillet with butter and sage ^{1,3,4,7} ●

€ 24.00

Szechuan pepper and ginger char slices ^{1,4,7,12} ●

€ 22.00

Sea bass medallion with curry and apples ^{1,4,7,12} ●

€ 20.00

Sliced beef fillet in an aromatic
crust with Castelmagno fondue ^{1,7,8,10}

€ 28.00

Larded veal mignon with Nebbiolo
reduction and turmeric semolina ^{1,7,9,12} ●

€ 28.00

Guinea fowl breast in confit with orange puree ^{1,7,9,12}

€ 25.00



Sweets

"Surprise" tiramisu ^{1,3,7,6,12} ●

€ 8.00

Mango cheesecake in glass ^{1,3,7,6,8,10}

€ 8.00

Homemade ice cream sundae ^{7,3,8} ●

€ 8.00

Fruit salad in olive oil with almond crumble and ice cream ^{1,8,7} ●

€ 8.00

Chocolate dessert with Grand Marnier custard
and raspberries (gluten-free) ⁷ ●

€ 8.00

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