



A' LA CARTE

PER INIZIARE

- ANCHOVIES, FRIGGITELLI, PARSLEY SAUCE 22
LUKEWARM TONNO DI CONIGLIO, FOIE GRAS, VEGETABLES 25
SAN MARZANO TOMATO, BASIL, PARMESAN, BLACK OLIVES 22
TRADITIONAL VEAL WITH TUNA SAUCE 22

PRIMI

- CARNAROLI, NETTLES, SALTED LEMON, LATTICELLO 19
SPAGHETTI, SEA URCHINS, ANEMONI,
MARINATED GREEN TOMATOES, PISTACHIOS 22
EGGPLANT RAVIOLI, MUSSELS AND CLAMS, VEAL STOCK 22
TRADITIONAL AGNOLOTTI 22

SECONDI

- CHICKEN "MARENGO STYLE" 22
MONKFISH, GREEN BEANS, CHAMPAGNE SAUCE 24
AUBERGINE "PARMIGIANA STYLE" 19
VEAL, BAGNETTO ROSSO, HORSERADISH 22

PASTICCERIA

- PESCA MELBA 10
CRUMBLE, GIANDUIA, ORANGE, VERBENA 12
PANNA COTTA, FRUIT 10

Chef Matteo Monfrinotti

la DARBIA LAGO D'ORTA