DA GIACOMO AL LAGO

GRAND HOTEL TREMEZZO

LUNCH · DINNER · DRINKS

Giacomo Milano has been a culinary parlor, for 65 years, offering an authentic lifestyle of mutual exchange, warmth and kindness. It all started thanks to Giacomo Bulleri, to his restlessness and brilliance, which was to be the driving force behind everything, behind an approach that has become a standard of Milanese catering and fine dining. In 2021, from the meeting between two great and historic excellences of Italian hospitality, Da Giacomo al Lago was born, inside the Grand Hotel Tremezzo, a unique place to taste the Italian tradition of fish cuisine.

Lunch 12.00 — 16.00 · All-day dining 12.00 — 22.00

HOW TO READ THIS MENU

The numbers in brackets beside a dish are the allergens the house declares for it.

THE LINE BENEATH A DISH

Spaghetti alle vongole veraci *(1)(9)(14)(15)*

Spaghetti with clams

For any information on allergens, it is possible to consult the specific documentation that will be provided, on request, by the staff on duty.

THE ALLERGENS THIS MENU DECLARES

(1) Cereals containing gluten (wheat, barley, rye, oats, spelt, kamut and products thereof)
(2) Crustaceans and derived products
(3) Eggs and egg products
(4) Fish and fish products
(5) Peanuts and derived products
(6) Soybeans and products thereof
(7) Milk and milk products
(8) Nuts
(9) Celery and products thereof
(10) Mustard and products thereof
(11) Sesame seeds and products thereof
(12) Sulphur dioxide and sulphites above 10 mg/kg
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LUNCH

CRUDI DI MARE E ANTIPASTI — RAW FISH AND STARTERS

Crudi di mare *(2)(4)(12)(14)(15)* 74
Raw fish. Red shrimp, langoustines from Mazara del Vallo, Gobbetto shrimp, oysters, prawn tartare and red tuna tartare

Tartare di gambero rosso e sorbetto al mandarino piccante *(2)(7)(9)(12)(15)* 42
Red prawn tartare and spicy mandarin sorbet

Tartare di tonno, pesca, basilico e riduzione di aceto balsamico *(4)(15)* 38
Tuna tartare with peach, basil and balsamic vinegar reduction

Fritto misto di pesce e verdure con salsa tartara *(1)(2)(3)(4)(12)(15)* 42
Deep-fried prawns, langoustines, squid, vegetables and tartar sauce

Insalata di Mare *(2)(9)(11)(12)(14)* 40
Seafood salad

SELEZIONE DI OSTRICHE — OYSTERS SELECTION

Gillardeau n°2 “Guiffant” 12 cad. / each
Croccante, delicata essenza salmastra, lieve profumo di sottobosco con note ferrose. Crunchy, delicate salty essence, slight scent of undergrowth with ferrous notes

Sentinelles n°2 “David Hervé" 12 cad. / each
Affinate per due mesi in mare aperto, si caratterizzano per la loro spiccata salinità e il sapore salmastro con una polpa morbida e compatta. Aged for two months in the open sea, they are characterized by their marked salinity flavor with a soft and compact pulp

“Royal”, l’ostrica dei grandi chef 12 cad. / each
Al primo assaggio, l’impatto iodato avvolge le nostre papille gustative, per poi sfociare subito in una sapidità vegetale e di sottobosco, con una nota di fungo e nocciola. At the first taste, the iodine impact envelops our taste buds, and then immediately flows into a vegetal and undergrowth flavor with a note of mushroom and hazelnut

Allergen 14.

PRIMI PIATTI — FIRST COURSES

Spaghetti alle vongole veraci *(1)(9)(14)(15)* 44
Spaghetti with clams

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LUNCH

PRIMI PIATTI · CONTINUED

Tortelli cacio e pepe, tartare di gambero rosso, lime e bottarga *(1)(2)(3)(4)(7)(9)(12)(15)* 46
Tortelli filled with cheese and black pepper, raw red prawns, lime and bottarga

Linguine all'astice *(1)(2)(9)(15)* 52
Linguine pasta with lobster

Tagliolini ai ricci di mare, mazzancolle e burrata *(1)(2)(3)(7)(9)(11)(12)* 48
Tagliolini with sea urchins, prawns and burrata

Spaghetti pomodoro e basilico *(1)(9)* 38
Spaghetti with fresh tomato and basil

PESCATO DEL GIORNO — CATCH OF THE DAY

Branzino, Rombo, Dentice 150 / kg
Sea bass, Turbot, Snapper

Orata, Gallinella, Scorfano, Triglia, San Pietro, Pagello, Pezzogna, Fragolino 170 / kg
Sea bream, Gurnard, Scorpion fish, Mullet, John Dory, Axillary seabream, Red seabream, Pandora
— ALLA GIACOMO — Olive taggiasche, pomodori pachino, patate e zucchine. Taggiasche olives, cherry tomatoes, potatoes and zucchini (
— ALLA LIGURE — Patate, olive taggiasche, pinoli. Potatoes, taggiasche olives, pine nuts (1, 8, 9)
— ALLA MEDITERRANEA — Olive taggiasche, pomodori pachino, capperi. Taggiasche olives, cherry tomatoes and capers (9)
— AL SALE — Pesce a scelta cotto al forno in crosta di sale con erbette di campo. Fish of your choice baked in a salt crust with herbs from c

In base alla disponibilità del mercato, servito in varie preparazioni. Catch of the day served baked, with sauces or in a salt crust. Allergen 4.

CROSTACEI — CRUSTACEANS

Astice americano o canadese *(2)(15)* 180 / kg
American or Canadian lobster

Scamponi reali *(2)(12)(15)* 220 / kg
King langoustines

Astice blu *(2)* 260 / kg
Blue lobster

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LUNCH

CROSTACEI · CONTINUED

Gamberi carabineros, Aragosta *(2)(12)(15)* — 290 / kg
Carabineros prawns, Spiny lobster

In base alla disponibilità del mercato, serviti in varie preparazioni. Served grilled, boiled, baked, with pasta or in other ways. Alla Catalana (9, 12): camone tomatoes, red datterino tomatoes, yellow datterino tomatoes, celery, red onion, potatoes, basil, and white vinegar. Alla griglia: grilled.

SECONDI PIATTI — MAIN COURSES

Tentacoli di Polpo, millefoglie di patata e 'nduja *(1)(3)(7)(8)(11)(12)(14)* — 44
Octopus, potato millefeuille and spicy 'nduja

CONTORNI — SIDE DISHES

Patata novella alle erbe *(1)* — 18
Baked potatoes with rosemary

Spinaci aglio, olio e peperoncino — 16
Spinach, garlic, olive oil and chili pepper

Asparagi all'agro — 20
Asparagus with lemon dressing

Verdure di stagione alla griglia — 18
Grilled seasonal vegetables

INSALATE E PROPOSTE VEGETARIANE — SALADS AND VEGETARIAN OPTIONS

Insalata caprese *(9)(11)(12)(14)* — 32
Datterino, pachino giallo, pomodorino camone, mozzarella di bufala o burrata. Datterino tomatoes, yellow cherry tomatoes, Camone cherry tomatoes, buffalo mozzarella or burrata

Caesar salad *(1)(3)(4)(7)(10)* — 28
Lattuga, acciughe, crostini di pane e parmigiano. Lettuce, anchovies, bread croutons and parmesan cheese
- — Con pollo · With chicken — 10 (1, 3, 4, 7, 10)
- — Con gamberi · With shrimps — 14 (1, 2, 3, 4, 7, 10, 12, 15)

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LUNCH

DOLCI — DESSERTS 26

Bomba di Giacomo *(1)(7)*
Sfoglia farcita con crema chantilly al mascarpone e fragoline. Puff pastry with mascarpone, Chantilly cream and wild strawberries

Cannoncini di pasta sfoglia con crema pasticciera *(1)(3)(7)*
Puff pastry cannoli with vanilla custard

Tartelletta al limone con salsa al lampone e menta *(1)(3)(7)(15)*
Lemon curd tartlet with raspberry sauce and mint

Lingotto al cioccolato, bavarese al pistacchio e arancia *(1)(3)(5)(6)(7)(8)(11)(15)*
Chocolate ingot, pistachio bavarian cream and orange

Tiramisù *(1)(3)(7)(15)*

Gelati e sorbetti *(1)(3)(5)(6)(7)(8)(15)*
Sorbet and ice cream

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DINNER

Served 19.00 — 22.00, May to September

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Seafood salad

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Linguine pasta with lobster

Tagliolini ai ricci di mare, mazzancolle e burrata *(1)(2)(3)(7)(9)(11)(12)* 48
Tagliolini with sea urchins, prawns and burrata

Risotto ai frutti di mare *(2)(4)(9)(12)(14)(15)* 50
Risotto with seafood

Spaghetti pomodoro e basilico *(1)(9)* 38
Spaghetti with fresh tomato and basil

PESCATO DEL GIORNO — CATCH OF THE DAY

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Sea bass, Turbot, Snapper

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DINNER

CROSTACEI · CONTINUED

Astice blu *(2)* — 260 / kg
Blue lobster

Gamberi carabineros, Aragosta *(2)(12)(15)* — 290 / kg
Carabineros prawns, Spiny lobster

In base alla disponibilità del mercato, serviti in varie preparazioni. Served grilled, boiled, baked, with pasta or in other ways. Alla Catalana (9, 12): camone tomatoes, red datterino tomatoes, yellow datterino tomatoes, celery, carrots, red onion, potatoes, basil, and white vinegar. Alla griglia: grilled.

SECONDI PIATTI — MAIN COURSES

Tentacoli di Polpo, millefoglie di patata e 'nduja *(1)(3)(7)(8)(11)(12)(14)* — 44
Octopus, potato millefeuille and spicy 'nduja

Filetto di rombo alla mediterranea *(4)* — 46
Turbot fillet with cherry tomatoes, capers and olives

CONTORNI — SIDE DISHES

Patata novella alle erbe *(1)* — 18
Baked potatoes with rosemary

Spinaci aglio, olio e peperoncino — 16
Spinach, garlic, olive oil and chili pepper

Asparagi all'agro — 20
Asparagus with lemon dressing

Verdure di stagione alla griglia — 18
Grilled seasonal vegetables

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DINNER

DOLCI — DESSERTS 26

Bomba di Giacomo *(1)(7)*
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Cannoncini di pasta sfoglia con crema pasticciera *(1)(3)(7)*
Puff pastry cannoli with vanilla custard

Tartelletta al limone con salsa al lampone e menta *(1)(3)(7)(15)*
Lemon curd tartlet with raspberry sauce and mint

Lingotto al cioccolato, bavarese al pistacchio e arancia *(1)(3)(5)(6)(7)(8)(11)(15)*
Chocolate ingot, pistachio bavarian cream and orange

Tiramisù *(1)(3)(7)(15)*

Gelati e sorbetti *(1)(3)(5)(6)(7)(8)(15)*
Sorbet and ice cream

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DRINKS

Cocktails, beer, soft drinks, coffee, and the Classici da Giacomo al Lago

L'ITALIA DA BERE — ITALIAN STYLE COCKTAILS 28

GHT Fizz
GHT gin, Lemon juice, Sugar, Cucumber, Soda

Lake Como Sour
Blended Scotch Whisky, Grapefruit juice, Lemon juice, Chamomile syrup, Nebbiolo wine

Pink Sunset
Fusetti bitter, Chocolate bitter, Grapefruit soda

Dolcevita
Basil, Gin, Basil liquor, Limoncello, Lemon juice, Orange bitter, Prosecco

Velvet salt
Campari, Cointreau infused chamomile, Orange juice, Salt rim

I MIGLIORI DEGLI SCONOSCIUTI — THE UNSUNG CLASSICS 28

Spicy Fifty
Vanilla vodka, Saint Germain, Lime juice, Chili pepper, Honey

Naked & Famous
Mezcal, Aperol, Yellow Chartreuse, Lime juice

Last Word
Gin, Maraschino, Yellow Chartreuse, Lime juice

Raspberry Gimlet
Raspberry vodka, Chambord, Lemon juice, Sugar

Hanky Panky
Gin, Red Sweet Vermouth, Fernet Branca

ALL DAY COCKTAILS 25

Aperol Spritz
Aperol, Prosecco, Soda Water

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DRINKS

ALL DAY COCKTAILS · CONTINUED

Negroni
Campari, Red Vermouth, Gin

Whiskey Sour
Bourbon Whiskey, Lemon juice, Sugar, Egg White

Dry Martini
Gin or Vodka, Noilly Prat

French Martini
Vodka, Chambord, Pineapple juice

Tommy's Margarita
Tequila, Lime juice, Agave Syrup

Tequila sunrise
Tequila, Orange Juice, Grenadine syrup

Old Fashioned
Bourbon Whiskey, Angostura, Sugar, Soda

GHT Gin & Tonic
GHT Dry Gin, Tonic Water

SPARKLING EXPERIENCE

OUR IDEA OF CHAMPAGNE 25

Mimosa
Fresh Squeezed Orange juice, Prosecco

Rossini
Prosecco, Strawberry puree

Rouge Royal
Champagne, Brandy, Angostura, Sugar

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DRINKS

SPARKLING EXPERIENCE · CONTINUED

Old Cuban
Dark rum, Lime juice, Sugar, Angostura bitter, Prosecco

ANALCOLICI & MOCKTAILS — NON-ALCOHOLIC & MOCKTAILS 20

Green Fizz
Gin 0.0, Lemon juice, Sugar, Cucumber, Soda

Nightshade
Berries, Lemon Juice, Raspberry syrup, Sprite, Red fruit Ice Tea

Florida
Grapefruit juice, Orange Juice, Grenadine syrup, Lemon juice

Shirley Temple
Grenadine syrup, Ginger Ale

Vir-Gin Tonic
Gin 0.0, Tonic Water

BIRRA (33 CL) — BEER 14

Nastro Azzurro

Corona

BIRRA ARTIGIANALE (33 CL) — CRAFT BEER (AQUADULZA BREWERY - TREMEZZO) 16

3Mezzina
Blonde

24Sei
Indian Pale Ale (gluten free)

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DRINKS

BIRRA ARTIGIANALE (33 CL) · CONTINUED

Via Regia
Bitter

BIBITE E SUCCHI DI FRUTTA — SOFT DRINKS AND JUICES

Acqua (75 cl) 10
Water. Chiarella naturale / still water, Chiarella frizzante / sparkling water

Tè freddo 12
Iced tea (lemon, peach)

Bibite 12
Soft drinks: Coca Cola, Coca Zero, Aranciata San Pellegrino, Sprite

Succhi di Frutta 12
Fruit juices: Orange, green apple, grapefruit, pineapple, peach, cranberry, tomato

Spremute 14
Freshly squeezed juices: Orange

CAFFETTERIA — COFFEES

Espresso 8

Cappuccino, Latte Macchiato 10

Caffè freddo 10
Iced coffee

Caffè shakerato 15
Shaken coffee

Selezione di tè e infusi 12
Selection of teas and infusions

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DRINKS

CLASSICI DA GIACOMO AL LAGO · FROM GIACOMO AL LAGO · AVAILABLE FROM 4 PM TO 7 PM

Selezione di ostriche — 12 cad. / each
Oysters selection

Fritto misto di pesce e verdure con salsa tartara — 42
Deep-fried prawns, langoustines and calamari with vegetables and tartar sauce

Insalata caprese — 32
Mozzarella di bufala o burrata, datterino, pachino giallo e pomodorino camone. Buffalo mozzarella or burrata, datterino tomatoes, yellow cherry tomatoes and camone tomatoes

Caesar salad — 28
Lattuga, acciughe, crostini di pane. Lettuce, anchovies, bread croutons
— Con pollo · With chicken — 10
— Con gamberi · With shrimps — 14

Tortelli cacio e pepe, tartare di gambero rosso lime e bottarga — 46
Tortelli filled with cheese and black pepper, raw red prawns, lime and bottarga

Spaghetti pomodoro e basilico — 38
Spaghetti with fresh tomato and basil

DOLCI · DESSERT — 26

Bomba di Giacomo
Sfoglia farcita con crema chantilly al mascarpone e fragoline. Puff pastry, mascarpone Chantilly cream and wild strawberries

Tiramisù

Gelati e sorbetti
Sorbet and ice cream

Tagliata di frutta
Selection of seasonal fresh fruit

(1) Cereals containing gluten (wheat, barley, rye, oats, spelled, kamut or their hybridised strains) and products thereof
(2) Crustaceans and derived products · (3) Eggs and egg products · (4) Fish and fish products
(5) Peanuts and derived products · (6) Soybeans and products thereof
(7) Milk and milk products · (8) Nuts · (9) Celery and products thereof
(10) Mustard and products thereof · (11) Sesame seeds and products thereof
(12) Sulphur dioxide and sulphites above 10 mg/kg
(13) Lupine and products based on lupine · (14) Molluscs and products based on shellfish
(15) Product has been quick frozen, defrosted product

All prices are intended in Euro.