L'ESCALE

GRAND HOTEL TREMEZZO

TRATTORIA & WINE BAR

Lunch 12.00 — 14.30 · Dinner 19.00 — 22.30

HOW TO READ THIS MENU

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

THE LINE BENEATH A DISH

Tagliolini cacio, pepe e tartufo nero preparati al tavolo *(1)(3)(7)(17)*

Tagliolini “Cacio e Pepe” and black truffle table side prepared

We care about serving you the highest quality ingredients and meeting your dietary requirements. Please find below the list of products that may cause allergic reactions or intolerances, in addition to any foods that have been quick frozen.

THE ALLERGENS THIS MENU DECLARES

(1) Cereals containing gluten	*(2)* Shellfish	*(3)* Egg
(4) Fish	*(5)* Peanuts	*(6)* Soy
(7) Milk (including lactose)	*(8)* Nuts	*(9)* Celery
(10) Mustard	*(11)* Sesame seeds	*(12)* Sulfur dioxide and sulfites
(13) Lupin	*(14)* Mollusks	*(15)* Product has been quick frozen, defrosted product
(16) Vegan	*(17)* Vegetarian	*(18)* Gluten-free

OF THE WINES

All of the house’s wines contain sulfur dioxide and sulphites (more than 10 mg/kg).

MENU

I TAGLIERI — PLATTERS

Tagliere con selezione di 5 salumi — 32
Selection of five cold cuts

Tagliere con selezione di 5 formaggi — 34
Selection of five cheeses

Gran tagliere di salumi e formaggi — 48
Large platter of cold cuts and cheeses

Prosciutto di Parma stagionato 30 mesi tagliato a mano — 30
Parma ham aged 30 months hand cutted

Mozzarella di Battipaglia al taglio — 28
Mozzarella from Battipaglia hand cutted

Prosciutto di Parma 30 mesi e mozzarella di Battipaglia — 40
30 month Parma ham with Battipaglia mozzarella

Taglieri di salumi e formaggi italiani · Selection of Italian cold cuts and cheeses (7, 8, 9, 10, 18)

ANTIPASTI — STARTERS

Tartare di manzo, preparata al tavolo *(3)(10)(18)* — 44
Beef tartare, table side prepared

Arancini di riso alla Siciliana, farciti con ragù di carne, piselli e formaggio *(1)(3)(7)(9)* — 34
Arancini, Sicilian rice balls with meat sauce, peas and cheese

Crostone grigliato, burro e acciughe *(1)(4)(7)* — 36
Grilled bread crouton, butter and anchovies

Gambero alla catalana *(1)(4)(7)* — 36
Prawns catalana style

Fiore di zucca in tempura, crema di parmigiano *(1)(3)(7)(17)* — 36
Zucchini blossom tempura with Parmesan cream

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MENU

ANTIPASTI · CONTINUED

Bruschetta di grano duro, burrata, pomodori e basilico *(1)(7)(17)* 38
Burrata, tomatoes and basil bruschetta

PRIMI PIATTI — FIRST COURSES

Tagliolini cacio, pepe e tartufo nero preparati al tavolo *(1)(3)(7)(17)* 46
Tagliolini "Cacio e Pepe" and black truffle table side prepared

Spaghettoni alla carbonara *(1)(3)(7)* 38
Spaghetti carbonara style

Maccheroni all'amatriciana *(1)(3)(7)* 38
Maccheroni pasta Amatriciana style

Ravioli di patate e barbabietola, burro nocciola e semi di papavero *(1)(3)(7)(15)(17)* 44
Potato and beetroot ravioli with brown butter and poppy seeds

Lasagna al ragù, ricotta affumicata *(1)(3)(7)(9)(12)(15)* 40
Lasagna with meat sauce, smoked ricotta

Risotto basilico e lamponi *(7)(9)(12)(17)(18)* 38
Basil and raspberry risotto

SECONDI PIATTI — MAIN COURSES

Cotoletta di vitello alla milanese con verdure e patate arrosto *(1)(3)(7)* 46
Milanese-style veal cutlet with vegetables and roast potatoes

Polpette in umido con spaghetti *(1)(3)(7)(9)* 38
Meatballs in tomato sauce with spaghetti

Guancetta di manzo, purea di patate *(7)(9)(12)(18)* 48
Braised beef cheek, potato purée

Costeletta d'agnello, con tagliolini di verdure, profumo di menta *(7)(12)(18)* 48
Lamb chops with vegetable tagliolini, fresh mint

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SECONDI PIATTI · CONTINUED

Ricciola alla Mediterranea *(7)(9)(12)(18)* 48
Amberjack fillet with tomato, peppers anda olives sauce

DALLA NOSTRA GRIGLIA — FROM OUR CHARCOAL GRILL

Costata *(18)* 16 hg / 160 Kg
Ribeye steak

Tomahawk - Per due persone *(18)* 18 hg / 180 Kg
Tomahawk - For two people

Fiorentina - Per due persone *(18)* 18 hg / 180 Kg
T-bone steak - For two people

Pollo alla diavola patate e cipollotti *(10)(12)(18)* 80
Grilled devilled chicken, roasted potatoes and spring onions - For two people

Le nostre carni sono accompagnate da patate e verdure · Our meats are always served with potatoes and vegetables (7)

LE PROPOSTE VEGETARIANE — VEGETARIAN PROPOSALS

Flan di ricotta e erbette, crema di zucchine, zest di limone *(3)(7)(17)(18)* 32
Ricotta and herb flan, cream of zucchini, lemon zest

Asparagi, parmigiano e burro di arachidi *(5)(7)(17)(18)* 34
Asparagus with Parmesan and peanut butter

Insalata di spinaci, songino, patate, datterini, frescolina e yogurt *(7)(17)(18)* 30
Spinach, valeriana salad potato, frescolina cheese salad, cherry tomatoes and yogurt dressing

Polpetta di melanzana, maionese alla soya e menta *(1)(5)(6)(7)(14)* 38
Eggplant meatball with soy mayonnaise and mint

I PIATTI TRADIZIONALI DEL LAGO DI COMO — TRADITIONAL DISHES FROM LAKE COMO

Riso in cagnone e pesce persico *(4)(7)(18)* 46
Butter, sage and Parmesan rice with perch fillets

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I PIATTI TRADIZIONALI DEL LAGO DI COMO · CONTINUED

Filetto di lavarello al burro e salvia *(4)(7)(18)* 42
Lake Como whitefish with butter and sage

Cutizza con gelato alla vaniglia *(1)(3)(7)(17)* 24
Apple pancake, vanilla ice cream

DOLCI — DESSERTS

Tiramisù preparato al tavolo *(1)(3)(7)(15)* 26
table side prepared

Nuvola alla vaniglia, amarene e cioccolata calda per due persone (20 min) *(1)(3)(7)(15)* 44
Soft vanilla cloud, black cherries and hot chocolate for two people (20 min)

Mousse al cioccolato *(1)(3)(7)(15)* 22
Chocolate mousse

Il classico creme caramel *(3)(7)(17)(18)* 24
Classic Crème Caramel

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