IL SERENO AL LAGO

IL SERENO LAGO DI COMO

LUNCH AND DINNER

Chef Raffaele Lenzi

PRANZO

Lunch

I CLASSICI DE IL SERENO AL LAGO — 140

Capesante grigliate, taccole e patata viola
Grilled scallops with snow peas and purple potato chip

Risotto allo zafferano, genovese di vitello e polvere di funghi
Saffron risotto, veal Genovese and mushroom powder

Cubo di vitello alla milanese, biete, lime e salsa piccante
"Milanese-style" veal cube with Swiss chard, lime and spicy sauce

Semifreddo al pistacchio, fragoline di bosco e pistacchi salati
Pistachio semifreddo with wild strawberries and salted pistachios

Piccola pasticceria
Petit fours

Il menu degustazione verrà servito per tutto il tavolo / Menu will be served for the whole table. Abbinamento vini 80 per persona / Wine pairing 80 per person.

ANTIPASTI

Vitello tonnato e polvere di capperi *(GF)(LF)*
Veal "tonnato" with caper powder

⊡ Terrina di zucca e cime di rapa, salsa al Pecorino
Pumpkin and turnip greens terrine, Pecorino cheese sauce

Tartare di manzo verdure in agrodolce salsa aioli *(LF)*
Beef tartare with sweet and sour vegetables and aioli sauce

Capesante grigliate, taccole e patata viola *(GF)(LF)*
Grilled scallops with snow peas and purple potato chip

Tartare di pesce del giorno con avocado *(LF)*
Fish tartare of the day with avocado

⊡ VEGETARIAN ⊙ VEGAN

(GF) senza glutine / gluten free · (LF) senza lattosio / lactose free

Prezzi in euro, IVA inclusa / Prices in euro, VAT included

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PRANZO

PRIMI

Risotto allo zafferano, genovese di vitello e polvere di funghi *(GF)*
Saffron risotto, veal Genovese and mushroom powder

Tagliatelle con ragù alla bolognese
Tagliatelle with veal "Bolognese" sauce

Spaghetti ai cinque pomodori e mozzarella
Spaghetti with five tomatoes sauce and mozzarella

Linguina aglio, olio, peperoncino e scampi *(LF)*
Linguine with garlic, oil, chili pepper and king prawns

Tagliolino al tartufo
Tagliolini with truffle

Maccheroncini integrali ai funghi
Whole-wheat maccheroncini with mushrooms

SECONDI

Controfiletto di manzo con broccoli AOP
Beef sirloin with broccoli, garlic, olive oil and chilli

Verdure grigliate e salsa alla menta *(LF)*
Seasonal grilled vegetables and mint sauce

Cubo di vitello alla milanese, biete, lime e salsa piccante *(LF)*
"Milanese-style" veal cube, Swiss chard, lime, and spicy sauce

Pesce del giorno con patate e cicoria *(GF)(LF)*
Fish of the day fillet served with potatoes and chicory

Salmone alla plancha, verza e salsa alla senape e aneto *(LF)*
Salmon à la plancha, savoy cabbage and mustard-dill sauce

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SECONDI · CONTINUED

Pollo arrosto con funghi trifolati *(GF)*
Roast chicken with sautéed mushrooms

CONTORNI A SCELTA / SIDE DISHES

EACH 12

Patate arrosto
Roasted potatoes

Patata schiacciata all'olio d'oliva
Olive oil mashed potatoes

Spinaci
Spinach

Broccoli
Broccoli

Funghi
Mushrooms

Topinambur
Sunchokes

2 portate a 2 courses for 98 | 3 portate a 3 courses for 128

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DINNER

A MODO MIO 10 ANNI — 220

To begin with...

Carrot, almond and parsley

Controne bean tempeh, cauliflower and BBQ

Black fruit, olive oil and salt

Lavaret and “Cassoeula”

Raviolo, pork “Genovese” and ponzu

Sautéed escarole and beer

Marinated lettuce, mustard and liquorice

Olive oil spaghetti

Mechoui tortellini

Tempura

Grouper fillet “alla diavola”

Meat & Fish

Milk crêpe, carob, koji & beer

Coffee or infusion served with petit four

Wine pairing 160 p.p. “Fruit & Vegetable” non-alcoholic pairing 80 p.p. The tasting menu will be served for the whole table.

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DINNER

OMAGGIO ALLA TRADIZIONE 185

To begin with...

Sautéed escarole and beer

Baby artichokes, “cacio e pepe”

Pumpkin and broccoli rabe AOP

Tumminia bread, Sarawak pepper Danubio and buckwheat breadsticks

Wild mushrooms, hazelnut miso and parsley broth

“Rubia Gallega” plin ravioli, beef jus and Buonasorte cheese fondue

Lavaret, “Cassoeula” and lettuce

Mora Romagnola Milanese, sunchoke and truffle

Brioche, walnut ice-cream and figs

Coffee or infusion served with petit four

Wine pairing 120 p.p. The tasting menu will be served for the whole table.

VEGETALI, TUBERI E RADICI 160

To begin with...

Sautéed escarole and beer

Black fruit, olive oil and salt

Baby artichokes, “cacio e pepe”

Pumpkin and broccoli rabe AOP

Acorn focaccia, buckwheat and corn breadsticks

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DINNER

VEGETALI, TUBERI E RADICI · CONTINUED

Marinated lettuce, mustard and liquorice

Cauliflower and redcurrant

Olive oil spaghetti

Wild mushrooms, hazelnut miso and parsley broth

Controne bean tempeh, cauliflower and barbecue

Fruit in kombucha

Sunchoke, chicory and black garlic

Coffee or infusion served with petit four

Wine pairing 150 p.p. The tasting menu will be served for the whole table.

A' LA CARTE

Wild mushrooms, hazelnut miso and parsley broth

Lamb, sunchokes and artichokes

Escarole, celeriac, bergamot and mullet bottarga

Spaghetti, Giffoni hazelnut butter and capers

Rice, porcini mushrooms, green shiso and Lapsang Souchong

"Rubia Gallega" plin ravioli, beef jus and Buonasorte cheese fondue

Lavaret, "Cassoeula" and lettuce

Grouper fillet "alla diavola"

"Rubia Gallega" beef sirloin, beurre blanc and green peppercorn

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DINNER

A' LA CARTE · CONTINUED

"Mora Romagnola" pork rib, cauliflower and pickled radish

2 courses with dessert for 135 | 3 courses with dessert for 170

DOLCI

Sfoglia di latte, koji d'orzo e mela annurca
Milk veil with barley koji and Annurca apple

Crêpe con fichi, mandorle e amaretti
Crêpes with figs, almonds and Amaretti

Millefoglie di pere al caramello
Pear mille-feuille with caramel

Torta al cioccolato e kefir
Chocolate cake and kefir

Gelati e sorbetti
Ice creams and sorbets

Selezione di formaggi
Cheese selection

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