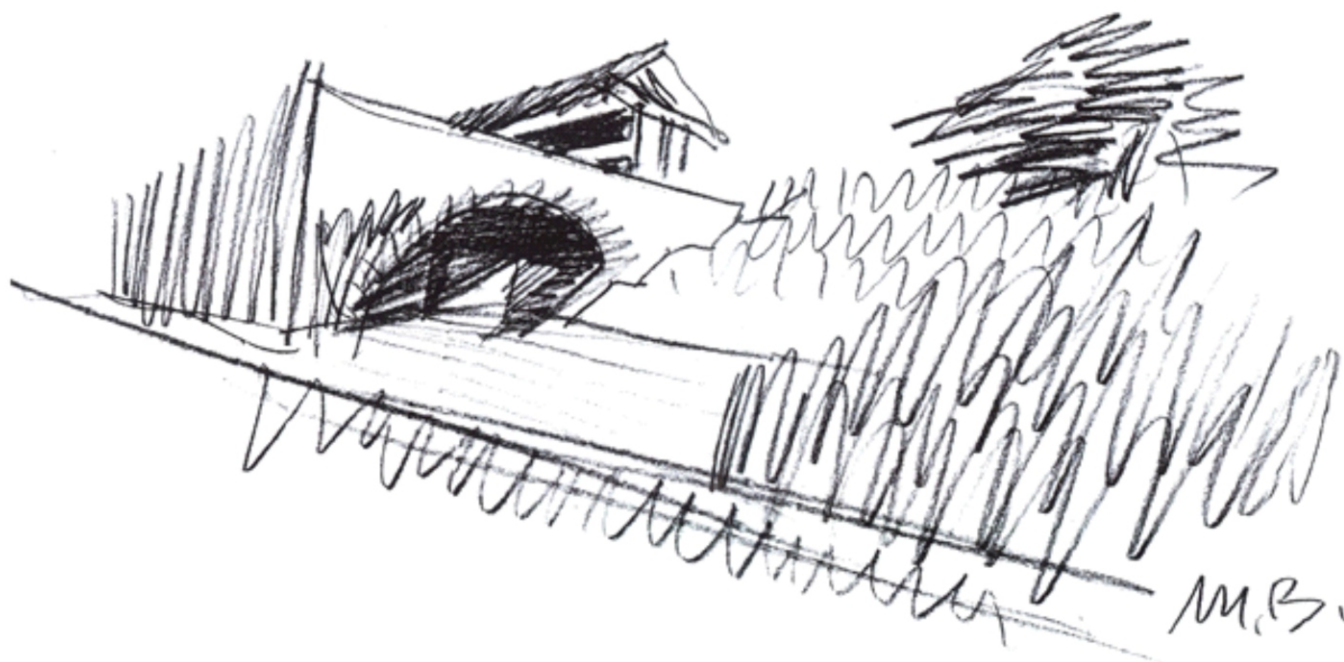




RISTORANTE
MONCUCCHETTO

Menu





RISTORANTE
MONCUCCHETTO

Tasting menu

Welcome amuse bouche at Moncucchetto

Spring garden on a bed of courgettes and traditional balsamic vinegar

Spaghetti with lake carbonara and Ceresio roe

Duck breast with rhubarb with spring side dish fantasy and wild garlic sauce

Our careful selection of cheeses

Creamy yoghurt with brown sugar crumble, seasonal fruit and gold 'paillettes

Small pastries

5-course tasting menu

115 p.p.

Menu with wine pairing suggested by our sommelier

165 p.p.

Appetisers

Spring garden on a bed of courgettes and traditional balsamic vinegar 28

Savoury beignets, pea mayonnaise, soya and sesame sautéed snow peas, red coral 27

Croquettes of lake pate, crispy leaves and asparagus, chives 31

KidPate in pistachio crust with homemade vegetable giardiniera 29

First courses

Warm vegetable 'tagliolino', saffron potato cream, nasturtium pesto and almond 27

Spaghetti with lake carbonara and Ceresio roe 33

Durum wheat maltagliati with free-range cockerel and morel mushrooms in cream sauce 26

Asparagus risotto whipped with extra virgin olive oil and tender sprouts 28



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Main Courses

Spiced Chicken Guggeli with vegetable creation 32

Sweet potato rösti stuffed with spring mushrooms and spicy vegetables 29

Pikeperch in a cloak of edible flowers on creamed fennel 46

Duck breast with rhubarb with spring side dish fantasy and wild garlic sauce 41

From Alpine Pastures

Our careful selection of cheeses 19 - 27

Sweet creations

Rhubarb delights in three different processes 17

Strawberry gratin flambéed in kirsch and scented with lemon grass, pistachio ice cream 18

Creamy yoghurt with brown sugar crumble, seasonal fruit and gold 'paillettes 17

Chocolate and hazelnut creation perfumed with maraschino liqueur and fresh fruit 18

For any special dietary requirements, allergies and intolerances or for more information on the origin of the products used, please contact our staff.

RESTAURANT

David Nieus: IT - DE - FR - EN - PT

Gaetano Carosiello: IT - EN

Samira Caderas: RG - DE - IT - EN

KITCHEN

Andrea Muggiano

Athos Bodino

Francesco Mondani

Salvatore Gagliano

Our menu cards are made from grass, the most sustainable paper in the world