



CAFFÈ LARIANO

COMO



Palazzo San Gottardo
Lake Como
LA CANTIERA DI SAN GOTTARDO

LA PASTICCERIA

VIENNOISIERIE

The Classics of Pastry Making: buttery, flaky pastries, naturally leavened and freshly baked every day

CROISSANT | € 2,50 |

Classic, or filled with jam, hazelnut spread, or pastry cream.

MINI CROISSANT | € 1,80 |

A bite-sized version of our classic croissant

PAIN AU CHOCOLAT | € 3 |

Crispy laminated pastry with a rich dark chocolate center

PAIN SUISSE | € 3 |

Rectangular laminated pastry filled with pastry cream and chocolate

GIRELLA | € 3 |

Swirl pastry filled with pastry cream, raisins, and chocolate

VENEZIANA | € 4 |

Soft brioche with an apricot jam filling

CRUFFIN ALLA CREMA | € 4 |

Muffin-shaped laminated pastry filled with pastry cream

SWEDISH CINNAMON BUN | € 3 |

Soft, twisted sweet bun scented with cinnamon

CROISSANT SALATO | € 6 |

Our croissant filled with a selection of savory combinations



LA PASTICCERIA

GELATO

*High-quality artisan gelato, made with carefully selected ingredients.
Flavours: Hazelnut, Pistachio, Dark Chocolate, Buffalo Milk, Mixed Berries, Lemon*

ARTISAN GELATO | € 10

CRÊPES

Prepared to order following the traditional recipe.

CRÊPES | € 12 |

Crêpes with our artisan chocolate and hazelnut cream.

CRÊPES CON GELATO | € 14 |

Crêpes with our artisan chocolate and hazelnut cream, served with artisan gelato

COOKIES

Fine artisan cookies

ASSORTED FINE COOKIES (6 PEZZI) | € 8 |

Selection of 6 cookies of your choice

"ESSE" COOKIE | € 1,50 |

CANESTRELLI | € 1,50 |

COCOA & COCONUT WHIPPED SHORTBREAD | € 1,50 |

NOISETTE COOKIE | € 1,50 |



LA PASTICCERIA

MIGNON

Small sweet masterpieces

MIGNON SELECTION (6 PIECES) | € 12,00 |

A tasting selection of 6 pastries of your choice

MIGNON PASTRY (1 PIECE) | € 2,20 |

BIGNÈ WITH PASTRY CREAM

CARAMEL BIGNÈ

CANNONCINO WITH PASTRY CREAM

CANNONCINO WITH DARK CHOCOLATE CRÉMEUX

PASTRY CREAM AND FRESH FRUIT TARTLET

LEMON MERINGUE TARTLET

PECAN AND APPLE TARTLET

BLUEBERRY FINANCIER

ALMOND FINANCIER

RASPBERRY AND PISTACHIO MINI CHEESECAKE

TIRAMISU VERRINE IN A CHOCOLATE SHELL

DARK CHOCOLATE AND RASPBERRY VERRINE

LEMON AND WHITE CHOCOLATE TRUFFLE



LA PASTICCERIA

MIGNON

RUM TRUFFLE

HAZELNUT ROCHER

CARAMEL ROCHER

CANELÉ DE BORDEAUX

HAZELNUT CREMINO

PISTACHIO CREMINO

FRUIT GELÉE (2 PCS)

Small savory masterpieces

BUTTER AND ANCHOVY TARTLET

STRACCIATELLA AND TOMATO TARTLET

PARMESAN BIGNÈ

CANNONCINO WITH FRESH CHEESE AND AROMATIC HERBS



LA PASTICCERIA

BAKED CAKES & PIES

The great classics of baked pastry tradition. Cake Slice | € 9 |

CHEESECAKE BASQUE

The iconic baked specialty with an irresistibly creamy center and a beautifully caramelized surface

CROSTATA LINZER

A refined cinnamon-spiced pastry crust enriched with nuts, filled with a generous and intensely flavored mixed berry jam

CROSTATA AL CIOCCOLATO

A delicate, buttery shortcrust pastry filled with a rich, silky dark chocolate ganache

TORTA CAFFÈ E MASCARPONE

The perfect combination of coffee's aromatic complexity and the smooth creaminess of mascarpone

BANANA BREAD

A timeless classic, enriched with the warm and comforting notes of banana and sweet spices

TORTA ALLE MELE

The queen of homemade-style cakes: a soft, rich vanilla-scented batter with tender baked apples.



LA PASTICCERIA

MONOPORZIONI

Elegant single-serving versions of our most beloved desserts | € 9 |

TIRAMISÙ

Coffee-soaked sponge biscuit with mascarpone cream

SACHER

Chocolate cake with apricot jam

FRUIT TARTLET

Pastry cream topped with fresh seasonal fruit.

THE PASTRY CHEF'S FRUIT

An elegant individual fruit-based dessert

SMALL CAKES

Small cakes recommended for 2-4 people, 14 cm diameter | € 24 |

BAVARESE

A delicate, soft biscuit layered with velvety Bourbon vanilla mousse and enhanced by the freshness of strawberries

TORTA AI TRE CIOCCOLATI

A journey through the richness of cocoa: soft dark chocolate sponge combined with a luscious interplay of three chocolate mousses



LA PASTICCERIA

CUSTOM CAKES

Whether celebrating a special occasion or indulging in an everyday luxury, our Master Pastry Chefs create bespoke pastry masterpieces.

Each creation combines exceptional ingredients with the finest pastry-making techniques.

All our cakes are made to order and require 24 hours' notice

CAKE SIZE

14 cm diameter, recommended for 2-4 people| € 25

18 cm diameter, recommended for 3-6 people| € 40

22 cm diameter, recommended for 4-8 people | € 58

26 cm diameter, recommended for 6-12 people| € 82

BAVARESE

A delicate, soft biscuit layered with velvety Bourbon vanilla mousse and enhanced by the freshness of strawberries

TORTA AI TRE CIOCCOLATI

A journey through the richness of cocoa: soft dark chocolate sponge combined with a luscious interplay of three chocolate mousses

MILLEFOGLIE

The perfect harmony of contrasts: layers of crisp, buttery puff pastry paired with a silky diplomat cream

TARTE CITRON

A crisp handmade shortcrust pastry shell filled with smooth lemon cream and topped with a cloud of delicately torched meringue

TARTE MADAME

An elegant symphony of flavors: fine shortcrust pastry, premium chocolate, a refreshing raspberry gelée, and a smooth vanilla namelaka cream



LA PASTICCERIA

CUSTOM CAKES

CROSTATA CLASSICA

Tradition at its finest: a buttery shortcrust pastry shell filled with vanilla-scented pastry cream and topped with fresh seasonal fruit

SAINT HONORÉ

A masterpiece of French pastry: layers of sponge cake and puff pastry, caramelized cream puffs, Chantilly cream, and delicate notes of chocolate and vanilla

SACHER

A tribute to Viennese tradition: moist dark chocolate sponge cake filled with a refined layer of apricot jam

CHEESECAKE

A crisp shortcrust base topped with rich cream cheese filling. Available in your choice of Chocolate, Raspberry, Pistachio, or Hazelnut

CHEESECAKE BASQUE

The iconic baked specialty with an irresistibly creamy center and a beautifully caramelized surface.



LA PASTICCERIA

CUSTOM CAKES

CROSTATA LINZER

A refined cinnamon-spiced pastry crust enriched with nuts, filled with a generous and intensely flavored mixed berry jam

CROSTATA AL CIOCCOLATO

A delicate, buttery shortcrust pastry filled with a rich, silky, and indulgent dark chocolate ganache

TORTA CAFFÈ E MASCARPONE

The perfect balance between the aromatic complexity of coffee and the smooth creaminess of mascarpone

BANANA BREAD

A timeless classic, enriched with the warm and comforting notes of ripe banana and sweet spices

TORTA ALLE MELE

The queen of traditional tea cakes: a soft, rich vanilla-scented batter filled with tender baked apples



BISTROT

11.00 AM - 10.30 PM



Palazzo San Gottardo
Lake Como
LA CUCINA DI GOTTARDO

STARTERS

TARTARE DI MANZO | € 20

Knife-cut Grigio Alpina beef, shallot, capers, and anchovies

TARTARE DI RICCIOLA | € 22

Knife-cut Mediterranean amberjack, stracciatella, celery, lemon, and its own bottarga

SALMERINO GRAVLAX | € 20

Char carpaccio marinated with dill and seasonal herbs

GUAZZETTO | € 22

Mediterranean fish and seafood soup, glasswort, and grilled bread crostone

TOFU BBQ | € 18

Grilled tofu, crispy sesame, herb salad, and wild greens

UOVO POCHÉ | € 16

Slow-cooked egg, local cheese fondue, and dill

SALUMI E FORMAGGI | € 20 pp

Selection of local cured meats and alpine cheeses served with pickles, fresh and fermented vegetables, fruit compotes, and chutneys

Cover charge € 5



PASTA & RICE

SPAGHETTONI | € 18

Senatore Cappelli spaghetti pasta, butter, anchovies, and chili pepper

PAPPARDELLE | € 20

Hand-rolled egg pappardelle with traditional beef ragù

RISOTTO | € 18

Cascina Alberona Arborio rice, Semuda cheese, and aromatic pepper

FREGOLA | € 22

Homemade Sardinian fregola pasta with peas and Mediterranean seafood

GNOCCHETTI | € 16

Handmade potato gnocchetti, seasonal tomato sauce and basil-infused extra virgin olive oil

MINISTRONE | € 16

Seasonal vegetable minestrone soup with barley

Cover charge € 5



MAIN COURSES

T-BONE | € 50 (500g)

Grilled Grigio Alpina beef rib steak cooked over open flame, herb and flower salad, horseradish dressing

MAIALE NERO | € 26

Charcoal-grilled Alpine black pork with seasonal mushrooms and parsley

RICCIOLA | € 30

Grilled amberjack steak served with herb sauce and seasonal vegetables

SALMERINO BBQ | € 24

Grilled char fish, kohlrabi, aromatic herbs and miso dashi

MELANZANA FONDENTE | € 22

Miso-marinated silky eggplant, seasonal salad, and vegetable sauce

SIDES

SELECTED VEGETABLE SIDE DISHES

SEASONAL MUSHROOMS | €10

FRESH TOMATOES | €8

ROASTED NEW POTATOES | €8

GRILLED SEASONAL VEGETABLES | €10

SEASONAL SALAD | €10

Selection of seasonal salads and vegetables

Cover charge € 5



SANDWICH & BURGER

CROQUE MONSIEUR | € 14

Crispy sandwich with ham, smoked scamorza cheese, béchamel sauce and aromatic mixed greens

TRUFFLE FRENCH TOAST | € 20

Brioche bread, caramelized onions, mountain cheese, and seasonal truffle

HAMBURGER DI MANZO | € 24

Grigio Alpina beef burger, sesame brioche bun, BBQ sauce, alpine cheese, tomato, lettuce, and spiced potatoes

Served with spiced potatoes

CLUB SANDWICH | € 24

White sandwich bread, grilled chicken, crispy bacon, BBQ egg, mustard mayonnaise, lettuce, and seasonal tomatoes

Served with spiced potatoes

Cover charge € 5



INSALATE & BOWL

BURRATA E POMODORI | € 18

Burrata cheese, fresh seasonal and confit tomatoes, extra virgin olive oil and basil

INSALATA LARIANO | € 24

Seasonal salad and fruit, walnuts, sunflower seeds, sultanas and grilled tofu or chicken, served with honey dressing

PRIMIZIE DELL'ORTO | € 18

Salads, herbs, flowers, seasonal vegetables, and preserves with extra virgin olive oil

RISO GIAPPONESE | € 22

Steamed Okomesan rice, fresh vegetables, artisanal soy sauce and marinated char fish

Cover charge € 5





CAFFÈ LARIANO

COMO

RAW

6.30 PM - 10.30 PM

7-course tasting menu selected by Chef Mirko Gatti.

€85

Accompanied by our own drinks and wines.

€40

SUSTAINABILITY
LOCAL RAW MATERIALS
FIRE, FERMENTATION, FORAGING

The Chef's Mirko Gatti cuisine at Caffè Lariano stems from a vision of **sustainability**, rooted in natural processes and the most authentic cooking and preservation techniques, deeply attuned to the territory and its ecosystems. Each **ingredient** is welcomed in its entirety, according to a **"no waste"** and zero waste philosophy, where what remains is transformed and continues to live on in vinegars, sauces, fermented drinks, miso and garum.

Executive Chef: Mirko Gatti

