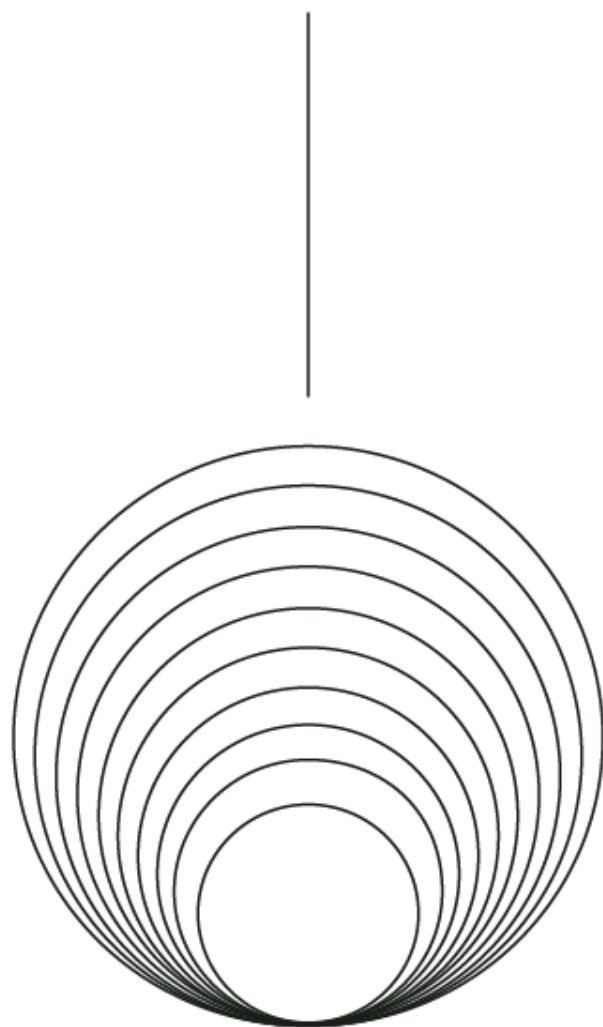


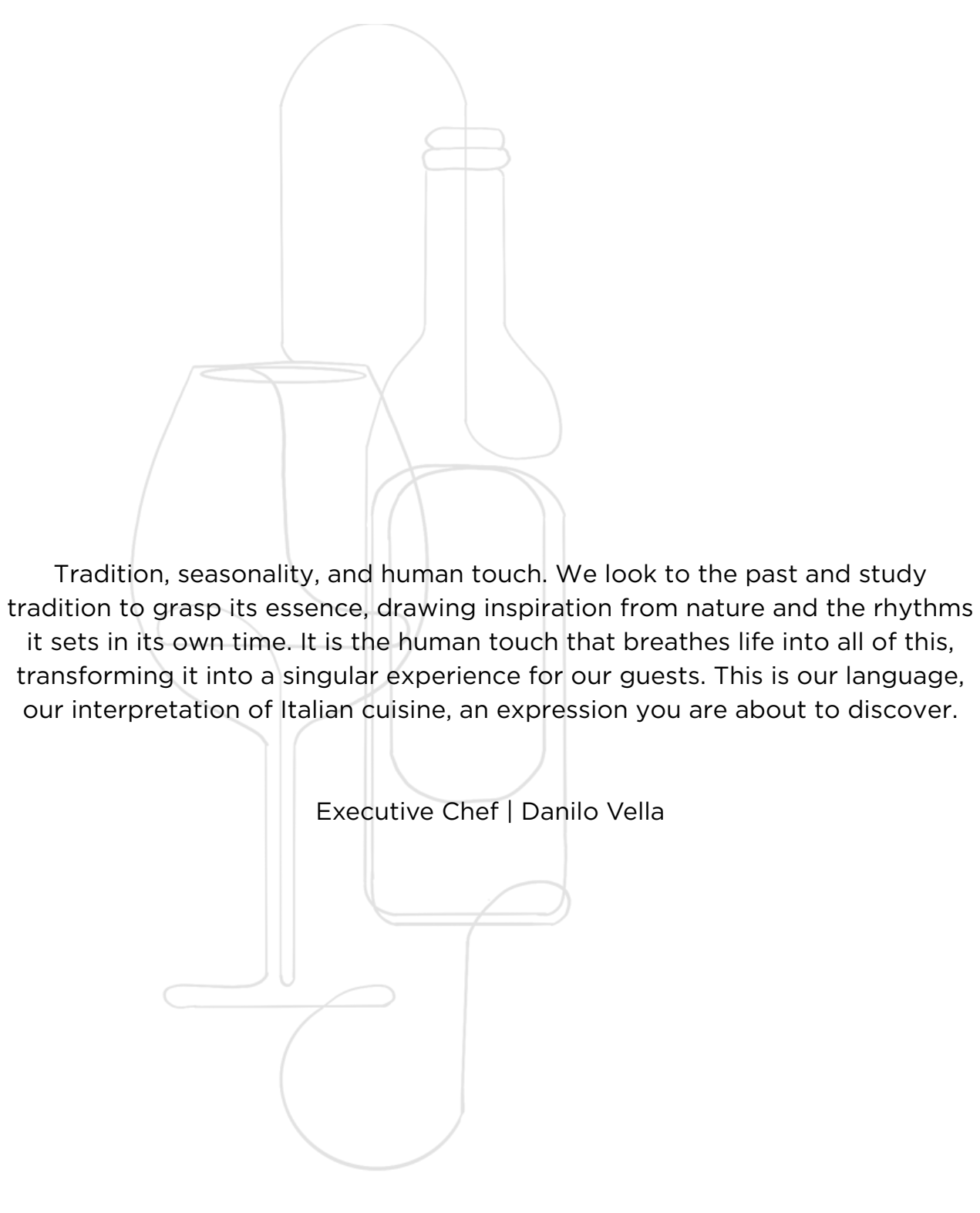


RADIANTE

RISTORANTE



Palazzo San Gottardo
Lake Como



Tradition, seasonality, and human touch. We look to the past and study tradition to grasp its essence, drawing inspiration from nature and the rhythms it sets in its own time. It is the human touch that breathes life into all of this, transforming it into a singular experience for our guests. This is our language, our interpretation of Italian cuisine, an expression you are about to discover.

Executive Chef | Danilo Vella



Palazzo San Gottardo
Lake Como

STARTERS

Cardoncello mushroom, herb sauce and puffed rice

7 

|€24|

Mazara red prawns, buffalo mozzarella and winter melon

2-4-7-12-15 

|€30|

Crispy beef belly, red tuna and aromatic herbs

1-4-9-12 

|€26|

Foie gras terrine, Ragusano cheese and red berries

6-7

|€30|

COVER CHARGE € 8



FIRST COURSES

Mezzi paccheri pasta, pumpkin and pepper sauce

1-7 ✓

|€24|

Ditali pasta, mantis shrimp and preserved lemons

1-2-4-7-9-12-15 🐟

|€26|

Risotto with seafood and tomato

2-4-7-12 🐟

|€28|

Mezze maniche pasta, beef ragù and pecorino cheese

1-7

|€26|

COVER CHARGE € 8



MAIN COURSES

Lettuce, lemon and smoked provola cheese

7 

|€28|

Roasted squid, seasonal greens and anchovies

4-6-7-10-12-14-15 

|€36|

Meagre, Swiss chard and carpione sauce

4-12 

|€34|

Chargrilled beef sirloin, pumpkin and mushrooms

6-7-12

|€38|

COVER CHARGE € 8



DESSERTS

Hazelnut, buffalo ricotta and pear

1-3-7-8 ✓

|€14|

Pistachio, orange and caramel

1-3-7-8 ✓

|€14|

Raspberry, verbena and hay

3-6 ✓

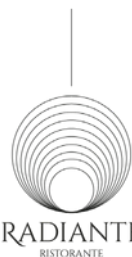
|€14|

Chocolate, Gorgonzola cheese and Marsala

1-6-7-8 ✓

|€14|

COVER CHARGE € 8



TASTING MENU



ORIGINI

A tale born in Sicily, unfolding beyond its shores, tracing our chef's journey through cherished memories, unexpected discoveries and new inspirations

Mazara red prawns, buffalo mozzarella and winter melon

2-4-7-12-15 

Ditali pasta, mantis shrimp and preserved lemons

1-2-4-7-9-12-15 

Roasted squid, seasonal greens and anchovies

4-6-7-10-12-14-15 

Pistachio, orange and caramel

1-3-7-8 

|€100|

Alcoholic Pairing € 40

Non-Alcoholic Pairing € 35





FOOD ALLERGENS

1 - Cereals containing gluten: wheat, rye, barley, oats, spelt, kamut, or their hybridized strains and derived.

2 - Crustaceans and shellfish-based products.

3 - Eggs and egg products

4 - Fish and fish products

5 - Peanuts and peanut products

6 - Soy and soy products

7 - Milk and milk-based products (including lactose)

8 - Nuts: almonds, hazelnuts, cashew nuts, pecans, brazil nuts, pistachios, Macadamia nuts or Queensland nuts and their products.

9 - Celery and celery-based products.

10 - Mustard and mustard-based products.

11 - Sesame seeds and sesame products.

12 - Sulfur dioxide and sulfites in concentrations higher than 10mg / kg, or 10 mg / L in terms of total So₂ to be calculated for products as proposed ready for consumption or reconstituted in accordance with the manufacturers' instructions.

13 - Lupins and lupins products.

14 - Mollusks and products containing mollusks.

15 - Product has been quick frozen, defrosted product

We inform our customers that some products are treated with the rapid reduction of temperature, pursuant to reg. CE n852 / 04.

Products marked with number **15** are frozen. cooling them down to -18 ° in a very short time this cooling technique does not damage the structure of the food.

Vegetarian dish  | Vegan dish  | Pescetarian dish 

Prices are expressed in euros