## Bistrot del Corso

HOTEL \& BISTROT

## MAIN COURSES

## Valtellina

$€ 9,50$
bresaola, robiola cheese 7. songino salad, parmesan 7 waffle

## Vergante

$€ 9,00$
hamburger *, cheddar 7. tomatoes, lattuce, onion,
burger sauce 3 4 (10, french fries *

## Mottarone

turkey slices, tuna sauce 3. 4, songino salad, tomatoes

## Val Grande

raw ham, burrata 7

## San Giulio

LE GUANCETTE
pork cheeks with red fruits and green peas

## Le Borromee

MEAT BALLS WITH TOMATO SAUCE WITH COUS COUS 1 meat, tomato sauce, egg 3, pangrattato 1. parmesan 7. carrot, celery 9, onion

## Orta

OUR "ARROSTO"
roasted lamb meat with french fries *

## Maggiore

$€ 11,00$
roast beef with grilled courgettes

## Tagliere Centovalli

$€ 11,00$
a selection of salumi and cheese km 07
Maxi Tagliere ( to share )
salumi and cheeses kmo 7 with mustard jam and Belgian honey


## SALADS

## Campana

rocket, potatoes, red onions from Tropea, salted anchovies, lemons from Sorrento, capers from Salina

## Lombarda

pears and Gorgonzola cheese ( 7) , spelt 1, walnuts, lettuce or country salad, Modena balsamic vinegar

## Valdostana

fennel and Fontina apples, walnuts, raw ham, songino salad, apple vinegar

PASTA OR RISOTTO (1) (3)4) 9

## DESSERTS

Sicilian cannolo, with ricotta 7, chocolate, strawberries

Fruit carpaccio with citrus and seasonal fruit

|  | ALLERGENS LIST |
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We inform our Kind Customers that in the food served in our Bistrot there might be some of the allergens in the present list.
(Reg. UE n. 1169/2011, dall'art. 3 al 16, D. Igs 231/2017) and also that non having a dedicated kitchen, the food served might have been contaminated.

