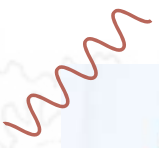




CASACASTAGNA
1620
LAGO DI MERGOZZO



M E N U

Casa Castagna 1620:
Il gusto della storia,
l'accoglienza del Lago

C A S A C A S T A G N A 1 6 2 0

From Grottino

PICCOLI PIACERI CHOPPING BOARD selection of artisanal
cheeses and cured meats

(recommended for two people)

30€

CULATELLO DI ZIBELLO aged 24 Months, local butter

20€

OUR CHEESE SELECTION selection of 6
artisanal cheeses, honey and mostarda

18€

RACLETTE CHEESE from Val Vigezzo, speck from Maso
Pretzhof, mountain potatoes, artisanal mustard

24€

ANCHOVIES, brioche bun and local butter

14€



Starters

LIKE AN OSSOBUCO fassona Beef tartare,
piedmontese Tartrà, gremolada sauce
19€

WHITE ASPARAGUS, hay-roasted, with
hollandaise sauce and date vinegar, pollen
18€

TROUT, seafood sauce, amaranth, broad bean
and watercress salad
20€

First courses

HOMEMADE CANNELLONI, ricotta cheese, wild
garlic, guinea fowl ragù, zucchini sauce
20€

CARNAROLI RICE, a reminder of spring
minestrone and black truffle
20€

OPEN RAVIOLO, sturgeon, crispy peas,
and raspberry gazpacho
20€

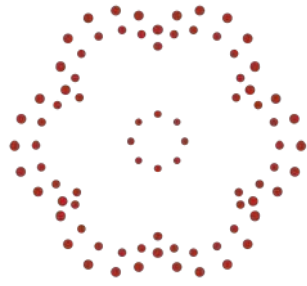
Main courses

VEAL CHEEK, celeriac remoulade and green sauce
24€

LIKE A WELLINGTON, cardoncello mushroom in puff
pastry, corn braised sauce
24€

CHAR FILLET pommes anna, lake
fish bouillabaisse, crispy fish skin
26€





Tasting menu

MARCHIGIANO AT THE LAKE
The chef's origins and passion meet
Piedmontese tradition

MACKEREL, white meat paté,
burned onion sauce, crodino
20€

FUSILLONE PASTA, sweetbread,
raw shrimps carpaccio
24€

MARENCO STYLE FISH crayfish and
tomatoes bisque, egg pureé, shitake
mushroomsù
28€

BLUEBERRY FRANGIPANE gianduia mousse and
Varnelli granita
12€

MENU PRICE: 70€

The dishes on the tasting menu can also be ordered
individually.

