



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, pickled
vegetables

22€

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

18€

FROM MONFERRATO: cooked salami, Roccaverano
robiola, red Piedmontese antipasto and friciula

22€

OSSOLANA RACLETTE: Bettelmatt Alpe
Morasco, selection of farm-cured speck,
mountain potatoes, pickles and whole-
grain mustard

26€



Starters

DUCK TERRINE, aromatic salad, elderflower
gel, orange, and hibiscus carcadé
19€

CUREGGIO ONION TATIN, Bettelmatt flan with
its own fondue, saba
20€

HERB-CRUSTED ZANDER cabbage sauce,
cashews and turnips
20€

First courses

HOMEMADE PLIN RAVIOLI, beef cheek, crème
fraîche, pears, and chestnuts
22€

CARNAROLI RICE, chanterelle
mushrooms, black garlic, salsa verde,
and salicornia
22€

HOMEMADE GNOCCHI stuffed with
butter and sage, lake fish ragù, smoked
trout, and cauliflower cream
22€

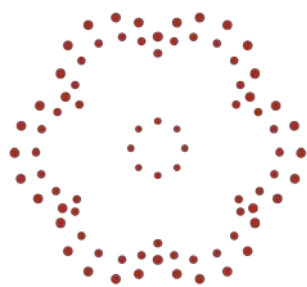
Main courses

LAMB pomegranate, black kale, and misultin
27€

ROASTED PUMPKIN, winter melon, hazelnuts, and
vermouth and potato foam
24€

STURGEON, fig buttermilk,
pistachio mayonnaise, grated
fennel
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€

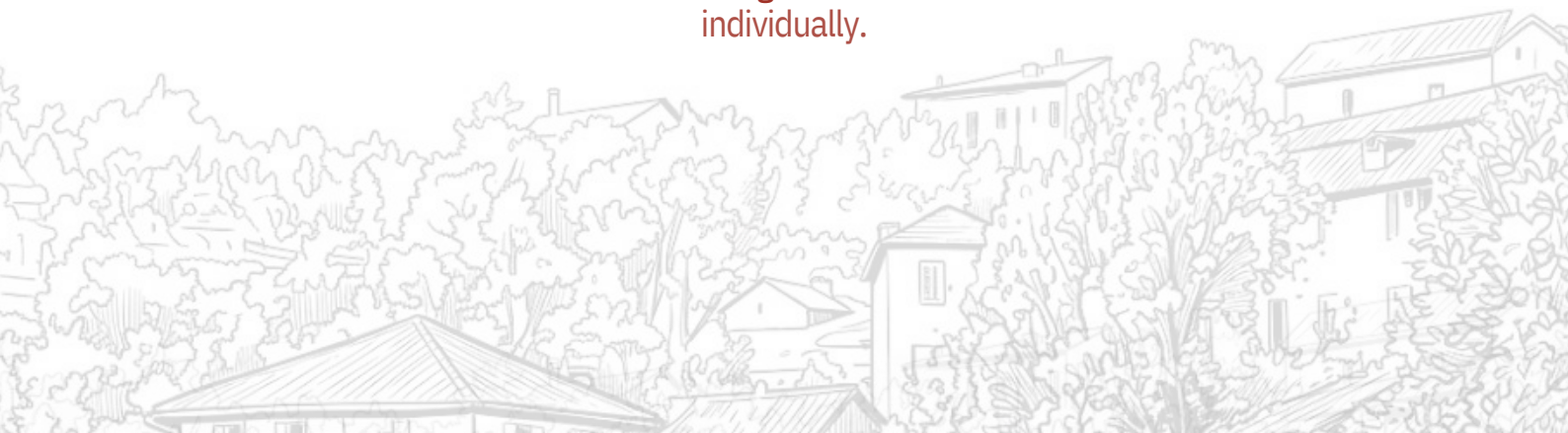
FUSILLONE PASTA, sweetbread,
raw shrimps carpaccio
24€

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

BLUEBERRY FRANGIPANE gianduia mousse and
Varnelli ge
12€

MENU PRICE: 70€

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



Allergen List



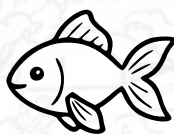
1. Cereals



2. Crustaceans



3. Eggs



4. Fish



5. Peanuts



6. Soy



7. Dairy products



8. Tree nuts



9. Celery



10. Mustard



11. Sesame



12. Sulphites



13. Lupin



14. Molluscs

Restaurant Menu:

Mackerel: 4;7;9;12**
 Pike-perch: 2;4;7;8;9;10;12 **
 Onion Tatin: 1;3;7;12 **
 Terrine: 4;7;8
 Plin: 1;3;7;9;10;12 **
 Rice: 2;7;9;12;14 **
 Gnocchi: 1;3;4;7;9;12**
 Fusillone: 1;2;7;9;12* **
 Lamb: 4;7;9;12 **
 Pumpkin: 3;7;8;12**
 Sturgeon: 1;4;7;9;12 **
 Catch of the day: 2;3;4;7;9;12 **
 Mont Blanc: 1;3;7;12 **
 Tiramisu: 1;3;7;12
 Frangipane: 1;3;7;8;12**
 Soufflé: 3;7;8**
 Ice cream: 3;7 *
 Sorbet: **

Grottino:

Piccoli Piaceri Charcuterie Board:
 7;12
 Culatello: ** 7;12
 Butter: 7
 Cheese Selection: 7;12
 Monferrato: ** 1;7;12
 Raclette: 7;10
 Bread: 1

* Frozen at the source.
 ** Blast chilled on site.

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