



JOHANN DESNOUES
Personal Chef

V: VEGETARIAN DISH **VUR:** VEGETARIAN UPON REQUEST
RWT: RECOMMENDED WITH TRUFFLE **BS:** BEST SALE
GF: GLUTEN FREE DISH **GFUR:** GLUTEN FREE UPON REQUEST

**In this case the full menu could be cooked gluten free
for all guests. Since gluten-free products cost
twice as much as a “regular” product, there
will be a price increase.**

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Find out more about our Italian Truffle Service at the end of the Pdf.

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Consuming raw or undercooked items may cause food borne illness.

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For all menus, some dishes can be served in family-style

PLEASE NOTIFY IN CASE OF ALLERGY

STARTERS

SALADS

4 SEASONS SALAD
with pizza croutons

VUR RWT

RABBIT AND CALAMARI
with spelt salad

Add 4 € for person

CAPRICIOUS SALAD
with fresh salmon and
artisan smoked salmon

VUR

BUCKWHEAT SALAD
crispy chicken and
seasonal vegetables,
Cesare Cardini dressing

VUR

**TASTING OF LOCAL
BURRATA and local
organic mozzarella**
with extra virgin olive
oil from Lake Como

V BS

**GRILLED SEASONAL
VEGETABLES**
extra virgin olive
oil and bruschetta
of Apulian bread

OUR FAMOUS GOURMETS CUTTING BOARDS

GREAT MIX BOARD
Assorted salami and
cheeses from local farms

**SERVED AS A UNIQUE
STARTER**

BS

**RUSTIC
CHEESES BOARD**
of local farms from
Valtellina Valley
At north lake Como

**Not combinable with
cold-cuts board**

**ARTISANAL
COLD CUTS BOARD**
from our trusted
butchers and
local farms

**Not combinable with
Rustic cheeses board**

MEAT STARTERS

BATTUTA DI MANZO
Hand-cut beef tartare
with Lake Como evo oil,
poached egg and
pestda from Grosio

RWT

**BEEF CARPACCIO
SURF AND TURF**
extra virgin olive
oil from Liguria

OR

**CLASSIC ITALIAN
BEEF CARPACCIO**

VITELLO TONNATO
Veal in tuna sauce
chef's unconventional
version

Add 5 € for person

FISH STARTERS

CHEF'S SPECIALTY:

Mediterranean chickpea hummus, grilled wild prawns and spicy Calabrian salami

VUR BS

LUCIANA-STYLE MOSCARDINI
Apulian sourdough bread baked in a wood-fired oven.
Apulian extra virgin olive oil and garlic.

MISSOLTINO
Dried lake fish fillet, grilled at the moment.
Served with polenta and balsamic vinegar dressing

(Typical of Lake Como)

GF

OCTOPUS SALAD
potato, seaweed vegetables and tuna sauce

Add 5 € for person

Gold-drawn SMOKED SPAGHETTI Verrigni
served cold, red bell pepper creamy sauce and codfish

SERVED AS A UNIQUE FISH STARTER

Add 4 € for person

PASTA DISHES BAKED PASTA

SORRENTO-STYLE POTATO GNOCCHI
au gratin, baked with basil tomato sauce, local mozzarella and parmesan

V GFUR

GRATINATED FRESH PASTA CANNELLONI
with fish ragout

ROMAN-STYLE SEMOLINA GNOCCHI
au gratin in the oven with butter, sage and pecorino romano

V GF

GRANDMOTHER'S LASAGNA
with ground beef, sausage, fior di latte, tomato sauce, béchamel

GFUR BS

LASAGNE ARE SERVED AS A UNIQUE PASTA DISH

Vegetarian lasagna with seasonal vegetables

GFUR

GOLD-DRAWN VERRIGNI PASTA
ANCIENT ROSETANO PASTA FACTORY
FROM ABRUZZO

PEPERONE D'ORO
GENOVESE SAUCE
Beef ragout with onions

*Typical sauce
from Naples*

GFUR BS

PI-QUADRO D'ORO
AMATRICIANA SAUCE
rustic tomato sauce,
pork cheek,
white wine from Lazio,
pecorino sheep's cheese.

*Typical sauce
from Amatrice*

GFUR

SOQQUADRO ORO
ALLA NORMA
tomato sauce, basil,
fried eggplants,
dried sheep's ricotta.

Typical Sicilian sauce

V GFUR BS

SMOKED RIGATORO
IN CARBONARA SAUCE
pork cheek,
raw organic eggs,
pecorino cheese
ground pepper

*Typical sauce
from Rome*

GFUR

FUSILLO
ALLA NERANO
zucchine fritte,
provolone cheese,
parmesan cheese,
aglio, basilico

*Typical sauce
from Naples*

V GFUR

PACCHERO D'ORO
with basil pesto,
raw tomato and
burrata cheese
from local farm

V GFUR

CALAMARATA D'ORO
in creamy lobster sauce

Add 12 € for person

GFUR

CALAMARATA D'ORO
with rich seafood ragout

Add 8 € for person

GFUR

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RAVIOLI

ROAST MEAT RAVIOLI

Tuscan-style
duck ragout

RWT

Add 5 € for person

ARTICHOKE RAVIOLI

lamb ragout
and marjoram

VUR RWT

Add 5 € for person

CHEESE RAVIOLI

sweet and spicy
gorgonzola sauce,
basil and walnuts

V BS

RISOTTI CARNAROLI ACQUERELLO®

RICE AGED 1 YEAR.

PAN-SEARED CRISPY RISOTTO

“AL SALTO”

chicken broth and
local pure saffron
stigmas from

Rhaetian Alps

VUR GF RWT

Add 5 € for person

RICE IN CAGNONE (IT'S NOT A RISOTTO)

nettle harvested by
me in the mountains,
trifoliated mushrooms
and local casera cheese
from local farm

La Florida

V GF RWT

TYPICAL LAKE COMO RISOTTO

Breaded perch fillet,
butter and sage

GFUR BS

Add 4 € for person

FRANCIACORTA SPARKLING WINE RISOTTO

with organic herbs from
“la fattoria delle erbe”
and trifoliated frog legs

VUR GFUR RWT

LOCAL AND CRAFT BEER RISOTTO

butcher's sausage,
sofrito with herbs
and arugula

VUR GFUR RWT

MAIN COURSES

VEGETARIAN, FISH AND/OR MEAT

MAIN COURSES FISH (only high quality)

The fish is served without bones. I buy the fish from my trusted fishmonger.
Seasonal vegetables are provided in all dishes. Due to non-supply of our
suppliers or fishermen, some fish may not be available.

SALMON
in sparkling
Franciacorta
wine sauce

MULLET
porchetta-style
with rosemary and
Italian pancetta

TUNA
from Sicily
in pizzaiola sauce:
tomatoes, oregano,
capers, olives
Add 12 € for person

SWORDFISH
from
Mediterranean Sea
in salmoriglio sauce:
oil, vinegar, garlic,
lemon, oregano, chili
pepper and parsley
Add 12 € for person

AMBERJACK
in gremolada sauce:
extra virgin olive oil,
parsley, garlic,
grated lemon zest
and anchovy fillets
from the Sicilian Sea
Add 12 € for person

TROUT
Fillet cooked meunière
with farina, butter,
parsley, almonds, lemon
Fish farmed in fresh
mountain water
in Trentino
GFUR BS

SEA BASS
“Ligurian-style”
olive Taggiasche,
pine nuts, thyme,
baked cherry tomatoes
High quality Fish
farmed in the Atlantic
Ocean

BS

Add 5 € for person

VEGETARIAN MAIN COURSES

PEPERONATA

bell pepper stew
cooked slowly
in tomato sauce
with basil and
red onions. Served
with roasted potatoes

GF

PARMIGIANA

baked and gratinated
fried aubergine/eggplant
tomato sauce, basil,
parmesan cheese
and artisanal
smoked scamorza

GF BS

MAIN COURSES MEAT

All meat is bought from our trusted artisan butchers in Valtellina Valley and is served boneless. All the dishes are cooked according to the season. Seasonal vegetables are provided in all dishes.

BRAISED BEEF

“brasato-stracotto”
(Shoulder, cheek, tail)
cooked in cast iron
cocotte with Chianti
red wine, mushroom,
smoked pancetta
and carrots

RWT BS

**SERVED AS A UNIQUE
MEAT MAIN COURSE**

CLASSIC

BEEF TENDERLOIN
“TAGLIATA”
Grilled and sliced
with extra virgin olive
oil from Lake Como

RWT BS

Add 5 € for person

BEEF DIAPHRAGM

in hunter sauce:
mushroom, pancetta,
tomato, onions
or
in pizzaiola sauce:
tomatoes, oregano,
capers, olives

CHICKEN FRICASSEE

“Como style”:
Brandy, mushrooms
and crème fraiche

RWT BS

CHICKEN ROLL

with olives Taggiasche,
spicy green olives,
pine nuts, lemon confit
and thyme

LOCAL COCKEREL

in hot and spicy sauce
with Calabrian
N'duja sausage,
oregano and rosemary

VEAL
breaded fillet
Rossini-style with
pan seared foie gras
and truffle sauce

Add 20 € for person

**SERVED AS A UNIQUE
MAIN COURSE**

RABBIT ROLL
Ligurian-style
chef's version.
Wine from Liguria,
onions, pine nuts,
olive taggiasche, thyme
and rosemary.

APULIAN BOMBETTE
Breaded pork roll
Capocollo stuffed
with dried tomatoes,
pancetta, rosemary
pecorino
and smoked cheese

RWT BS

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DESSERTS

CHOCOLATE TIRAMISU
Ladyfingers, coffee
mascarpone and
Marsala wine

GFUR

**WHITE CHOCOLATE
AND LIMONCELLO
TIRAMISU**
organic lemon cream

GFUR BS

NUTELLA TIRAMISU
with ginseng flavor

GFUR

**WHITE CHOCOLATE
MOUSSE**
Seasonal fruit,
passion fruit coulis,
hazelnut meringue
"Brutti ma Buoni"

BS

**CHOCOLATE
CAPRESE CAKE**
Soft chocolate cake
with almond flour
For 8 and + people

GF BS

**LEMON
CAPRESE CAKE**
with almond flour
For 8 and + people

GF

ZUPPA INGLESE
Sponge cake or other,
Alchermes liqueur,
chocolate and vanilla
custard cream

GFUR

GRANDMA'S APPLE PIE
amarena and ice cream

TARTE TATIN
Upside-down
caramel apple tart
with ice cream
(French dessert)

GFUR BS

CAPPUCCINO
PANNA COTTA
with baci di Alassio

CANNOLI
filled with goat's milk
ricotta, pistachios
amarena cherries

**SERVED AS A UNIQUE
DESSERT**

ITALIAN CABARET
OF FRESH AND DRY
PASTRIES

**SERVED AS A UNIQUE
DESSERT**

PANNETONE
ALL THE YEAR
the “pain perdu” way
with ice cream

**SERVED AS A UNIQUE
DESSERT**

MINISTRONE
Seasonal fruit soup,
with amaretto
Disaronno liqueur

RUM BABA
small sponge cake
soaked in rum-flavoured
syrup, Chantilly,
candied fruits

Add 5 € for person

**SERVED AS A UNIQUE
DESSERT**

IN PARTNERSHIP WITH

WWW.URBANITARTUFI.IT

Seasonal fresh truffle service at no extra charge, you will pay the supplier price. Do not hesitate to ask us to add seasonal Italian truffles to your dishes or to make a menu dedicated entirely to truffles.

The price of truffle may vary from day to day. The calculated price will be the price quoted by our supplier on the day of ordering.

Full menu with truffle,

Recommended quantity: 10/15 grams per person per dish.



Menu with two truffle dishes,

recommended quantity: 10/15 grams per person for each dish.



Menu with only one truffle dish,

recommended quantity: 20/25 grams per person.

At your service

Johann Desnoues

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