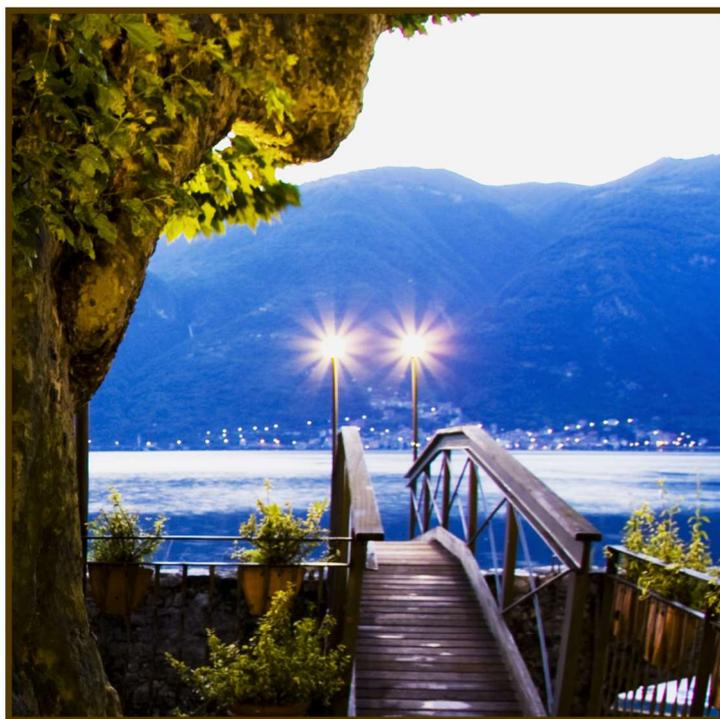


Antico Ristorante Crotto del Misto



Il Crotto del Misto ha ormai una lunga tradizione di cucina. Già era conosciuto quando sul lago scivolavano ancora i grossi barconi a vela, i "gomballi".

I barcaioli vi trovavano pesce fresco, salumi nostrani, vino eccellente invecchiato in cantine meravigliose. Le cose insomma che vi si trovano anche adesso. Perché non sono novità i piatti che vi presentiamo, ma il prodotto di una secolare esperienza, l'esperienza di cuochi e di osti che sono stati e sono, prima di tutto, uomini di lago

Menu degustazione pesce di lago

Local fish traditional menu

eur 55,00

Trittico del Lario

Paté di pesce con crostini caldi ^{1,3,4,10}
Fish paté with toasted bread

Bocconcini in carpione ^{1,4}
Carpione marinature

Affettato di trota salmonata ⁴
Thin slices of smoked trout

Fettuccine fresche al ragù di pesce ^{1,3,4,9}

Fresh fettuccine with fish ragu

Tris del Crotto

Sfoglia di coregone al burro nero ^{4,7}
Burnt butter grilled coregone

Filetto di lavarello in salsa verde ^{1,3,4}
Fillet of lavarello in salsa verde

Bocconcini dorati ^{1,3,4}
Fried fish fingers

Dessert a scelta

Home made dessert

Coperto, acqua, contorno e inclusi, vino escluso.
Cover charge, water, side dish included, wine not included.

Il menu a prezzo fisso si effettua solo per tutti i componenti dello stesso tavolo.
The menu is available only if all guests at the same table order it.

Fish antipasti

Gran Completo - 18,00

Lake fish patè with toasted bread
Carpione style marinated fish
Lavarello slice with sweet and sour onions
Small filets of lemon marinated trout
Thin smoked trout slices

Trittico del Lario - 15,00

Lake fish patè with toasted bread
Carpione style marinated fish
Thin smoked trout slices

Assaggi di trote - 14,00

Small filets of lemon marinated trout
Thin smoked trout slices

Lake fish patè with toasted bread - 12,00

Missoltini del Lario with grilled polenta - 11,00

salt cured fish, grilled with polenta

Appetizers

Local salami with pickled Borettane onions - 12.00

Valchiavenna's bresaola with parmesan cheese - 14.00

Mixed cold cuts with Rita's pickled vegetables - 14.00

Prosciutto with our fish pâté - 15.00

Prosciutto with buffalo mozzarella - 15.00

Prosciutto & melon (only in season) - 14.00

Caprese salad - 11.00

"Estiva" salad - 12.00

Salad, carrots, cherry tomatoes, fresh cucumbers, tuna, croutons, avocado, parmesan

...for kids

Short pasta with tomato sauce or bolognese - 8.00

Fish and chips - 11.00

Schnitzel with french fries - 11.00

First courses

Fresh fettuccine with fish ragu - 16.00

...small portion - 11.00

Spaghetti with fresh cherry tomatoes and Missoltino dried fish - 16.00

Risotto ai frutti di lago - 16,00

minimum preparation 2 portions – waiting 20/25 minutes

Handmade tortelloni with arugula and shavings of parmesan - 14.00

“Straw and hay” pasta with gorgonzola and walnuts - 14.00

Penne with tomato sauce or bolognese - 12.00

Main course Fish

served with vegetable of the day

Lavarello whitefish grilled fillet with black butter sauce - 17.00

Lavarello whitefish grilled fillet in salsa verde - 17.00

Lavarello whitefish fillet with spumante wine sauce - 17.00

Bocconcini dorati (fried lavarello nuggets) - 17.00

Baked gratin lavarello whitefish fillet - 17.00

Slice of salmon trout in sesame crust - 17.00

Main course Meat

served with potatoes of the day

Veal cutlet alla Milanese - 20,00

Beef tagliata - 19,00

Grilled beef fillet - 25,00

Grilled beef ribeye steak - 6,00 per 100 gr.

Fiorentina steak (...when available) - 6,00 per 100 gr.

Extra side dishes

Vegetables of the day - 6,00

French fries - 6,00

Garden salad - 6,00

Mineral water 75 cl - 3.00

Canned soft drinks, non-alcoholic beverages, juices - 4.00

Small draft beer - 4.00

Medium draft beer - 5.00

Craft beer bottle 50cl - 7.00

Cover charge - 3.00

Note

- Credit card payments for amounts under 25.00 euros are not accepted.
- Partial payments with credit cards on the same receipt are not accepted.
- In the event fresh whitefish is unavailable for dishes requiring its use, fresh trout fillet will be used instead.