

AZIENDA AGRICOLA
LA COSTA
La Valletta Brianza
Lecco





MENU

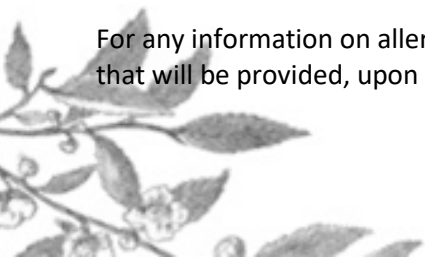
Starters

Typical cured meats with our pickled vegetables	10€
“Caprino” fresh cheese and salami	7€
Soft egg, “taragna” and morels	13€
Whipped lakefish with cruchy polenta and parsely oil	13€
Farmhouse appetizer (min. 6 people) Tasting of all appetizers for the whole table	14€ per person

Main courses

Lasagna with goose ragout	13€
Risotto with nettles	11€
Ravioli filled with “luganega di Monza” and turnip tops	13€

For any information on allergens you can consult the appropriate documentation that will be provided, upon request, by the staff in service.





Second courses

Stewed kid with mashed potatoes and agretti	18€
Beef thigh with herbs and cabbage	20€
Celeriac “cotoletta” with winter salad	13€
Cheeses form Curone Park with jam	9€
Selection of local cheeses with honey and jam	15€

Desserts

“Panun” recipe of Nonna Adriana a typical short crust pastry with dried fruits served with “Braulio” ice cream	7€
“Laciadei” apple fritters	6€
Home made cocoa tart with chocolate and rosmary custard sauce	7€
Our short pastry biscuits	4€

Cover charge €3,00

Still and sparkling water €1,50

Coffee €1,50

For children, ask the staff for the option available