

VILLA FLORI

LAGO DI COMO

★★★★S

RISTORANTE RAIMONDI

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Fine silver fruit bowls, sets of golden spoons and many romantic elements of the dining room tell us the story of the founders family, which began with the experience of a chef on the ferries crossing the Lake of Como.

A man with a lot of savoir faire and a genial entrepreneurial spirit - features which have been inherited today by his grandchildren, who continue the fine hospitality and the high class Italian cuisine tradition. The magnificent frame of this history is its exclusive location with access to the lake.

The RISTORANTE RAIMONDI offers much more than only its delicious dishes - it gives its customers a unique experience: silence and beauty, introspection and joy of living. From the breathtaking pieds dans l'eau terrace the view over the lake is perfectly peaceful. The 800 year old villa with the restaurant is said to have been the frame of the short but very intensive love story between Giuseppe Garibaldi and the Marquis Giuseppina Raimondi, who was abandoned at the altar because of her previous escapades.

The room Garibaldi which was once occupied by him is still perfectly maintained at the VILLA FLORI. A jump into history and into who knows how many other stories which this lake view could narrate...

Dusan Pejakovic
Restaurant Manager

Marco Peverelli
Chef de Cuisine

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...ASSAPORANDO L'INIZIO - BEGINNING TASTES...

- Crudo di scampo con cardo e riduzione al bergamotto* €27
Raw shrimp with thistle and bergamot reduction (2/15)
- Trancetto di baccalà dolce con pomodoro, prugna e uva sultanina* €27
Sliced sweet cod with tomato, prunes and raisins.(4/7/9/15)
- Assaggi d'acqua dolce / Delights of the lake* €25
(Luccio perca mantecato/salmerino marinato, anguilla spadellata al timo, lavarello affumicato, polenta e missoltino)
(Creamed Pike Perch, Marinated char, Pan seared eel with thyme, smoked lavarello, Missoltino fish and Polenta) (1/4/9/15)
- Tavolozza di salumi Marco D'Oggiono, zucca e pane al cacao* €25
Cold cuts board, pumpkin and cocoa bread
(lonzino alle erbe, crudo affumicato, mortadella presidio slow food, collinetta, Burola, bresaola di cervo)
(loin of pork, smoked Parma ham, pork mortadella, Collinetta, Burola and deer dry cured meat)(1/15)
- Petto di piccione e cipolline borettane all'agro ripiene del suo fegato* €31
Breast of pigeon with sweet and sour onion filled with it's liver (4/12/15)
- Tartare di manzo servita al tavolo* €29
Beef tartare served at the table (1/3/4/11/10/12)
- Carpaccio tiepido di bovino "Wagyu Spagna" con riduzione al nero di Como, €31 e lingua di pane*
Lukewarm beef carpaccio kobe style with reduction to Como black, and tongue of bread (1/12/15)
- La nostra caprese* €19
Our buffalo caprese salad(7)
- Hummus di ceci, verdure dell'orto e cialda di quinoa* €21
Chickpeas hummus, garden vegetables and quinoa waffle (9/11)



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PASTA CREMA E RISOTTO PASTA, CREAM AND RISOTTO

- Torcette bio Senatore Capelli alla Genovese d'alalunga* €27
Organic torcette pasta with alalunga tuna ragout (1/4/9/12/15)
- Ravioli ripieni di carciofi alla romana con astice e la sua riduzione* €25
Homemade ravioli filled with artichokes, lobster meat and it's reduction (1/2/3/9/12/15)
- Spaghetto affumicato Verrigni, con lavarello, pinoli e bottarga di lago* €25
Smoked spaghetti, lavaret fish, pine nuts and lake botargo (1/4/7/8/9/12/15)
- Mezzo quadro alla gricia e cipolla fondente* €25
Squared pasta with guanciale, pecorino romano cheese and fondant onion (1/7/9/12)
- Risotto Acquerello Bitto e riduzione al rosso delle terre lariane* €27
Acquerello risotto with bitto cheese and wine reduction (3/7/9/12)
- Gnocchetti di ricotta e grano saraceno con sfilacci di pecora Brianzola e Bagòss* €27
Ricotta cheese and buckwheat dumplings with sheep and bagoss cheese (1/3/7/9/12/15)
- Tagliatella di castagne con crema di topinambur e porri* €23
Chestnuts tagliatelle with topinambur cream and leeks (1/3/9/15)
- Zuppa di fagiolina con crostini al lardo* €19
Trasimeno bean soup with croutones and lard (1/9/12/15)
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PESCI - FISH

- Trota in tempura allo zafferano con baby verdure croccanti e salse agrodolce di peperoni, salsa verde di piselli, salsa tartara* €27
Saffron tempura trout with crunchy baby vegetables and sauce
(1/3/4/11/12/15)
- Pesce siluro alla cacciatora* €29
Wels catfish cacciatora with olives, capers and rosemary (4/9/12/15)
- Polpo con cime di rapa, emulsione all'olio evo e lamelle di carote* €29
Octopus with turnips green, olive oil emulsion and carrots(6/9/12/14/15)
- San Pietro con crema di cavolfiore alla fava tonka, baby carote e spinacino* €31
John Dory with cauliflowers cream, tonka bean , baby carrots and spinach
(4/9/12/15)

CARNI - MEAT

- Lombata di vitello in crosta di porri, sauté di Kale e porcini spadellati* €29
Loin of veal on leeks crust with kale and porcini mushrooms sauted
(1/3/7/9/12/15)
- Bollito a modo nostro* €27
Our mixed boiled meats (6/9/15)
(Lingua di vitello, biancostato, guancia di manzo, gallina e cotechino.)
(Veal tongue, beef cheek, beef silverside, chicken and pork sausage)
- Reale di maialino crema di mais, sucrina in osmosi, crumble al caffè e grano arso* €27
Pork neck, corn cream,grilled lettuce, coffee crumble and burnt wheat (1/3/7/9/12/15)
- Doppio entrecôte di manzo, salsa Bernese e sauté di verdure (per 2)* €70
Double entrecôte and vegetables sauté (for 2 people) (3/9/7/12)
- Salamella 100% agnello fatta da noi con babà al pecorino e acciuga di Cetara* €27
Organic lamb sausage, pecorino cheese babà and Cetara anchovies (1/3/4/7/12/15)



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DESSERT

Tiramisù Villa Flori <i>Villa Flori Tiramisù (1/3/7/8/15)</i>	€13
Dolce cocco melanzana <i>Sweet coconut and aubergine (7/8/12/15)</i>	€13
Lemon curd e bufala <i>Lemon curd cream with bufala cheese (1/3/7)</i>	€15
Tortino caldo al cioccolato 66% con salsa ribes <i>Warm 66%, chocolate pie with redcurrant sauce (3/7/8/15)</i>	€15
Selezione di Gelati artigianali / Ice creams selection <i>Fiordilatte, Nocciola, Pistacchio, Cioccolato</i> <i>Fiordilatte, hazelnut, pistachio, chocolate (3/6/7/8/15)</i>	€11
Degustazione di Sorbetti / Sorbets degustation <i>Mandarino, Limone, Pompelmo rosa, Frutti di bosco</i> <i>Mandarin, lemon, pink grapefruit, wild berries (6/15)</i>	€11

DALLE CASERIE - CHEESE

Selezione di formaggi latte di capra e latte vaccino composta di frutta e miele <i>Selection of cow and goat cheeses, fruit compote and honey (7/9)</i>	€19
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INFUSIE TISANE INFUSIONS AND HERBAL TEAS

€7

Stella Polare - Digestiva / Stella Polare - Digestive

Infuso con karkadè, rosa canina, mela, liquirizia sambuco, fragola, camomilla, uvetta e fiordaliso

Herbal tea with karkadè, rose hip, apple, liquorice, elderberry, strawberry, chamomile, raisin, cornflower

Tulsì Ayurveda - Depurativa / Tulsì Ayurveda - Cleansing

Infuso depurativo con tulsì, mela, rooibos verde, zenzero, cannella, arancia, cardamomo, pepe rosa

Purifying herbal tea with tulsì, apple, green rooibos, ginger, cardamom, pink pepper, cinnamon

Finocchio & Liquirizia - Diuretica / Finocchio & Liquirizia - Diuretic

Tisana con semi di finocchio e pezzi di liquirizia

Digestive herbal tea with fennel and liquorice

Vaniglia & Lemongrass - Rilassante / Vaniglia & Lemongrass - Relaxing

Tisana rilassante con mela, citronella, rooibos verde, arancio, verbena, vaniglia

Relaxing herbal tea with vanilla, lemongrass, apple, green rooibos, orange and vervain

Aphrodite / Aphrodite

Ibisco, uva passa, sambuco, ciliegia, amarena, aromi

Hibiscus, raisins, elderberry, cherry, black cherry, natural flavours

Villa Flori Rilassante / Villa Flori Relaxing

Camomilla, rosa canina, mela, verbena, ribes nero, arancio fiori, tiglio, fiordaliso, aromi naturali

Chamomile, rose hip, apple, vervain, orange blossom, linden, cornflower, natural flavours



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