

# VILLA FLORI

LAGO DI COMO

★★★★S

## RISTORANTE RAIMONDI

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# RISTORANTE RAIMONDI

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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### ANTIPASTI

Polpo croccante porri caramellati e crema di lime (12/14/15) € 27

Crunchy octopus glazed leeks and lime cream

Cubo di storione carote al caffè e crema di fagiolina del Trasimeno (4/9) € 27

Sturgeon cube with coffee carrots and Trasimeno bean mousse

Assaggi d'acqua dolce (Luccio perca mantecato/salmerino marinato, anguilla spadellata al timo, lavarello affumicato, polenta e missoltino) (1/4/6/9/11/15) € 25

Fresh water tastes (Creamed pike-perch/pickled char, sauteed thyme eel, smoked white fish, polenta and missoltino)

Tartare di manzo servita al tavolo (1/3/4/6/11/10/12) € 29

Beef tartare

Lingua di vitello rosolata insalatina di verdure, cicoria e salsa verde al cavolo nero (4/9/12/15) € 25


Browned veal tongue with mixed salad vegs, chicory, green sauce and black cabbage

Bresaola della val Chiavenna, diamante di capra, pane alla segale e pesto di rucola (1/7) € 25

Val Chiavenna bresaola, goat cheese, rye bread and rocket pesto

Faraona ripiena alle prugne in crepinette con agretti € 27

Guinea fowl stuffed with plums in crepinette with agretti

Cous cous di mais con crema e cagliata di mandorle (8/9/12)  € 21

Couscous with almond cream and curd 

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### PRIMI

- Spaghetto affumicato Verrigni, lavarello pinoli e crumble al missoltino €25  
(1/4/7/8/9/12/15)  
Smoked Verrigni spaghetti, whitefish with pine nuts and Missoltino crumble
- Torcette bio, senatore Cappelli alla Genovese d'alalunga e cipolla di Tropea €27  
caramellata (1/4/7/9/12/15)  
Bio Torcette -pasta with alalunga tuna and toffee Tropea onion
- Ravioli ripieni di carciofi alla romana, granchio reale e la sua riduzione €29  
(1/2/3/7/9/12/14/15)  
Ravioli stuffed with Roman-style artichokes, royal crab and his reduction
- Riso acquerello cotto in brodo di finocchio, gamberi rossi e stracciatella di bufala €29  
(2/3/7/9/12/15)  
Acquerello rice cooked with fennel stock, red prawn and bufala stracciatella
- Chitarra al basilico e i tre pomodori (1/9/12) €25  
Basil "Chitarra" spaghetti and three tomato
- Mezzo quadro alla botticella (1/3/7/9/12/15) €27  
Squared pasta "alla Botticella" (Piccadilly tomatoes, pepper, eggs, lard, pecorino cheese, pork cheek and marsala)
- Gnocchetti di ricotta e saraceno con sminuzzato d' agnello e bitto €27  
(1/3/7/9/12/15)  
Buckwheat and ricotta cheese gnocchi with minced lamb and Bitto cheese
- Zuppa di cipolle con crostini al bagòss (1/3/7/9/12/15) €21  
Onion soup with Bagoss croutons
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## RISTORANTE RAIMONDI

### SECONDI

- Trota in tempura allo zafferano con verdure croccanti e le sue salse** €27  
agrodolce di peperoni, crema di piselli, salsa tartara (1/2/3/4/6/7/11/12/14/15)  
Saffron tempura trout with crunchy veggies and gravies Bittersweet peppers, pea and tartare sauce
- Pescato d'acqua dolce alla plancia broccolo fiolaro e patata viola schiacciata** €29  
(4/9/12/15) Grilled lake day catch, broccoli and mashed purple potato
- Black code, crema di cavolfiori e vaniglia (4/9/15)** €29  
Black code, vanilla cauliflower cream
- Doppio entrecote, salsa bernese e sauté di verdure (3/9/7/12)** €70  
Double entrecôte béarnaise sauce and veggies sauté
- Degustazione di piccione** €31  
Suprema rosolata con pastinaca, pralina di coscia croccante alle mandorle e chutney di pomodoro, fegato con crostino e chiffonade di crauto viola (3/7/8/9/12/15)  
Pigeon tasting: pigeon supreme with parsnip, fried pigeon praline with almond and tomato chutney, liver with crouton and purple cabbage chiffonade
- Controfiletto di cervo polenta bianca, cime di rapa e ribes (9/12/15)** €31  
Venison sirloin with white polenta, turnip tops and currants
- Pancia di vitello cotta a bassa temperatura crema di topinambur, riduzione di birra e kale (9/12/15)** €27  
Veal belly baked at low temperature, topinambur cream, beer reduction and kale
- Secreto iberico con scorza nera patata bravas e punte di sucrina (9/12/15)** €31  
Iberian secret with salsify, bravas potatoes and lettuce tip
- Sedano rapa in quattro consistenze (1/6/9/15)** €25   
Celerial in four different texture 



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### DOLCI

Tiramisù scomposto (1/3/7/8/15)	€15
Our version of Tiramisù	
Tortino caldo al cioccolato 66% salsa ribes (3/7/8/15)	€15
Hot chocolate flan 66% currant sauce	
Ricotta di capra infornata con miele, fave di cacao tostate e polvere di olio evo (1/3/8)	€15
Baked goat ricotta cheese with honey, toasted cocoa beans and extra virgin oil powder	
Pere a modo nostro con zabaglione freddo (3/12)	€15
Our version of pear with cod zabaglione	
Pasta all'uovo croccante e mousse allo zafferano e zibibbo (1/3/7/12/15)	€15
Saffron Zibibbo mousse with Crunchy egg dough	
Gelati (3/6/7/8/15)	€13
Ice creams	
Sorbetti (6/15)	€13
Sorbets	
Selezione di formaggi (7/9/10)	€19
Cheese tray / our cheese selection	



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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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