

# VILLA FLORI

LAGO DI COMO

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## 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 founder's 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

**Carpaccio di capasanta finger lime maionese al basilico e zucchine trombetta (6/3/12/14/15) €27**

*Scallop carpaccio finger lime basil mayonnaise and trumpet zucchini*

**Darna di Morone alla plancia battuto di melanzana menta e panna acida (4/7/15) €25**

*Fillet of Morone grilled stuffed eggplant mint and sour cream*

**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**

*Freshwater tastings (Pike perch creamed / char marinated, eel sautéed in thyme, smoked lavaret, polenta and missoltino)*

**Spinacino di vitello tiepido mela verde e riduzione di birra (9/12/15) €25**

*Warm of veal green apple and beer reduction*

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

*Beef tartare served at the table*

**Uovo di Parisi cotto a 65° fonduta di taleggio, olio aromatico alla santoreggia e crostone di pane (1/3/7) €25**

*Egg of Parisi cooked at 65°, taleggio fondue and savory aromatic oil and bread crust*

**Tavolozza di salumi con frolla al grano arso (1/3/7) €25**

*Cold cuts palette with burnt wheat shortcrust*

**Panzanella, pomodori confit, emulsione di pomodori e cipolla fondente  (1/12) €21**

*Panzanella, tomato confit, tomato emulsion and dark onion *

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### PRIMI

- Tagliolino tutto tuorlo anguilla affumicata e datterino infornato**  
**(1/3/4/7/9/12/15)** €25  
*Tagliolino all egg yolk smoked eel and baked tomatoes*
- Spaghetti pastificio Baradello pecorino romano, mentuccia e crudo di gamberi rossi**  
**(1/2/7/9/12/15)** €29  
*Spaghetti pastificio Baradello roman pecorino cheese, Roman mint and raw red shrimp*
- Riso acquerello, Oro rosso e prugne (3/7/9/12)** €27  
*Rice Acquerello, Oro rosso and plums*
- Ravioli ricotta di capra (Casale Roccolo) maggiorana, crema di spinaci e limone candito**  
**(1/3/7/9/15)** €25  
*Ravioli ricotta goat (Casale Roccolo) marjoram, spinach cream and candied lemon*
- Gnocchetti di carota e sedano con sfilacci di coda di vitello alla vaccinara**  
**(1/8/9/12/15)** €25  
*Carrot and celery dumplings with ox tail vaccinara sauce*
- Fregola cozze, vongole, calamari e bottarga di Muggine (1/2/9/12/14/15)** €27  
*Fregola mussels, clams, squid and mullet bottarga*
- Mezzo pacchero al basilico crema di pomodori gialli e burrata (1/7/9)** €25  
*Half pacchero with basil cream of yellow tomatoes and burrata*
- Gazpacho con aceto di Jerez e crostini di pane (1/9/12)** €19  
*Gazpacho with Jerez vinegar and bread croutons*
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### SECONDI

<b>Trota in tempura allo zafferano con verdure croccanti e le sue salse agrodolce di peperoni, crema di piselli, salsa tartara (1/2/3/4/6/7/11/12/14/15)</b>	<b>€27</b>
<i>Saffron tempura trout with crispy vegetables and its sweet and sour pepper sauces, pea cream, tartar sauce</i>	
<b>Pescato del giorno di acqua dolce carpaccio di pomodoro camone emulsione di cetriolo (4/15)</b>	<b>€31</b>
<i>Freshwater catch of the day fish carpaccio tomato camone cucumber emulsion</i>	
<b>Ombrina bocca d'oro crema di lattuga e vignarola estiva (4/9/12/15)</b>	<b>€31</b>
<i>Golden mouth croaker lettuce cream and summer vignarola</i>	
<b>Polpo arrosto e peperone ripieno (1/6/7/11/12/14/15)</b>	<b>€29</b>
<i>Roasted octopus and stuffed peppers</i>	
<b>Doppio entrecôte, salsa bernese e sauté di verdure (3/9/7/12)</b>	<b>€70</b>
<i>Double entrecôte, bernese sauce and vegetable sauté</i>	
<b>Lombata di vitello crosta di zafferano, shiitake, taccole e salsa al rum (1/6/7/8/9/11/12/15)</b>	<b>€29</b>
<i>Veal loin saffron crust, shiitake, snow peas and rum sauce</i>	
<b>Rollatina di coniglio alla ligure sarsa de pigneu, patata montata al basilico e ristretto di Rossese (1/6/7/8/9/10/11/12)</b>	<b>€27</b>
<i>Ligurian style Rabbit roll pine nut sauce, potato whipped with basil and Rossese wine reduction</i>	
<b>Petto anatra pak choi e albicocche ripiene del suo fegato (9/12/15)</b>	<b>€31</b>
<i>Breast duck pak choi and apricots stuffed with his own liver</i>	
<b>Controfiletto d'agnello baby carote alla liquirizia e pommes dauphine e riduzione al Nero di Como (1/3/7/9/12/15)</b>	<b>€31</b>
<i>Lamb sirloin baby licorice carrots and pommes dauphine and reduction of black of como</i>	
<b>Sedano rapa in quattro consistenze  (1/6/9/15)</b>	<b>€25</b>
<i>Celerial in four different textures </i>	



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### DOLCI

<b>Tiramisù scomposto (1/3/7/8/15)</b>	<b>€15</b>
<i>Decomposed Tiramisù</i>	
<b>Mousse allo yuzu, olio al rosmarino e biscottino di Prosto (1/3/7/8)</b>	<b>€15</b>
<i>Yuzu mousse, rosemary oil and Prosto biscuit</i>	
<b>Dulcey in fundo (Panna cotta dulcey albicocche e crumble al cacao) (1/7/8/15)</b>	<b>€15</b>
<i>Panna cotta dulcey apricots and cocoa crumble</i>	
<b>Tortino caldo al cioccolato 66% e crema di cocco (3/7/8/15)</b>	<b>€15</b>
<i>Hot chocolate 66% cake and coconut cream</i>	
<b>Ricotta di capra infornata con miele, fave di cacao tostate e polvere di olio evo (1/3/8)</b>	<b>€15</b>
<i>Baked goat ricotta with honey, roasted cocoa beans and evo oil powder</i>	
<b>Gelati (3/6/7/8/15) Ice cream (fior di latte, nocciola, cioccolato e pistacchio)</b>	<b>€13</b>
<b>Sorbetti (6/15)</b>	<b>€13</b>
<i>Sorbets limone pompelmo rosa frutti di bosco e frutto della passione</i>	
<b>Selezione di formaggi (7/9/10)</b>	<b>€19</b>
<i>Selection of cheeses</i>	
<b>A tutta capra (Selezione di formaggi Casale Roccolo) (7/9/10)</b>	<b>€19</b>
<i>Selection of goat cheeses Casale Roccolo</i>	
<b>Servito con calice di Feudi del Pisciotto, Gianfranco Ferrè, Gewurztraminer e Semillon</b>	<b>€ 13</b>
<i>Served with Feudi del Pisciotto, Gianfranco Ferrè, Gewurztraminer e Semillon</i>	

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### INFUSI E 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, camomile, raisin, cornflower*

##### **Tulsi Ayurveda - Depurativa / Tulsi Ayurveda - Cleansing**

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

*Purifying herbal tea with tulsi, 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 vervai*

##### **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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