

Menu
À LA CARTE

SPRING - SUMMER MENU



Appetizers



"Chef's Choise" salmon carpaccio marinated in pink pepper with corn salad and dill dressing Allergens: fish	€ 16,00
Marinated prawns in catalana style with orange almond oil on a bed of gentle mixed salad, cherry tomatoes and onions* Allergens: crustaceans, nuts	€ 18,00
Octopus salad in ligurian style with cherry tomatoes, potatoes and taggiasche olives in Extra Virgin Olive oil* Allergens: molluscs	€ 20,00
Fresh tuna tartare seasoned with Extra Virgin Olive oil, capers, onions and tomato, served with corn salad and sardinian crunchy bread** Allergens: fish, gluten	€ 22,00
Typical mozzarella from Apulia "burrata" served with corn salad, cherry tomatoes and traditional balsamic cream Allergens: milk	€ 11,00
Veils of Parma cured ham seasoned 16 months served with Mantua melon bites Allergens: -	€ 13,00
Paestum buffalo mozzarella cheese on mixed salad with cherry tomatoes and black olives Allergens: milk	€ 14,00
Typical ham from Mantova "Culaccia" served with Apulian fresh cheese "stracciatella" Allergens: milk	€ 18,00

First Dishes



Special spaghetti with clams, cherry tomatoes and chilli peppers Allergens: gluten, molluscs	€ 20,00
Risotto with lemon and Martini Dry with citrus prawn tartare on the top* Allergens: milk, crustaceans	€ 21,00
Neapolitan pasta "Scialatielli" with mixed seafood, crustaceans, tomatoes, lightly peppered* Allergens: gluten, fish, molluscs, crustaceans	€ 22,00
Armando's schiaffoni pasta with lobster, cherry tomatoes and basil Allergens: gluten, crustaceans	€ 26,00
Cold minestrone soup with crumble of taralli Allergens: gluten	€ 10,00
Ricotta and borage ravioli served with tomato concassé and Apulian fresh cheese "stracciatella"* Allergens: gluten, eggs, milk	€ 12,00
"Chef's Choise" Basil potato dumplings with selection of cherry tomatoes and veils of Parmesan Cheese Allergens: gluten, milk	€ 13,00
Egg pasta garganelli with beef bolognese ragout sauce and a sprinkling of Parmesan cheese Allergens: gluten, eggs, sedano, milk	€ 15,00
Sweet peppers risotto creamed with smoked provola cheese and crispy bacon Allergens: milk	€ 18,00

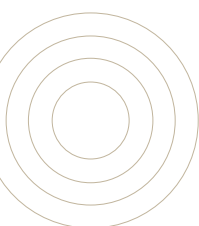
Second Dishes



Thyme-roasted sea bass fillet served with mixed grilled vegetables Allergens: fish	€ 22,00
Bites of monkfish sautéed in orange almond oil on smashed purple potatoes and sprinkling of citrus Allergens: fish, milk, nuts	€ 25,00
Grilled king prawns on a bed of mixed salad, accompanied by jacket potato with salt, butter and lumpfish roe* Allergens: fish, milk, molluscs	€ 26,00
Tuna slightly seared served with grilled zucchini and sautéed cherry tomatoes** Allergens: fish	€ 26,00
Grilled cockerel with roast potatoes Allergens: -	€ 16,00
Cold veal in tuna sauce with cherry tomatoes and caper flower Allergens: fish, milk	€ 18,00
Milanese veal cutlet with rocket salad, cherry tomatoes and french fries* Allergens: gluten, milk, eggs	€ 23,00
Beef sirloin steak sliced with white celery, veils of Parmesan and potato chips* Allergens: milk, sedano	€ 24,00
Grilled Beef tenderloin steak with mixed grilled vegetables Allergens: -	€ 26,00

Our Salad

Vegetarian (gentle mixed salad, cherry tomatoes, cucumbers, fennel, carrots, legumes and toasted almonds) Allergens: milk	€ 9,00
Greek (gentle mixed salad, tomatoes, cucumbers, red onion, black olives, feta and oregano) Allergens: milk	€ 13,00
Caesar Salad (iceberg salad, chicken strips, parmesan cheese veils and crunchy croutons) Allergens: gluten, milk	€ 14,00
Marinara (corn salad, fennel, green apple, chef's marinated salmon and orange almond oil) Allergens: fish	€ 16,00



SERVICE CHARGE: € 3,00

*Frozen products. **The fish destined to be eaten raw or practically raw has undergone a preventivereclamation treatment in compliance with the provisions of EC Regulation 853/2004, AnnexIII, section VIII, chapter 3, letter D, point 3.

Lunch

We are open Monday to Friday from 12:30 pm to 2:30 pm

Dinner

We are open Monday to Sunday from 7:30 pm to 10:30 pm



We are at your disposal to create personalized menus for any type of event.

- ✓ Breakfasts, Lunches
- ✓ Business dinner / Corporate
- ✓ Private Parties
- ✓ Graduation Parties
- ✓ Birthdays
- ✓ Baptisms, Communions and Confirmations
- ✓ Weddings
- ✓ Stag / Hen Parties
- ✓ Themed dinners

For your next event or party, rely on us and put our creativity to the test!

Available for special openings during events and ceremonies



CORSO COMO 52 RESTAURANT

Corso Como, 52, 20812 Limbiate (MB)
T. +39 02 996 7002 | 📞 +39 388 851 2630
corsocomo52@ashotels.it

ashotel
limbiate fiera



[corsocomo52.it](https://www.corsocomo52.it)

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