



PANORAMIC
RESTAURANT

HOTEL
FUNICOLARE
TESORO





*Welcome,
thanks for choosing us.
We will be glad to let you taste
our mediterranean cuisine
and several regional specialties.
We wish you a pleasant stay
in our restaurant.*

The Management



Fish appetizerse

1. *House warm appetizer* 15,00
(cuttlefish and peas, mussels au gratin, grilled cod and peppers, mussels in white wine, little scampi and prawns with vegetables)
2. *Carpaccio of swordfish and tuna*..... 12,00
3. *Carpaccio of fresh salmon* 12,00
4. *Sea salad with polyps, prawns, cuttlefish, in crea
of green olives.* 14,00

Meat appetizers

5. *Cured raw beef with rocket and parmesan scales* 14,00
6. *Ham and melon*..... 12,00
7. *Tyrolese carpaccio* 14,00
(speck, champignon mushrooms, pecorino scales, pepper, oil)
8. *Beef carpaccio with strips of chicory flavored
with the pan* 14,00

First courses Specialties from Puglia with fresh pasta

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| <i>9. Cavatelli with fish and beans sauce</i> | <i>14,00</i> |
| <i>10. Cavatelli with chickpeas</i> | <i>12,00</i> |
| <i>11. Cavatelli with lentils.....</i> | <i>12,00</i> |
| <i>12. Crecchiette with scampi and rocket, with fresh grape
tomatoes and basil.....</i> | <i>14,00</i> |
| <i>13. Crecchiette with salty 'ricotta' cheese, with fresh
tomato and basil.....</i> | <i>12,00</i> |
| <i>14. Crecchiette with broccoli rabe</i> | <i>12,00</i> |
| <i>15. Mashed broad beans with chicory with olive oil and croutons</i> | <i>15,00</i> |
| <i>16. Strascinati with broccoli rabe.....</i> | <i>12,00</i> |
| <i>17. Strascinati with fish sauce.....</i> | <i>14,00</i> |

First courses

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| <i>18. Spaghetti pasta with mussels.....</i> | <i>12,00</i> |
| <i>19. Crayfish linguine</i> | <i>20,00</i> |
| <i>20. Lobster linguine.....</i> | <i>15,00</i> |
| <i>21. Clam linguine</i> | <i>12,00</i> |
| <i>22. Raw ham ravioli with butter and sage</i> | <i>12,00</i> |
| <i>23. Ravioli with ricotta cheese and spinach.....</i> | <i>12,00</i> |

Fish second courses

24.	<i>Fried morsels of cod with pesto sauce</i>	<i>15,00</i>
25.	<i>Salted sea bass</i>	<i>18,00</i>
26.	<i>Mixed fried shellfish *</i>	<i>15,00</i>
27.	<i>Scampi and prawns with cognac *</i>	<i>18,00</i>
28.	<i>Grilled scampi and prawns *</i>	<i>18,00</i>
29.	<i>Baked tuna, marinated with herbs and grape tomatoes</i>	<i>15,00</i>
30.	<i>Pan seared slice of swordfish *</i>	<i>15,00</i>
31.	<i>Slice of swordfish in white wine *</i>	<i>15,00</i>
32.	<i>Fish soup on croutons</i>	<i>18,00</i>

Meat second courses

33.	<i>Roasted veal with vegetable flavor</i>	<i>15,00</i>
34.	<i>Rabbit in sour sauce</i>	<i>14,00</i>
35.	<i>Entrecôte with black pepper (2 persons minimum) gr. 800....</i>	<i>30,00</i>
36.	<i>Fillet with capers</i>	<i>18,00</i>
37.	<i>Fillet with green pepper</i>	<i>18,00</i>
48.	<i>Roast slice of beef with rosemary</i>	<i>15,00</i>

* these
products
might be
frozen due to
market needs



Side dishes

<i>Mixed salad</i>	5,00
<i>Baked potatoes</i>	5,00
<i>Grilled vegetables</i>	6,00
<i>Cooked vegetables</i>	6,00

Cheese

<i>Mixed cheese</i>	10,00
<i>Gorgonzola</i>	8,00
<i>Mozzarella</i>	8,00
<i>Buffalo mozzarella</i>	9,00
<i>Parmigiano reggiano</i>	8,00
<i>Pecorino</i>	8,00
<i>Taleggio</i>	8,00



Dessert

Fruit

d1. Pineapple with maraschino	7,00
d2. Plain pineapple.....	6,00
d3. Stewed wild berries with ice cream.....	6,00
d4. Strawberries with ice cream.....	6,00
d5. Strawberries with sugar and lemon.....	6,00
d6. Fruit salad with ice cream.....	6,00

Cakes

d7. House desserts.....	8,00
d8. Wild berries tart.....	6,00
d9. Jam tart.....	6,00
d10. Fruit tart.....	6,00
d11. Millefeuille.....	6,00
d12. Chocolate profiteroles	6,00
d13. Strudel	6,00
d14. Tiramisù	6,00

Ice creams

d15. Ice cream with coffee	5,50
d16. Ice cream with whiskey.....	5,50
d17. House sundae cup	5,00



Red wines

Piemonte

<i>Barbaresco</i>	25,00
<i>Barbera d'Asti</i>	15,00
<i>Barbera d'Alba</i>	15,00
<i>Barolo</i>	30,00
<i>Dolcetto d'Alba</i>	16,00
<i>Grignolino</i>	16,00
<i>Nebbiolo d'Alba</i>	20,00

Lombardia

<i>Bonarda</i>	15,00
<i>Buttafuoco</i>	15,00
<i>Grumello</i>	16,00
<i>Sangue di Giuda</i>	15,00
<i>Sassella Negri</i>	15,00
<i>Valcalepio</i>	14,00

Toscana

<i>Chianti Classico</i>	15,00
<i>Sangiovese</i>	12,00

Emilia Romagna

<i>Lambrusco</i>	12,00
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Veneto

<i>Amarone</i>	30,00
<i>Bardolino</i>	12,00
<i>Recioto</i>	25,00
<i>Valpolicella</i>	12,00

Friuli

<i>Cabernet</i>	15,00
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Trentino

<i>Merlot</i>	15,00
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Abruzzo

<i>Cerasuolo Hedo 's</i>	20,00
<i>Montepulciano Aldiano</i>	20,00
<i>Montepulciano Cagiolo</i>	20,00
<i>Montepuciano Rubino</i>	15,00

Sicilia

<i>Nero d'Avola</i>	15,00
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White wines

<i>Chardonnay Cretico 14°</i>	20,00
<i>Custoza</i>	15,00
<i>Pecorino</i>	15,00
<i>Pecorino 14°</i>	15,00
<i>Pinot Grigio D. O. C.</i>	15,00
<i>Pinot Nero</i>	14,00
<i>Sauvignon Viarte</i>	18,00
<i>Soave D. O. C.</i>	15,00
<i>Trebbiano Aldiano</i>	20,00
<i>Trebbiano d'Abruzzo Valle d'Oro</i>	14,00

Rosé wines

<i>Cerasuolo Valle d'Oro</i>	14,00
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Bibite in Bottiglia

<i>Mineral water – 1lt.</i>	4,00
<i>Mineral water – 0,50lt.</i>	3,00



Sparkling wines

<i>Brachetto d'Acqui</i>	15,00
<i>Ferrari</i>	30,00
<i>Berlucchi</i>	30,00
<i>Custoza Brut</i>	30,00
<i>Franciacorta Brut</i>	30,00

Champagne

<i>Moet & Chandon</i>	60,00
<i>Pommery</i>	60,00
<i>Pommery Birillo</i>	15,00
<i>Veuve Clicquot Ponsardin</i>	60,00
<i>Piper Heidsieck</i>	60,00
<i>Lanson Brut</i>	100,00
<i>Taittinger Brut Reserve</i>	100,00
<i>Pellettier Veuve</i>	60,00



Coffees

<i>Laced coffee</i>	3,00
<i>Decaf</i>	3,00
<i>Barley coffee – large mug</i>	3,00
<i>Espresso</i>	3,00
<i>Ginseng coffee – large mug</i>	3,00
<i>Tea – camomile – infusion</i>	3,00

Spirits

<i>Bitters</i>	5,00
<i>Martell cognac</i>	7,00
<i>Grappa reserve</i>	7,00
<i>Sweet and dry spirits</i>	5,00
<i>Foreign spirits</i>	6,00
<i>Vecchia Romagna Etichetta Nera</i>	6,00
<i>Common whiskey</i>	6,00
<i>Aged whiskey (up to 5 years)</i>	7,00
<i>Aged whiskey (more than 5 years)</i>	7,00



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