

WALI

RESTAURANT

GRAND HOTEL

CAMPIONE

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Welcome 2023!

*Glass of Franciacorta Cruperdu "Bonomi Castle"*

*Mussels au gratin*

*Salted Bignè*

*with Tuscan mortadella and Siena sheep cheese (pecorino senese)*

*Salted Cod Pearls*

*Orange salad and Brandy baby shrimps*

*Marinated salmon*

*with burnt leek butter on apple-smoke*

*Chickpea flour pancakes with Sicilian caponata and pistachio*

*Fassona meat tartare*

*marinated yolk and Black Truffle carpaccio*



## Entrees

*Oyster, raspberries and smoked whisky*

*Raw red shrimp*

*with stracciatella di burrata cheese and Sichuan pepper*

*Amberjack Fish carpaccio*

*with ginger oil and pine nuts*

*Capon Salad*

*plums, herbs and pomegranate*

*"Romanesco" Artichoke*

*stew with Black Truffle petals on potato cream, leeks and marjoram*

## Pasta and Risotto

*"Franciacorta" Rice - 7 years*

*White Truffle butter, green sauce with Parmesan cheese*

*Lobster Raviolone*

*violet aubergine bisque, burrata mouse with basil and caviar*

## Main Dishes

*Slice of Amberjack Fish cooked in salt with Mediterranean flavours*

*accompanied by broccoletti Italian style with raisins and pine nuts*

*Beef cheek*

*on a soft potato puree and Barolo sauce*



## Dessert

*Esplosion of Sicilian Cannolo*

*with candied orange petals of Syracuse and Carrubbe syrup*

*mandarins, grapes and dried fruit*

## At Midnight

*Artisan cotechino*

*and lentils scented "Castelluccio "*

*Water – coffee included*

*Wine, soft drink and alcoholic beverage excluded*



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