



Autumn / Winter

Delivery meals - Villa Paradiso au Lac

Minimum order € 180,00 notice 24 hours in advance

Dishes created with selected products and prepared in our restaurant kitchen by Chef Marcello for an excellent delivery. Ready to be tasted or simply warmed up!



Ready meals








Vegetarian/vegan









Meals only to be heated







**Appetisers or Snacks € 15,00 per dishes**

-  - Oriental marinated lake fishballs and vegetables, autumn salad with green cabbage,  pineapple, lime and chilli sauce
-  - Vegan egg version with celeriac and pumpkin, creamed red lentils and black truffle
-  - Duck foie gras terrine with chestnuts, spiced apple compote and pan brioches
-  - Caprese with buffalo mozzarella, confit tomatoes and basil






**Pasta and rice € 18,00 per dishes**

-   - Oriental-flavoured stir-fried rice with vegetables and choice of fish or chicken
-  - Fresh pasta ravioli with radicchio and sausage, veal stock, lemongrass
-  - Fresh buckwheat pasta cannellone, porcini mushrooms, Nava cheese, hazelnut velouté
-   - Home made pasta cavatelli, broccoli pesto, crunchy bread

**Meat or Fish € 22,00 per dishes**

-  - Lacquered suckling pig cup, miso sauce, potato pie and seasonal vegetables
-  - Veal fillet cooked at low temperature, cabbage, chestnuts and roast potatoes
-  - Lightly smoked and roasted eel, grape must reduction, seasonal vegetables
-  - Fillet of Fario trout from 'Valsassina valley', pumpkin sour mousse, seasonal vegetables
-   - Cauliflower "marinara", tomato, black garlic, oregano and sautéed tofu

**Desserts € 8,00 per dishes**

-  - Tiramisu proposed by the Chef
-  - Corn and apple pie with milk, honey and wild chamomile foam
-   - Brachetto d'Acqui red wine glazed pear, saffron cream, cinnamon-scented crumble (Vegan option on request)
-  - Dark chocolate mousse, passion fruit salted caramel