

VILLA FLORI

LAGO DI COMO

★★★★S

RISTORANTE RAIMONDI

Fine silver fruit bowls, sets of golden spoons and many romantic elements of the dining room tell us the story of the founders 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

www.hotelvillafflori.it

LARIO  HOTELS

UNEXPECTED ITALY.

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... ASSAPORANDO L'INIZIO - BEGINNING TASTES...

Astice in padella con carciofi, crema di limone e riduzione al bergamotto (12/2/9/15)

Sauteed lobster with artichokes, lemon cream and bergamot reduction (12/2/9/15)

€ 27

Tartare di ombrina, zenzero, olio alla vaniglia e insalatina di sedano rapa e mele (1/4/9)

Croaker fish tartare, ginger, vanilla oil, celeriac salad and apple (1/4/9)

€ 27

Assaggi d'acqua dolce

Lucioperca mantecato/salmerino marinato, anguilla spadellata al timo,
lavarello affumicato, polenta e missoltino (1/4/9/15)

Delights of the lake

Creamed Pike Perch, Marinated char, Pan seared eel with thyme, smoked lavarello, Missoltino fish and Polenta (1/4/9/15)

€ 25

Speck d'oca e bresaola di cervo con zucca in due consistenze (7/8/15)

Smoked goose and venison ham with pumpkin (7/8/15)

€ 21

Lingua di vitello rosolata, blinis, panna acida e caviale (1/3/4/7/9)

Veal tongue with blinis, sour cream and caviar (1/3/4/7/9)

€ 21

Tartare di manzo servita al tavolo (1/3/4/10/12)

Beef tartare served at the table (1/3/4/10/12)

€ 29

Porchetta di coniglio insalata di puntarelle e colatura di alici di Cetara (4)

Rabbit porchetta, chicory salad and "Cetara" anchovies oil (4)

€ 21

Trilogia vegana

Piccolo millefoglie, humus di lentichie, insalatina di farro con terra di olive e pomodori Kumato confit (9/11/15)

Vegan Trilogy

Millefeuille, lentils humus, spell salad, olives crumble and Kumato tomato confit (9/11/15)

€ 21

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PASTA CREMA E RISOTTO - PASTA, CREAM AND RISOTTO

Bottoni di pasta fresca al cipollotto con granchio reale (1/2/3/7/9/12/15)

Homemade Ravioli with shallots and king crab (1/2/3/7/9/12/15)

€ 25

Spaghetto affumicato con lavarello, pinoli e bottarga di lago (1/3/9/12/15)

Smoked spaghetti, lavaret fish, pine nuts and lake botargo (1/3/9/12/15)

€ 23

Tagliatelle alla farina di canapa con scorfano e crema di cavolo nero (2/9/12/15)

Hemp flour tagliatelle pasta with scorpion fish and black cabbage (2/9/12/15)

€ 25

Scialatielli alla nostra carbonara d'agnello con uovo biologico (1/3/7/9/12)

Scialatielli pasta with lamb carbonara (1/3/7/9/12)

€ 25

Risotto Acquerello cacio, pere e fave di cacao (3/7/8/9/12)

Risotto with cacio cheese, pear and cocoa (3/7/8/9/12)

€ 23

Mezzi paccheri ai mirtilli con funghi porcini (1/9/12/15)

Blueberries Mezzi Paccheri pasta with porcini mushrooms (1/9/12/15)

€ 21

Zuppa di Roveja e crostini al Crottin de Chèvre (1/7/9)

Bean soup and crottin de chevre cheese (1/7/9)

€ 19

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PESCI – FISH

Lucioperca con pancetta, gallinacci e radicchio tardivo (9/12/15)
Pike perch with bacon, chanterelles mushrooms and radish (9/12/15)
€ 27

Baccalà, cottura in olio, scalogno ripieno della sua trippa e spuma di patata viola (4/7/9)
Cod fish, tripe filled shallot and purple potato foam (4/7/9)
€ 29

Sanpietro con crema di cavolfiore alla vaniglia con baby carote e spinacino fresco (4/9/12/15)
John Dory with cauliflower cream, baby carrots and fresh spinach (4/9/12/15)
€ 29

Trota in tempura allo zafferano con baby verdure croccanti e salse agrodolce di peperoni,
salsa verde di piselli, salsa tartara (1/3/4/12/15)
Saffron tempura trout with crunchy baby vegetables and sauce (1/3/4/12/15)
€ 27

CARNI – MEAT

Lombata e animelle di vitello, con carciofi croccanti ripieni di mandorle e acciughe del Cantabrico (1/3/4/7/8/9/12/15)
Loain and sweetbreads Veal, crunchy artichokes filled with almonds and Cantabrico anchovies (1/3/4/7/8/9/12/15)
€ 29

Petto e fegato d'anatra con pan brioche alla frutta secca, castagne e biette (1/3/7/8/12/15)
Breast of duck with foie gras enscalope, dry fruit pan brioche, chestnuts and chard (1/3/7/8/12/15)
€ 31

Doppio entrecôte di manzo, salsa Bernese e sauté di verdure (per 2) (3/9/7)
Double beef entrecote, bernese sauce and vegetables sauté (for 2 people) (3/9/7)
€ 63

Sella di capriolo, crauti rossi, crostone di polenta bianca e speck (1/7/8/9/11/12/15)
Saddle of venison, red cabbage, white polenta crust and smoked ham (1/7/8/9/11/12/15)
€ 29

Collo di mangalica, mele alla salvia e salsa al cioccolato fondente 66% (1/7/8/9/12/)
Shoulder of wild pork, sage apple and 66% fondant chocolate sauce (1/7/8/9/12/)
€ 27

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DESSERT

Tiramisù Villa Flori (1/3/7/8)

Villa Flori Tiramisù (1/3/7/8)

€ 11

Salame di cioccolato alla fava Tonca con salsa al caffè verde (1/3/7/12)

Fava Tonka chocolate salami with green coffee sauce (1/3/7/12)

€ 11

Tarte-tatin di mele con gelato al fiordilatte (1/3/6/7/8/9/10/11/12/15)

Apple tarte-tatin with fiordilatte ice cream (1/3/6/7/8/9/10/11/12/15)

€ 13

Coppa al caramello con castagne e sale Maldon (3/7/15)

Caramel cream with chestnuts Maldon salt (3/7/15)

€ 11

Madeleine al miele di acero con salsa alla lavanda (1/3/7/15)

Maple honey madeleine and lavender sauce (1/3/7/15)

€ 11

Selezione di Gelati artigianali

Fior di latte, nocciola, pistacchio, cioccolato (3/6/7/8/15)

Ice creams selection

Fiordilatte, hazelnut, pistachio, chocolate (3/6/7/8/15)

€ 11

Degustazione di Sorbetti

Mela verde e fiori di sambuco, limone, pompelmo rosa, frutti di bosco (6/15)

Sorbets degustation

Green apple, lemon, pink grapefruit, wild berries (6/15)

€ 11

DALLE CASERIE – CHEESE

Selezione di formaggi latte di capra e latte vaccino, composta di frutta e miele (7/9)

Selection of cow and goat cheeses, fruit compote and honey (7/9)

€ 17

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INFUSI E TISANE - INFUSIONS AND HERBAL TEAS

€ 5

Stella Polare - Digestiva

Infuso con karkadè, rosa canina, mela, liquirizia sambuco, fragola, camomilla, uvetta e fiordaliso

Stella Polare - Digestive

Herbal tea with karkadè, rose hip, apple, liquorice, elderberry, strawberry, chamomile, raisin, cornflower

Tulsi Ayurveda - Depurativa

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

Tulsi Ayurveda - Cleansing

Purifying herbal tea with tulsi, apple, green rooibos, ginger, cardamom, pink pepper, cinnamon

Finocchio & Liquirizia - Diuretica

Tisana con semi di finocchio e pezzi di liquirizia

Finocchio & Liquirizia - Diuretic

Digestive herbal tea with fennel and liquorice

Vaniglia & Lemongrass - Rilassante

Tisana rilassante con mela, citronella, rooibos verde, arancio, verbena, vaniglia

Vaniglia & Lemongrass - Relaxing

Relaxing herbal tea with vanilla, lemongrass, apple, green rooibos, orange and vervai

Aphrodite

Ibisco, uva passa, sambuco, ciliegia, amarena, aromi

Aphrodite

Hibiscus, raisins, elderberry, cherry, black cherry, natural flavours

Villa Flori - Rilassante

Camomilla, rosa canina, mela, verbena, ribes nero, arancio fiori, tiglio, fiordaliso, aromi naturali

Villa Flori - Relaxing

Chamomile, rose hip, apple, vervain, orange blossom, linden, cornflower, natural flavours

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