

VILLA FLORI

LAGO DI COMO

★★★★★

RISTORANTE RAIMONDI

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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



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

- Crudo di gambero viola, animelle di vitello spadellate, jus e erba ghiaccia** €29
Raw purple shrimp, sauteed veal sweetbreads, jus and ice grass
(1/2/7/9/12/15)
- Carpaccio di baccalà, cialda di polenta, misticanza aromatica e salsa ai lamponi** €29
Cod carpaccio, polenta chip, aromatic salad and raspberry sauce(4/42/15)
- Assaggi d'acqua dolce / *Delights of the lake*** €27
(Luccio perca mantecato, salmerino marinato, anguilla spadellata al timo, lavarello affumicato, polenta e missoltino)
(Creamed pike perch, marinated char, pan seared eel with thyme, smoked lavarello, Missoltino fish and polenta) (1/4/9/15)
- Sgombro marinato alla camomilla, yogurt greco, cetriolo e pane croccante** €25
Camomille marinated mackerel, greek yogurt, cucumber and crunchy bread
(1/3/4/7/10/15)
- Culatello di Zibello dop con flan di reggiano vacche rosse** €27
Zibello Parma ham with reggiano cheese flan (1/3/6/7/8/9/10/11/13/15)
- Coscia di faraona in crépinette ripiena di prugne, crudo di asparagi e maionese di ceci** €25
Guinea fowl leg on "crépinette", stuffed with plums, asparagus and chickpeas mayonnaise (9)
- Tartare di manzo servita al tavolo** €29
Beef tartare served at the table (1/3/4/10/12)
- Hummus di ceci, verdure dell'orto e cialda di quinoa** €21
Chickpeas hummus, garden vegetables and quinoa waffle (9/11)
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PASTA CREMA E RISOTTO PASTA, CREAM AND RISOTTO

- Casarecce con cicale di mare, vongole e peperone crusco* €27
Casarecce pasta with sea cicadas, clams and crusco pepper
(1/2/9/12/14/15)
- Spaghetto affumicato, lavarello, pinoli e bottarga di lago* €25
Smoked spaghetti, lavaret fish, pine nuts and lake bottarga
(1/3/9/12/15)
- Gnocchetti di carota con coniglio, baby broccoletti e acetosella* €25
Carrot dumplings with rabbit, baby broccoli and sourwood
(1/7/9/12/15)
- Risotto Acquerello aglio orsino, triglie e finger lime* €27
Acquerello risotto wild garlic, red mullets and finger lime
(3/4/7/9/12/15)
- Ravioli al foie gras, cipolla rossa fondente e guancia croccante* €25
Foie gras ravioli, fondant red onion and bacon
(1/7/9/12/15)
- Fusilloni al farro con sfilacci di coda di bue, pinoli, uva sultanina e crumble al cacao* €25
Spelt large fusilli pasta with ox tail, pine nuts, raisin and cocoa crumble
(1/7/8/9/12/15)
- Spaghetti alla chitarra al basilico e i tre pomodori* €21
Basil home-made spaghetti with the Three tomato
(1/12)
- Crema di piselli e menta, calamari spillo e corallo nero* €19
Pea soupe with mint, squid and black ink waffle
(9/14/15)
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PESCI - FISH

Luccio perca, pancetta Marco D'Oggiono, fagioli dell'occhio e petali di scalogno €29

Pike perch fillet with pork belly, green beans and shallots (4/9/15)

Trota in tempura allo zafferano con verdure baby croccanti e le sue salse: agrodolce di peperoni, salsa verde di piselli e salsa tartara €27

Saffron tempura trout with crunchy baby vegetables and sauce (1/3/4/12/15)

Rombo cotto a bassa temperatura, amaranto soffiato, vignarola e il suo fondo €31

Low temperature cooked turbot with artichokes, peas, broad beans and amaranth (4/9/12/15)

Polpo arrosto, pastinaca, frisella sbriciolata e pomodoro Fondanello confit €29

Rosted octopus, parsnip, frisella crumbs and Fondanello tomato confit (1/9/12/14/15)

CARNI - MEAT

Tomahawk con salsa bernese e sauté di verdure (per 2) €75

Tomahawk beef, bernaise sauce and mixed sauteed vegetables (for 2 people) (3/9/7/12)

Vitello in crosta di zafferano, mitzuna saltata e patata ripiena tartufata €27

Loin of veal with saffron crust, mitzuna salad and black truffle stuffed potato (1/3/7/9/12/15)

Degustazione di piccione / Pigeon tasting €31

Suprema rosolata con agretti, pralina di coscia croccante alle mandorle con chiffonnade di crauti rossi, crostino di pane lievito madre con paté di fegato

Browned breast with garden cress, crunchy leg with almonds and red cabbage, liver paté on crouton (1/3/7/8/9/12/15)

Costolette d'agnello, orzotto e ortica €31

Lamb cutlets with barley and nettle (7/9/12/15)



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DESSERT

- Tiramisù Villa Flori** €13
Villa Flori Tiramisù (1/3/7/8)
- Tortino vegano al cioccolato e zuccina con crema di pistacchio** €13
Vegan chocolate and zucchini pie, with pistachio cream (1/7/15)
- Tarte-tatin di mele con gelato al fior di latte** €15
Apple tarte-tatin with fiordilatte ice cream (1/3/6/7/8/9/10/11/12/15)
- Cheese cake al caprino, biscotto al grano arso e frutti rossi** €13
Goat cheese cake, toasted wheat bisquit and mixed berries (1/3/7/15)
- Cremoso al lampone, crumble al pepe di Szechuan e il suo cannolo** €13
Creamy raspberry, Szechuan pepper crumble and it's pastry (1/7/15)
- Selezione di gelati artigianali / Ice creams selection** €11
Fior di latte, Nocciola, Pistacchio, Cioccolato Fiordilatte, hazelnut, pistachio, chocolate (3/6/7/8/15)
- Degustazione di Sorbetti / Sorbets tasting** €11
Mela verde e fiori di sambuco, limone, pompelmo rosa, frutti di bosco (6/15)
Green apple, lemon, pink grapefruit, wild berries

DALLE CASERIE - CHEESE

- Selezione di formaggi latte di capra e latte vaccino composta di frutta e miele** €19
Selection of cow and goat cheeses, fruit compote and honey (7/9)
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INFUSIE TISANE INFUSIONS AND HERBAL TEAS

€5

Stella Polare - Digestiva / Stella Polare - Digestive

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

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

Tulsì Ayurveda - Depurativa / Tulsì Ayurveda - Cleansing

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

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

Finocchio & Liquirizia - Diuretica / Finocchio & Liquirizia - Diuretic

Tisana con semi di finocchio e pezzi di liquirizia

Digestive herbal tea with fennel and liquorice

Vaniglia & Lemongrass - Rilassante / Vaniglia & Lemongrass - Relaxing

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

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

Aphrodite / Aphrodite

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

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

Villa Flori Rilassante / Villa Flori Relaxing

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

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



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