

We also offer tailor-made menu proposals for any kind of event:

## STYLISH EVENTS

BUSINESS BREAKFAST,  
LUNCHES AND DINNERS  
CORPORATE PARTIES  
GALA NIGHTS

PRIVATE PARTIES

GRADUATION PARTIES

BIRTHDAYS

BAPTISMS, COMMUNIONS  
AND CONFIRMATIONS

WEDDINGS

HEN / STAG PARTIES

THEMED DINNERS

Corso Como 52, stylish events only with us!



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MENU À LA CARTE

*Good food and good wine, is heaven on earth (Henry David Thoreau)*



CORSO  
COMO  
RESTAURANT



## APPETIZERS

<b>Carpaccio of fresh salmon marinated in pink pepper grains served on crispy lettuce in raspberry dressing and smitane sauce</b>	€ 12,00
<small>ALLERGENS: FISH, MILK</small>	
<b>* Roasted octopus on creamy potatoes, sweet cherry tomatoes and pistachio's sauce</b>	€ 13,00
<small>ALLERGENS: MILK, MOLLUSCS, NUTS</small>	
<b>* Prawns in Catalana style with red onions, tomatoes and basil served with corn salad and veals of pecorino Moliterno cheese</b>	€ 14,00
<small>ALLERGENS: MILK, CRUSTACEANS</small>	
<b>Roast scallops on creamy potatoes and sweet pepper sauce with almond veals toasted</b>	€ 15,00
<small>ALLERGENS: MOLLUSCS, NUTS</small>	
<b>* Fresh tuna tartare seasoned with dry tomatoes, red onion, black olives and Evo on mixed sweet salad</b>	€ 16,00
<small>ALLERGENS: FISH</small>	
<b>* Selection of raw fish and crustaceans accompanied by our sauce</b>	€ 22,00
<small>ALLERGENS: MILK, FISH, CRUSTACEANS</small>	
<b>Vegetables crudités with Italian dressing</b>	€ 9,00
<b>Asparagus pudding on Asiago cheese fondue with crispy drizzle of bacon and crumble bagels</b>	€ 11,00
<small>ALLERGENS: GLUTEN, MILK</small>	
<b>Fried courgette flowers stuffed with potato, mozzarella cheese, dry tomatoes and Piacenza ham on tomato sauce</b>	€ 11,50
<small>ALLERGENS: GLUTEN, MILK</small>	
<b>Buffalo mozzarella from Paestum on sliced tomatoes and pesto sauce</b>	€ 12,00
<small>ALLERGENS: MILK, NUTS</small>	
<b>San Daniele cured ham 24 months served with Cantalupo's melon</b>	€ 13,00
<b>“Culaccia” typical Parma ham served with Apulian mozzarella cheese</b>	€ 16,00
<small>ALLERGENS: MILK</small>	

## PASTA

<b>Neapolitan pasta “Scialatielli” with clams and zucchini stick</b>	€ 13,00
<small>ALLERGENS: GLUTEN, MOLLUSCS</small>	
<b>* Ravioli stuffed with ricotta cheese and borage served with sea bass, Neapolitan tomatoes and capers</b>	€ 13,00
<small>ALLERGENS: MILK, FISH, GLUTEN</small>	
<b>* Neapolitan pasta “calamarata” with swordfish, cherry tomatoes and fried aubergines</b>	€ 14,00
<small>ALLERGENS: GLUTEN, FISH</small>	
<b>* Risotto with lime, rosemary and mascarpone cheese and prawns flambéed with Cognac</b>	€ 15,00
<small>ALLERGENS: MILK, CRUSTACEANS</small>	
<b>* Pasta “linguine” with mixed seafood, crustaceans tomatoes and chilli</b>	€ 16,00
<small>ALLERGENS: GLUTEN, FISH, MOLLUSCS, CRUSTACEANS</small>	
<b>Eggs noodles with lobster cherry tomatoes and basil</b>	€ 20,00
<small>ALLERGENS: GLUTEN, EGG, CRUSTACEANS</small>	
<b>Orecchiette pasta with pistachios sauce, zucchini and mint</b>	€ 9,00
<small>ALLERGENS: GLUTEN, MILK, NUTS</small>	
<b>Potato dumpling with fresh tomatoes mozzarella cheese bits and basil</b>	€ 10,00
<small>ALLERGENS: GLUTEN, MILK, EGG</small>	
<b>Eggs pasta “tagliatelle” with Bolognese ragout sauce and Reggiano cheese</b>	€ 11,00
<small>ALLERGENS: GLUTEN, MILK, EGG</small>	

<b>Carnaroli Risotto with sweet peppers, stracchino cheese and fried zucchini petals</b>	€ 12,00
<small>ALLERGENS: GLUTEN, MILK</small>	
<b>Paccheri pasta with veal ragout and caciocavallo cheese veals</b>	€ 13,00
<small>ALLERGENS: GLUTEN, MILK</small>	
<b>Dried bread with tomato sauce and olive oil “Tuscany recipe” with Apulian fresh cheese</b>	€ 9,00
<small>ALLERGENS: GLUTEN, MILK, CELERY</small>	

## FISH

<b>Deep-fried battered fresh salmon served with zucchini fingers and mascarpone cheese with dill</b>	€ 16,00
<small>ALLERGENS: FISH, GLUTEN, MILK</small>	
<b>Grilled seabass fillet served with mixed grilled vegetables</b>	€ 18,00
<small>ALLERGENS: FISH</small>	
<b>* Great fried of fish and crustaceans with fried vegetables</b>	€ 21,00
<small>ALLERGENS: FISH, CRUSTACEANS, GLUTEN, MILK</small>	
<b>Roast monkfish tournedos served on sweet pepper cream and sautéed spinach</b>	€ 22,00
<small>ALLERGENS: FISH, GLUTEN</small>	
<b>* Grilled king prawns with mint and lime sauce served with sautéed vegetables</b>	€ 23,00
<small>ALLERGENS: CRUSTACEANS, CELERY</small>	
<b>Tuna fish in a pistachio crust served on sweet salad and ponzu sauce</b>	€ 24,00
<small>ALLERGENS: FISH, NUTS</small>	

*CATCH OF THE DAY IN SHOWCASE*

## MEAT

<b>Beef Hamburger with lettuce, grilled tomatoes, brie cheese, cocktail sauce on bacon bread served with french fries</b>	€ 13,00
<small>ALLERGENS: GLUTEN, MILK, EGG, CELERY</small>	
<b>Grilled cockerel with potatoes and vegetables</b>	€ 15,00
<small>ALLERGENS: MILK</small>	
<b>Cold veal in tuna sauce and capers on mixed salad</b>	€ 16,00
<small>ALLERGENS: MILK, FISH</small>	
<b>Beef sirloin steak sliced with rocket salad, cherry tomatoes and roast potatoes</b>	€ 21,00
<b>Beef tartare with fresh melon, speck and balsamic cream</b>	€ 22,00
<small>ALLERGENS: MILK</small>	
<b>Grilled beef fillet with sautéed vegetables and crispy potatoes</b>	€ 25,00
<b>Milanese veal chop fried in butter and served with rocket salad and cherry tomatoes</b>	€ 25,00
<small>ALLERGENS: GLUTEN, MILK, EGG</small>	

\* Frozen products