

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

STYLISH EVENTS

BUSINESS BREAKFAST,
LUNCHEAS AND DINNERS

CORPORATE PARTIES

GALA NIGHTS

PRIVATE PARTIES

GRADUATION PARTIES

BIRTHDAYS

BAPTISMS, COMMUNIONS
AND CONFIRMATIONS

WEDDINGS

HEN / STAG PARTIES

THEMED DINNERS



CORSO
COMO
RESTAURANT



Corso Como 52, stylish events only with us!

Good food and good wine, is heaven on earth (Henry IV)



Corso Como 52 Restaurant
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MENU À LA CARTE

APPETIZERS

Parma Ham 16 month seasoned	€ 10,00
Buffalo Mozzarella Cheese with Salad, Cherry Tomatoes, Toast Bread and Frozen Basilicum <small>ALLERGENS: MILK, GLUTEN</small>	€ 12,50
Home Made Smoked Beef Carpaccio with Creamy Celeriac and Roasted Almonds <small>ALLERGENS: MILK, NUTS</small>	€ 14,00
Smoked Salmon by Our Chef on Sweet and Sour Salad and Smitane Sauce <small>ALLERGENS: FISH</small>	€ 14,00
* Roasted Octopussy on Chick peas and Shallot Creamy with Rosemarin Olive Oil <small>ALLERGENS: MOLLUSCS</small>	€ 16,00

FIRST COURSE

Vegetables Soup <small>ALLERGENS: CELERY</small>	€ 8,00
Risotto with Blue Cheese and Black Berries <small>ALLERGENS: MILK</small>	€ 11,00
Tagliatelle with Wild Boar Ragout and Mediterranean Herbs <small>ALLERGENS: GLUTEN, CELERY, EGG</small>	€ 13,00
* Spaghetti with Clams, Cherry Tomatoes and Shrimps <small>ALLERGENS: GLUTEN, MOLLUSCS, CRUSTACEANS</small>	€ 16,00

MAIN COURSE

Milanese Veal Cutlet with Rocket Salad Cherry Tomatoes and French Fries <small>ALLERGENS: GLUTEN, MILK, EGG</small>	€ 18,00
Sliced Beef Steak served with Barbaresco Sauce and Roast Potatoes	€ 20,00
** Seared Tuna Fish on Creamy Pumpkin Served with Sweet and Sour Onions and Roman Cabbage <small>ALLERGENS: FISH</small>	€ 22,00

SALADS

The Vegetarian (Mixed Salad, Carrots, Cherry Tomatoes, Cucumbers, Fennel and Almonds) <small>ALLERGENS: NUTS</small>	€ 8,00
The Fish (Mixed Salad, Marinated Salmon, Smitane Sauce, Erba Cipollina and Roast Bread) <small>ALLERGENS: MILK, GLUTEN, FISH</small>	€ 11,00
The Caesar (Crisp Lettuce, Grilled Chicken, Sliced Parmesan Cheese and Roast Bread) <small>ALLERGENS: MILK, GLUTEN</small>	€ 11,00

* Frozen products

** The fish destined to be eaten raw or practically raw has undergone a preventivereclamation treatment in compliance with the provisions of EC Regulation 853/2004, AnnexIII, section VIII, chapter 3, letter D, point 3.

DESSERTS

Cheesecake with Red Fruits <small>ALLERGENS: MILK, GLUTEN, EGG</small>	€ 6,00
Tiramisù <small>ALLERGENS: MILK, GLUTEN, EGG</small>	€ 4,00
Hot Chocolate Cake <small>ALLERGENS: MILK, GLUTEN, EGG</small>	€ 5,00
Pineapple	€ 4,00
Fresh Fruits Salad	€ 6,00

MENU OF THE DAY

RESERVED FOR OUR GUESTS

The menu includes:
2 courses (first and second course) from the dedicated menu.
Water, glass of wine and coffee.

25€