

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

## STYLISH EVENTS

BUSINESS BREAKFAST,  
LUNCHESS 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)*



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MENU À LA CARTE

## APPETIZERS

<b>Veal of parma ham aged 20 months</b>	€ 11,00
<b>Paestum buffalo on mixed salad, cherry tomatoes, spiced croutons and frozen basil</b> <small>ALLERGENS: GLUTEN, MILK</small>	€ 19,00
<b>Beef carpaccio in chef style on mixed salad sicilian extra virgin olive oil and lemon pepper</b>	€ 15,00
<b>Mantuan ham “culaccia” served with smeeet salad and tipycal mozzarella from apulia “burrata”</b> <small>ALLERGENS: MILK</small>	€ 16,00
<b>Sliced of marinated salmon in soya and ginger sauce with seaweed salad seasoned with gin and peas gazpacho</b> <small>ALLERGENS: FISH, SOY</small>	€ 16,00
<b>Warm carpaccio of sea bass smoked with cherry logs on a bad of crispy vegetables</b> <small>ALLERGENS: FISH</small>	€ 14,00
<b>* Sorrento style octopus with rocket, cherry tomatoes, walnuts and red Tropea onion marinated in traditional balsamic vinegar in a nest of radicchio</b> <small>ALLERGENS: NUTS</small>	€ 18,00
<b>* Mare nostrum crustaceans and molluscs chowder with cherry tomatoes and crust of Altamura bread</b> <small>ALLERGENS: GLUTEN, MOLLUSCS, CRUSTACEANS, FISH</small>	€ 15,00

## FIRST COURSES

<b>Risotto with beetroots bites of luganega sausages sweet paprika and burratina from apulia</b> <small>ALLERGENS: DAIRY PRODUCTS</small>	€ 16,00
<b>Typical gragnano pasta “paccheri” with cherry tomatoes cramy basil and veil of Parmesan cheese</b> <small>ALLERGENS: GLUTEN, MILK</small>	€ 11,00
<b>Egg noodles “tagliatelle” with wild boar ragout and cocoa bens</b> <small>ALLERGENS: GLUTEN, EGG, CELERY</small>	€ 15,00
<b>Green thin egg noodles “taglierini verdi” with beef ragout and a sprinkling of Parmesan cheese</b> <small>ALLERGENS: GLUTEN, EGG, CELERY, DAIRY PRODUCTS</small>	€ 13,00
<b>Seasonal vegetable soup with croutons spiced bread and sicilian extra virgin olive oil</b> <small>ALLERGENS: GLUTEN</small>	€ 9,00
<b>Spaghetti with mediterranean fresh anchovies Sorrento lemon skin sauted with sage breadcrambs and Pecorino cheese</b> <small>ALLERGENS: GLUTEN, DAIRY PRODUCTS, FISH</small>	€ 13,00
<b>* Spaghetti with clams shrimps cherry tomatoes and chilli</b> <small>ALLERGENS: GLUTEN, MOLLUSCS, CRUSTACEANS</small>	€ 18,00
<b>Risotto with friarielli cream mussels and black pepper creamed with potato mousse</b> <small>ALLERGENS: MOLLUSCS, DAIRY PRODUCTS</small>	€ 16,00
<b>Typical pasta from Gragnano “paccheri” in mediterranean style with the cach of the day</b> <small>ALLERGENS GLUTEN, MOLLUSCS, CRUSTACEANS, FISH</small>	

\* 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.

## SECOND COURSES

<b>Milanese veal cutlet with rocket salad cherry tomatoes and french fries</b> <small>ALLERGENS: GLUTEN, MILK, EGG</small>	€ 20,00
<b>Sliced beef with lard of colonnata and rosemary served with jacket potatoe salt and butter</b> <small>ALLERGENS: GLUTEN, MILK</small>	€ 21,00
<b>Roast cockerel with red beer sauce and crunchy potatoes</b>	€ 16,00
<b>Spare ribs in bbq sauce with french fries</b>	€ 18,00
<b>Fillet of seabass with thyme and grilled vegetables</b> <small>ALLERGENS: FISH</small>	€ 18,00
<b>** Tuna slightly seared served with grilled zucchini and sauteeed cherry tomatoes</b> <small>ALLERGENS: FISH</small>	€ 22,00
<b>* Seared king prawns in catalana style</b> <small>ALLERGENS: CRUSTACEANS</small>	€ 20,00
<b>Catch of the day in showcase</b> <small>ALLERGENS: MOLLUSCS, CRUSTACEANS, FISH</small>	

## SALADS

<b>Vegetarian (mixed sweet salad, cherry tomatoes, cucumbers, fennel, carrots, mixed bean, toasted almonds)</b> <small>ALLERGENS: NUTS</small>	€ 9,00
<b>Marinara (corn salad, fennel, orange, apple, marinated fresh salmon)</b> <small>ALLERGENS: FISH</small>	€ 13,00
<b>Cesare (lettuce, chicken spicy, croutons, Parmesan cheese)</b> <small>ALLERGENS: GLUTEN, DAIRY PRODUCTS</small>	€ 11,00
<b>Ghiottona (lettuce, tomatoes, mixed bean, tuna, mozzarella, cheese seasoned with citronette)</b> <small>ALLERGENS: FISH, DAIRY PRODUCTS</small>	€ 15,00

