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!



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



Corso Como 52 Restaurant c/o AS Hotel Limbiate Fiera Corso Como, 52 - 20812 Limbiate (MB) T: +39 02.99.67.002 • corsocomo52@ashotels.it www.corsocomo52.it • www.ashotelimbiatefiera.it



### **APPETIZERS**

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

## FIRST COURSES

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

#### \* Frozen products

ALLERGENS GLUTEN, MOLLUSCS, CRUSTACEANS, FISH

# SECOND COURSES

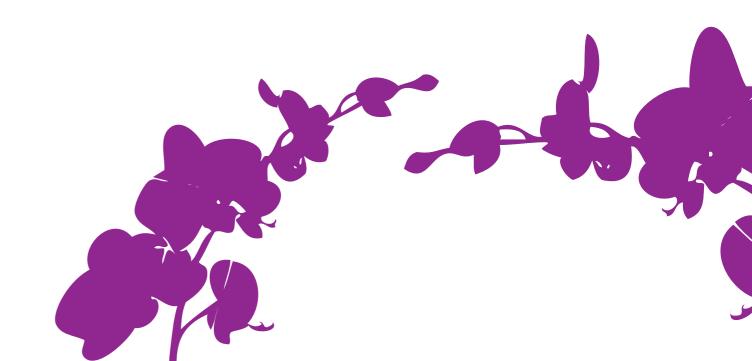
Milanese veal cutlet with rocket salad cherry tomatoes and french fries ALLERGENS: GLUTEN, MILK, EGG	€ 20,00
Sliced beef with lard of colonnata and rosemary served with jacket potatoe salt and butter ALLERGENS: GLUTEN, MILK	€ 21,00
Roast cockerel with red beer sauce and crunchy potatoes	€ 16,00
Spare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

### SALADS

ALLERGENS: FISH, DAIRY PRODUCTS

Catch of the day in showcase
ALLERGENS: MOLLUSCS, CRUSTACEANS, FISH

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



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