

# LA MOLTRASINA 1902

menu

ENG



# LA MOLTRASINA 1902

## our products

Our menus follow the seasonal cycle in full respect of the tradition of the territory; we use excellent raw materials for the creation of the dishes, offering quality products selected and specially designed for a perfect culinary combination.

## the handmade pasta

The handmade pasta proposed in the menu is personally prepared every night by our Chef Gianfranco who kneads selected flours of absolute excellence to create a product very different from the usual commercial pasta. In fact, thickness, compactness and texture may present slight difference from day to day, without changing the slightest taste that remains always round and full when tasted.

It is the result of great passion of the chef who, combined with years of experience and manual virtuosity, allows to make known a product of an unusual level.

## La BIRRA *di* MOLTRASIO

ALE craft beer, flavoured with local laurel leaves, was created in 2022 to celebrate 120th anniversary of Canottieri Moltrasio ASD and La Cooperativa Moltrasina. With its fresh and aromatic taste it will immediately take you back with thought along the sweet shores of our lake.

## vino della casa

A white and a red, as in the best tradition, accompany our dishes; perfect sincere wines that go along with our courses. Bottled wines with the right structure suitable for the taste path of the dishes proposed by the Chef. In addition, a new wine list can be consulted.

## menu



starters

Seafood crudo <i>[subject to availability]</i> <sup>(2,4)</sup>	Price of the day
Selection of cured meats and cheeses <i>[recommended for 2 people]</i> <sup>(7,8,12)</sup>	20 €
White puff pastry with fried eggplants and caprese filling <sup>(1,3,7)</sup>	16 €
Mixed lake fish fry <sup>(1,12)</sup> *	20 €
Black mussel sauté with golden bread <sup>(1,4)</sup>	16 €
Fassona beef tartare with chopped onion, anchovies, celery, and horseradish sauce <sup>(3,8,9,12)</sup>	20 €
Warm seafood salad with squid, octopus, and shrimp on a bed of lamb's lettuce and lemongrass <sup>(2,4,12)</sup> *	28 €

first courses

Artisanal paccheri pasta with seafood <sup>(1,2,3,4,7)</sup> *	24 €
Burnt wheat tagliatelle with cardoncelli mushrooms and yellow pumpkin cubes <sup>(1,3,7)</sup>	18 €
Tagliatelle with Bolognese ragù <sup>(1,3,7,12)</sup>	16 €

recommended signature dishes

Assorted potato gnocchi with lobster and its reduction <sup>(2,4,1,3,7)</sup>	40 €
Fresh tagliatelle with amberjack fillet [approx. 300g] in Adriatic-style sauce <sup>(2,4,1,3,7)</sup>	40 €
Milanese-style veal cutlet <i>[circa 500g]</i> with golden potatoes <i>[on request "dressed" with red onion, cherry tomatoes, and arugula]</i> <sup>(1,3,7,12)</sup>	35 €
Grilled octopus with burrata and vegetables <sup>(7,4,12)</sup>	40 €
Lobster panzanella on golden crostino <sup>(2,4,12)</sup>	31 €
Chef's daily salad creation	17 €

main courses

Salt-crusted sea bass <i>[subject to availability, recommended for 2 people]</i> <sup>(2)</sup>	7.5 €/hg
Fried calamari and shrimp with mixed salad <sup>(1,2)</sup> *	25 €
Rainbow trout fillet with wild herbs and clarified butter <sup>(1,7,12)</sup> *	20 €
Grilled beef fillet with cardoncelli mushrooms <sup>(12)</sup>	28 €
Pork tomahawk <i>[circa 450/500 g]</i> with roasted potatoes <sup>(12)</sup>	23 €
Beef tomahawk <i>[circa 1.2 kg]</i> with roasted potatoes <i>[recommended for 2 people]</i> <sup>(12)</sup>	6.5 €/hg
All main courses are served with a side dish included	

side dishes

Green salad	5 €
Mixed salad	5 €
Grilled vegetables	6 €
Golden potatoes <sup>(12)</sup>	5 €

dessert

Sachertorte <sup>(1,3,7,8)</sup>	8 €
Cream and milk mousse with fruit purée <sup>(7)</sup>	8 €
Seasonal fruit plate	7 €
Chef's daily dessert selection <sup>(1,3,7,12)</sup>	8 €

classic pizzas

MARGHERITA:	tomato, fior di latte mozzarella, basil, olive oil (1, 7, 10)	€ 8
BUFALA:	tomato, buffalo mozzarella, basil, olive oil (1, 7, 10)	€ 12
BUFALINA:	tomato, buffalo mozzarella, basil, raw ham (1, 7, 10)	€ 13
PROSCIUTTO:	tomato, fior di latte mozzarella, ham (1, 7, 10)	€ 11
DIAVOLA:	tomato, fior di latte mozzarella, spicy salami (1, 7, 10)	€ 10
WÜRSTEL:	tomato, fior di latte mozzarella, local würstel (1, 7, 10)	€ 10
NAPOLI:	tomato, fior di latte mozzarella, anchovies, oregano (1, 4, 7, 10)	€ 10
CAPRICCIOSA:	tomato, fior di latte mozzarella, mushrooms, artichokes,ham, black olives, anchovies (1, 4, 7, 10)	€ 13
VEGETARIANA:	tomato, fior di latte mozzarella, grilled vegetables (1, 7, 10)	€ 12
CAMPAGNOLA:	tomato, fior di latte mozzarella, sausage, red onion, peppers (1, 7, 10)	€ 11
TIROLESE:	tomato, fior di latte mozzarella, blue cheese, speck (1,7,10)	€ 11
QUATTRO STAGIONI:	tomato, fior di latte mozzarella, mushrooms, artichokes, ham, olives (1, 7, 10)	€ 13
TONNO E CIPOLLA:	tomato, fior di latte mozzarella, tuna, onion (1, 4, 7, 10)	€ 13
GOLOSONA:	tomato, fior di latte mozzarella, ham, potatoes, red onion, blue cheese (1,7,10)	€ 12
ROMANA:	tomato, fior di latte mozzarella, anchovies, black olives, oregano (1, 4, 7, 10)	€ 11

Extra Ingredients € 1

Addition of buffalo mozzarella € 4

Pizza and calzones available upon request,  
subject to availability

red pizzas

MARINARA:	tomato, garlic, oregano, olive oil (1, 10)	€ 7
SICILIANA:	tomato, anchovies, black olives, oregano (1, 4, 10)	€ 10

white pizzas

QUATTRO FORMAGGI:	fior di latte mozzarella, blue cheese, smoked scamorza, Grana Padano (1, 7, 10)	€ 12
PARTENOPEA:	mozzarella fior di latte, smoked scamorza turnip greens, sausage (1, 7, 10)	€ 13
GHIOTTA:	fior di latte mozzarella, porcini mushrooms, Grana Padano (1, 7, 10)	€ 15

pizzas  
from puglia

SALENTINA:	tomato, fior di latte mozzarella, spicy salami, olives, potatoes, dried tomatoes (1, 7, 10)	€ 13
LA LECCESE:	fior di latte mozzarella, turnip greens, anchovies, pepper (1, 7, 10)	€ 13
PUGLIESE:	tomato, fior di latte mozzarella, red onion (1, 7, 10)	€ 10

## alcoholic aperitifs

Aperol Spritz: Prosecco, Aperol, soda	€ 7
Campari Spritz: Prosecco, bitter Campari, soda	€ 7
Hugo: Prosecco, soda, mint, lime, sambuco flower	€ 7
Bitter Campari: bitter Campari, soda	€ 7
Negroni: bitter Campari, red vermout, gin, orange	€ 7
Americano: bitter Campari, red vermout, soda	€ 7
Milano Torino: bitter Campari, red vermout, orange	€ 7
Gin & Vodka lemmon, tonic...	€ 7
Moscow Mule: vodka, ginger beer, lime	€ 7
Campari Soda	€ 4

## water

*In our room we serve treated and filtered water or bottle:*

Sparkling water 1 l on tap	€ 3
Natural water 1 l on tap	€ 3
Natural water 75 cl in glass bottle	€ 4
Sparkling water 75 cl in glass bottle	€ 4

## wines

White wine La Moltrasina	glass € 3.5	bottle 75cl € 13
Red wine La Moltrasina	glass € 3.5	bottle 75cl € 13
Extra Dry Millesimato	glass € 4	bottle 75cl € 17

*In addition, a new wine list can be consulted*

## beers

*Draught beer:*

Poretti 4 hops lager	25cl € 4	50cl € 6
Grimbergen Double-Ambrée	25cl € 4	50cl € 6
<b>La Birra di Moltrasio</b>	25cl € 4	50cl € 6

*Beer bottle:*

Poretti 4 hops lager 33 cl	€ 5
Tucher Hefeweizen 50 cl	€ 6
<b>La Birra di Moltrasio 33 cl</b>	€ 6

Cover charge 3 €

## non-alcoholic

Crodino	€ 4
---------	-----

## soft drinks

Coca Cola 33 cl	€ 4
Coca Cola Zero 33 cl	€ 4
Chinotto 33 cl	€ 4
Sprite 33 cl	€ 4
Fanta 33 cl	€ 4
Tonic Water 33 cl	€ 4
Iced lemon tea 33 cl	€ 4
Peach iced tea 33 cl	€ 4
Lemonade 33 cl	€ 4
Cedrata 33 cl	€ 4

## tea and infusions

Black tea	€ 3.5
Green tea	€ 3.5
Red tea	€ 3.5
Tea with lemon	€ 3.5
Red fruit tea	€ 3.5
Chamomile	€ 3.5

## coffee



Espresso	€ 1.5
Caffè Macchiato	€ 1.5
Barley coffee	€ 2
Cappuccino	€ 2
Decaffeinated	€ 1.5
Ginseng	€ 2
<i>correzioni</i>	€ 1.5

Cover charge 3 €

## grappe, amari & spirits

Limoncello	€ 4
Mirto	€ 5
Anima Nera, liquorice liqueur	€ 5
Fernet Branca	€ 5
Branca Menta	€ 5
Amaretto di Saronno	€ 5
Sambuca	€ 5
Baileys	€ 5
Amaro Averna	€ 5
Amaro Montenegro	€ 5
Amaro del Capo	€ 5
Unicum	€ 5
Braulio	€ 5
Braulio riserva	€ 6
Jefferson	€ 7
Grappa bianca	€ 5
Grappa riserva	€ 5.5

## rum, burbon &whiskies

Matusalem	€ 7
Wild Turkey	€ 7
Talisker	€ 8.5
Oban	€ 8.5

## allergens

The natural allergens are 14 and are classified as follows: (1) Cereals containing gluten (2) Crustaceans and products thereof (3) Eggs and products thereof (4) Fish and products thereof (5) Peanuts and products thereof (6) Soy (7) Milk and products thereof (8) Nuts (9) Celery and products thereof (10) Mustard and Mustard products (11) Sesame seeds and sesame seed products (12) Sulphur dioxide and sulphites (13) Lupins and lupin products (14) Molluscs and mollusc. \*: products certain frozen or frozen products are available on the market. All our raw fish products are slaughtered according to law (CE853/2004) Here is served natural filtered water. RV027

Cover charge 3 €

## LA MOLTRASINA

### about us

La Moltrasina is a trattoria, a caffè, a pizzeria, a place with multifunctional space: a location for wedding and events all year long. Overlooking the Como Lake, La Moltrasina is an historical location of aggregation and "cooperativa" in the town of Moltrasio since 1902.

The innovative open kitchen in the saloon of the trattoria involves guests on a sensory journey showing the preparations from the first steps, to the table.

In addition to the taste of simplicity and tradition of the menu proposed by the trattoria, revisited in a contemporary way, La Moltrasina offers, thanks to its traditional bakery, excellent and enticing pizzas and focaccia to be eaten even in the cozy courtyard overlooking the lake.

The activities carried out inside La Moltrasina are not limited to catering because the spaces of the bar-trattoria remain open during the day, as usual of the cooperative.

It maintains its character as a meeting place to welcome members and guests who can spend moments together with friends sipping a coffee or a glass of wine.



**US49**  
**VENTI**



**LA MOLTRASINA 1902**

Via F. Raschi, 9 22010 Moltrasio CO  
[lamoltrasina.it](http://lamoltrasina.it) [info@lamoltrasina.it](mailto:info@lamoltrasina.it)  
+39 3426586732