

The Appetizers

*Selection of Cold Meats & Salami
with bread brioche to the spices.
(salame brianzolo, mocetta of donkey, cooked salami of goose, raw ham)*

*Soufflé of Cheeses, candied garlic
and sauce of Carrots to the finocchietto.
(lead time 12 minutes)*

*Salad of Cappesante
with dried Pears and Cheese of Fossa.*

*Tartare of Calf marinated to the sesamo
with patè of Chickpea and Pore Mushrooms to the herbs.*

*Potato stuffed with Shrimps to the salt,
Shrimps Soup and butter to the Coffee.*

Speck of Lamb with fresh Caprino of Valcuvia.

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The First Dishes

*Tonnarelli of bran perfumed with Lemon and Ginger,
Stew of voracious Clams.*

Lasagnetta with pulp of Piglet, Sausage, Finferli and sauce to the Wine Passito.

*Risotto whipped with Sea Chestnut,
Marrow of Calf and dust of Cocoa 100%.
(lead time least 15 minutes)*

*Pasta "Fusilli Cavalieri" with Cream of Taleggio,
Pore mushrooms and toasted Walnut.
(lead time least 15 minutes)*

*Gnocchi of Potatoes whipped with Pesto Sauce of Rucola,
Tails of Prawns and crispy Bacon.*

Trattoria La Farmacia dei Sani S.a.s. di Sorze Renata & C.
Via Eugenio Cantoni, 51 - 21053 Castellanza (VA)
Tel. 0331.504849 - P.IVA 02931639137 - e-m@il: info@trattorialafarmaciadeisani.it

The Fish

*Shower of Lobster to the grate
with Eggplants marinated to the Rosemary.*

*Codfish of the Baltic to the mint, Vegetables of seasons to the Extra Vergine oil
and Mayonnaise to the orange.*

*Bass in leaf of Lettuce,
Tomatoes confit and sauce of Black Olives.*

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The Meat

*Iced Breast of duck to the salty Butter,
Artichokes in casserole and sauce of honey and coriander.*

*Braised Steer to the white Wine
with country Polenta to the gratin.*

*Ear of elephant of Calf to the Milanese
with Potatoes to the parsley.*

*Steer to the thyme, cut and recomposed
with small Beetroot and Finferli, sauce to the red wine.*

*Fillet of Calf to the grate with salad of Courgettes juliennes and sauce to the
Marsala.*

*The Florentine with the contours of season.
(minimum 2 people)*

Our Selection of Cheeses.

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The Babies' Menù

Pasta to the Tomato
Scaloppina of Calf to the Milanese
French fries

(only for babies up to 8 years)

Our Sweets

Small Strudel of Pears and dried Fruit
with sauce to the Saffron

Crème Brulée to the orange
with sauce to the cardamomo

Tortino of bitter Chocolate
with Zabaione to the Mascarpone
(lead time 12 minutes)

Mousse to the Arabic Coffee
with sauce to the lemon herb

Semifreddo of Licorice
with sauce to the bitter Cocoa

Crostatina of Lemon and Finocchietto
with sauce of Clementine and Cognac

The Gran Dessert of La Farmacia dei Sani .
(Strudel, Crème Brulée, Mousse, Semifreddo)

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The Menù Tradition “Fish”

Carpioncino of Trout with Polenta to the grate

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Risotto whipped to the Parmesan with Persian Fish

(lead time least 15 minutes)

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Crostatina of Lemon and Finocchietto

with sauce of Clementine and Cognac

The Menù Tradition ”Meat”

Tongue of Calf in Green Sauce

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Risotto whipped to the Saffron with Ossobuco to the Milanese

(lead time least 15 minutes)

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Tortino of bitter Chocolate

with Zabaione to the Mascarpone

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