

MILANO
Ristorante
since 1935



Your wedding
on Lake Maggiore

Make your love dream come true

The gentle sound of the waves
follows your arrival by boat
in the small private marina.
The suave scent of flowers
lightly paints a perfect portrait.

The notes of the soundtrack
of your life together,
ready to join the enchanting sunset
kissing the Borromeo Gulf

A golden light bestowed by
Mother Nature, which will envelop
the affection of friends and family,
awaiting your triumphant entrance.

A unique setting to celebrate
your most special day.

*"Marriage is, and will always be,
the most important journey of
discovery that a man could ever do."*

MENU *lago*

STARTERS

Il lago si fa in tre

Lake trout tartare with horseradish cream
Smoked whitefish with mountain blueberries and apple sauce
Eel marinated in curry and lemon with Maderna pear chutney

FIRST COURSE

Risotto "Razza 77"

with perch and thyme, whipped with buttermilk, lemon-zest

SECOND COURSE

Tonnato 2.0

Warm and soft Fassone with Cucinci wafer

DESSERT

Sage sorbet from our herbarium

IN THE GARDEN OR PIANO ROOM

Wedding cake with Chantilly cream and berries

WINES

One bottle for every two people
Roero Arneis Flora di Pescaja
Grignolino Spertino

€ 120

Menu price per person, wine and water included

MENU *mare*

STARTERS

Calaburrata

Cacciarolo squid, burrata, mango and basil
Seared sardine with turmeric and fennel cream

FIRST COURSE

Ravioli del 'plin' with pure
Mediterranean Sea scampi

SECOND COURSE

Turbot with saffron from L'Aquila
with violet potatoes and caramelised onion

DESSERT

Citron and rosemary sorbet

IN THE GARDEN OR PIANO ROOM

Wedding cake with Chantilly cream and berries

WINES

One bottle for every two people
Roero Arneis Flora di Pescaja
Grignolino Spertino

€ 150

Menu price per person, wine and water included

MENU *surf & turf*

STARTER

Blue lobster with mango
vanilla and roses

FIRST COURSE

Ravioli del "Plin" with black truffle
and taleggio cheese with pigeon broth

SECOND COURSE

Fillet of Fassone in a crust
with béarnaise sauce and vegetables

DESSERT

Mountain blueberry sorbet

IN THE GARDEN OR THE PIANO ROOM

Wedding cake with Chantilly cream and berries

WINES

One bottle for every two people
Roero Arneis Flora di Pescaja
Nebbiolo d'Alba by E. Boglietti

€ 160

Menu price per person, wine and water included

OUR APERITIF

in the garden or in the piano room

STARTERS

Our charcuterie

Fassona marinated in nebbiolo and smoked beech
Cinta Senese salami

Cheese Ristorante Milano selection

Alpine pasture Bettelmatt
Castelmagno DOP
Bra "ciuc"
Fresh cheese with olive oil and Kampot pepper
Gorgonzola DOP by the spoonful

Focaccia from Pallanza

Lake fish with lemon-grass and ginger sweet and sour sauce

APERITIF SNACKS € 20

RECOMMENDED APERITIF WINES

Prosecco Superiore docg Giustino B. di Ruggeri	€ 40
Franciacorta P.R. Brut Blanc de Blancs docg di Monterossa	€ 60
Ferrari Brut Perlé Trento di F.Ili Lunelli	€ 80
Champagne Brut Classic Grand Cru M.Decotte	€ 80

COMPLEMENTS

DESSERT BUFFET

Dessert buffet € 15 per person

OPEN BAR

Open bar service (50 drinks) € 7000

MUSIC

SIAE rights € 250

Music equipment € 500

Amplifier with decibel calibration,
Speakers, Mixer, Lighting system

RESTAURANT EXCLUSIVITY

The prices for terrace exclusivity vary depending on the
number of people seated:

- 35 persons seated € 1500

- 40 people seated € 1000

Exclusivity of all Restaurant spaces € 1900

GUESTS' STAY IN THE RESTAURANT

Lunch from 12.00 to 16.00

Dinner from 19.30 to 24.00

PARKING AND DOCKING

Reserved parking up to 16 cars

Boat mooring and private taxi-boat
to disembark directly at Ristorante Milano
from Stresa Hotels or from Switzerland

ECONOMIC CONDITIONS

Deposit 30%

Payment at the end of the event



MILANO
Ristorante

For more information and reservations

 +39 0323 55 68 16

Ristorante Milano . Corso Zanitello 2 . Verbania . VB
