



Kitchen Menu

<https://menuweb.menu/restaurants/como-1/kitchen-2024>
Via Per Cernobbio 41ALombardy 22100, COMO, Italy
+393931516460 - kitchencomo.com

Categories

Dessert

Menu Degustazione "Green"

Tasting Menu "Green"

Primi

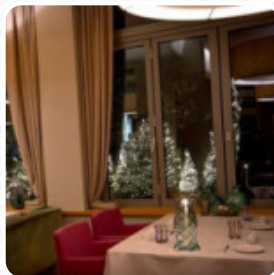
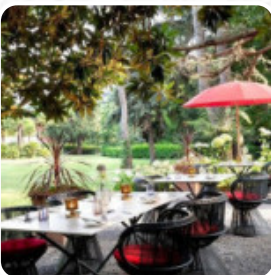
Dolci

Starters

Menu Degustazione "L'Italia Secondo Noi"

First Dishes

Tasting Menu "Italy Our Way"



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[View reviews](#)

Kitchen Menu



Alcoholic Drinks

PROSECCO

Pasta

RAVIOLI

Rice

RISOTTO

Starters & Salads

ANTIPASTO

Appetizer

TARTARE

Pizza

MEAT

Coffee

ESPRESSO

The Fish

MEUNIÈRE-STYLE SHI DRUM,
TOASTED HAZELNUTS, GRILLED
SPINACH 28 €

CHAR OF THE DOLOMITES WITH
GREEN SAUCE, CRISPY GARDEN
LEAVES 24 €

Il Pesce

SALMERINO DELLE DOLOMITI AL
VERDE, FOGLIE CROCCANTI 24 €

OMBRINA ALLA MUGNAIA,
NOCCIOLE TOSTATE, SPINACI
ALLA BRACE 28 €

La Carne

CONTROFILETTO DI RAZZA
MARCHIGIANA, CARPACCIO DI
ZUCCHINA ALLA SCAPECE, I SUOI
FIORI, SENAPE 26 €

CONIGLIO DI CARMAGNOLA
CONFIT, SPUMA DI PATATE AL TÈ
AFFUMICATO, CHIPS VEGETALI 28 €

The Meat

MARCHIGIANA BREED ENTRECOTE
STEAK, COURGETTE CARPACCIO
WITH ITS FLOWERS, MUSTARD 26 €

PIEDMONT RABBIT CONFIT,
SMOKED TEA POTATO MOUSSE,
VEGETABLE CHIPS 28 €

Main Course

SPRING TURBOT, GREEN
ASPARAGUS, BROAD BEANS,
MORELS, FRIED AND MARINATED
ONIONS 32 €

BLACK COD FISH ON
"CANNELLINI" BEANS MOUSSE
AND SPRING WILD AROMATIC
HERBS CRUST 36 €

PIEDMONT BEEF SIRLOIN, ENDIVE,
TARO CHIPS AND SOY
MAYONNAISE 28 €

Entree

FASSONA BEEF TARTARE,
PISTACHIO PESTO, QUAIL EGG
AND BEETROOT PUFF PASTRIES 26 €

LIGHT BAKED SICILIAN SCAMPO
ON FOIE GRAS, MOZZARELLA
SAUCE, LIQUID LETTUCE SALAD,
FINGER LIME AND PUFFED WILD
RICE 34 €

SCALLOPS ON JERUSALEM
ARTICHOKES CREAM,
STRAWBERRY COULIS, MODENA
BALSAMIC VINEGAR JELLY, PINK
PEPPER 24 €

Kitchen Menu



Plat

BIO WHOLE FLAT SPAGHETTI
LIVORNESE STYLE WITH YELLOW
VESUVIO TOMATO, CAPERS OF
PANTELLERIA, TAGGIASCHE
OLIVES, MARJORAM AND RED
MULLET 22 €

RISOTTO WITH FRESH MINT,
SWEET GORGONZOLA CHEESE
AND SICILIAN "MAZARA" RED
PRAWN 26 €

MEZZE MANICHE PASTA COOKED
SAFFRON RISOTTO STYLE WITH
CLAMS, RAZOR CLAMS AND LIME 24 €

Primi

BOTTONI AL PARMIGIANO
REGGIANO, PERA NASHI, PERLINE
DI ACETO BALSAMICO, FOIE GRAS 24 €

RAVIOLI ALLA BECCAFICO,
MANDORLE DI NOTO, PANE
AROMATICO CROCCANTE 20 €

RISOTTO ACQUERELLO,
GAMBERO ROSSO, ZENZERO,
FIORI DI CAMPO 26 €

SPAGHETTONE MONOGRANO
FELICETTI ALLO ZAFFERANO,
CAPELANTE IN CRUDO, BURRO
ACIDO E ALLORO 18 €

Antipasti

SPIGOLA MARINATA AGLI AGRUMI,
FINOCCHI IN UMEBOSHI, ARANCIA 24 €

ROGNONCINO DI VITELLO,
SCALOGNO ACIDULO, ERBE DI
CAMPO, GRANITA
ALL'ACETOSELLA 20 €

ASSOLUTO DI POMODORO 22 €

OVETTO 65° ALLA CACCIATORA,
RAGOUT DI MANZO, PANE
CROCCANTE 18 €

Dolci

SAPORI D'ESTATE 13 €

OLIO, LIMONE E ANICE 16 €

NON È LA SOLITA CROSTATA 14 €

CIOCCOLATO IN CONSISTENZE,
PASSION FRUIT 14 €

Starters

TOMATO ABSOLUTE 22 €

EGG COOKED AT LOW
TEMPERATURE 65° CACCIATORA
STYLE, BEEF RAGOUT, CRISPY
BREAD 18 €

SEA BASS MARINATED IN CITRUS
FRUITS, FENNEL WITH UMEBOSHI
SAUCE, ORANGE 24 €

VEAL KIDNEY, SOUR SHALLOT,
FIELD HERBS, SORREL GRANITA 20 €

Menu Degustazione "L'Italia Secondo Noi"

GAMBERI ROSSI CROCCANTI ALLA
PIZZAIOLA, SALSA DI ALICI, ORIGANO

OVETTO 65°, COME UNA CARBONARA

PLIN AL SUGO D'ARROSTO, CIPOLLA
CAIAMELLATA, BUFALA CAMPANA

TRIGLIA ALLA LIVORNESE, CAVOLO
NERO, VONGOLE E LIMONE

First Dishes

BUTTONS FILLED WITH
PARMIGIANO REGGIANO CHEESE,
NASHI PEAR, BALSAMIC VINEGAR
PEARLS, FOIE GRAS 24 €

'BECCAFICO STYLE RAVIOLI,
SICILIAN ALMONDS, CRUNCHY
AROMATIC BREAD 20 €

RISOTTO ACQUERELLO, RED
PRAWN, GINGER, WILDFLOWERS 26 €

Kitchen Menu



SAFFRON SPAGHETTONE
MONOGRANO FELICETTI , RAW
SCALLOPS, SOUR BUTTER,
LAUREL 18 €

Tasting Menu "Italy Our Way"

LIVORNESE STYLE MULLET, BLACK
CABBAGE, CLAMS AND LEMON

MEAT SMALL RAVIOLI WITH ROAST
SAUCE, CARAMELIZED ONION,
BUFFALO MOZZARELLA

EGG COOKED AT LOW TEMPERATURE
65° LIKE A TRADITIONAL CARBONARA

CRISPY RED PRAWNS WITH TOMATO
SAUCE, ANCHOVY SAUCE, ORIGAN

Restaurant Category

DESSERT

ITALIAN

VEGETARIAN

MEDITERRANEAN

These Types Of Dishes Are Being Served

PASTA

DESSERTS

BREAD

FISH

Ingredients Used



SCALLOPS

PRAWNS

PESTO

DUCK

BUTTER

Dessert

CHOCOLATE TEXTURES, PASSION
FRUIT 14 €

TIRAMISU

SPRING FLAVORS 13 €

NOT THE USUAL FRUIT TART 14 €

OIL, LEMON AND ANISEED 16 €

TIRAMISU 2.0 13 €

Menu Degustazione "Green"

RAPANELLI IN UMEBOSHI, FRAGOLA,
YOGURT, PREZZEMOLO E SESAMO
CAMELLATO

PEPERONE REIDRATATO, CAVIALE DI
UOVO, PARMIGIANO REGGIANO 36 MESI

POMODORO, POMODORO, POMODORO

SPAGHETTONE MONOGRAM) I ' ELICETTI
, BARBABIETOLA, ERBE SELVATICHE

CAVOLFIORE ARROSTO, NOCCIOLA,
CAPPED E CIOCCOLATO

PANNA COTTA AL LATTE DI MANDORLA,
LIMONE E CAFFÉ

Tasting Menu "Green"

SPAGHETTONE MONOGRANO FELICETTI
, BEETROOT, WILD HERBS

RADISHES WITH UMEBOSHI SAUCE,
STRAWBERRY, YOGURT, PARSLEY AND
CARAMELIZED SESAME

REHYDRATED PEPPER, EGG CAVIAR,
PARMIGIANO REGGIANO CHEESE 36
MONTHS

TOMATO, TOMATO, TOMATO

ROASTED CAULIFLOWER, HAZELNUT,
CAPERS AND CHOCOLATE

ALMOND MILK PANNA COTTA, LEMON
AND COFFEE

Kitchen Menu

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Kitchen Menu



Kitchen

Via Per Cernobbio 41ALombardy
22100, COMO, Italy

Opening Hours:

Tuesday 12:30-14:00
Wednesday 12:30-14:00
Thursday 12:30-14:00
Friday 12:30-14:00
Saturday 12:30-14:00
Sunday 12:30-14:00

Made with [Menu](#)

