

ALLERGEN LIST

1. Cereals containing gluten (wheat, barley, rye, oats, spelt, kamut or their hybridised strains) and products thereof
2. Milk and dairy products (including lactose)
3. Eggs and products thereof
4. Crustaceans and products thereof
5. Soy and products thereof
6. Fish and products thereof
7. Sesame and products thereof
8. Nuts, namely almonds (*amygdalus communis*), hazelnuts (*corylus avellana*), walnuts (*juglans regia*), cashew nuts (*anacardium occidentale*), pecan nuts (*carya illinoensis*), Brazil nuts (*bertholletia excelsa*), pistachios (*pistacia vera*), macadamia nuts (*macadamia ternifolia*) and products thereof
9. Cocoa
10. Peanuts and products thereof
11. Celery and products thereof
12. Mustard and products thereof
13. Sulphur dioxide and sulphites in concentrations above 10 mg/kg or mg/l expressed as SO₂
14. Molluscs and products thereof

Note: Our products are prepared in a kitchen where allergens are present. Traces of other allergens may also be present, even if not used as ingredients.

MENU

Vichy Beach

LAGO DI COMO

GOOD FOOD · GOOD VIBES
SEASON 2026

VICHY & MATTEO

APPETIZERS

- EASY TO LOVE ⁽²⁾ € 16
Caprese - tomatoes, extra virgin olive oil, mozzarella and basil
- VIVA LA PAPPA ⁽¹⁾⁽²⁾ € 18
Warm tomato and bread soup, burrata, basil oil
- CECI E FOCACCIA  ⁽¹⁾⁽⁷⁾ € 18
Chickpea hummus, crispy focaccia, extra virgin olive oil
- IL TONNO DEL LAGO ⁽²⁾⁽³⁾⁽⁶⁾⁽¹¹⁾ € 19
Veal with our tuna sauce and capers

FIRST COURSES

- PEPERONI AL SOLE  ⁽¹⁾⁽³⁾⁽⁵⁾⁽¹²⁾ € 20
Tagliatelle with roasted pepper cream, basil and garlic oil
- LE LASAGNE DELLA VICHY ⁽¹⁾⁽²⁾⁽³⁾⁽¹¹⁾ € 21
Classic lasagna with Vichy ragù
- PASTA BURRO E ACCIUGHE ⁽¹⁾⁽²⁾⁽³⁾⁽⁵⁾⁽⁶⁾⁽¹²⁾ € 21
Tagliolini with butter, anchovies and crispy fried capers
- AMORE A PRIMA VISTA ⁽¹⁾⁽²⁾⁽³⁾⁽⁵⁾⁽¹¹⁾⁽¹²⁾ € 22
Buckwheat ravioli with bresaola and goat cheese cream

MAIN COURSES

- ZUPPA DI LENTICCHIE ⁽¹¹⁾  € 21
Warm lentil soup with crispy herb bread
- I BEI RICORDI ⁽¹⁾⁽²⁾⁽³⁾⁽¹¹⁾ € 23
Traditional slow-cooked meatballs in tomato sauce
- MANZO UBRIACO ⁽¹⁾⁽²⁾⁽¹¹⁾⁽¹³⁾ € 23
Beef cheek braised in red wine
- BRANZINO AL FORNO ⁽⁶⁾ € 24
Oven-baked sea bass with olives and seasonal vegetables

SIDE DISHES

- PATATE AL FORNO/FRITTE € 8
Oven-roasted potatoes, the Vichy way...
- PANZANELLA ⁽¹⁾⁽¹¹⁾ € 10
Our Panzanella. A must try
- INSALATA € 8
Seasonal salad
- QUEL CHE GHÉ € 10
Seasonal vegetables or savory tarts

DESSERT

- TIRUMSU ⁽¹⁾⁽²⁾⁽³⁾⁽⁹⁾ € 9
Classic tiramisu, homemade
- TORTA DELLA CASA ⁽¹⁾⁽²⁾⁽³⁾⁽⁹⁾ € 8
Cake of the day, the perfect way to finish
- MELE NON MALE  ⁽¹⁾⁽²⁾⁽³⁾⁽⁵⁾⁽⁷⁾⁽⁸⁾⁽¹²⁾ € 8
Cinnamon apples with Chiavenna biscuits
- AFFOGAMI ⁽²⁾⁽³⁾ € 8
Affogato with coffee or Braulio liqueur

DRINKS

- ACQUA 750 cl € 3
- BIBITE € 5
- BIRRA € 6
- CALICE VINO € 7
- COKTAILS € 12
- COPERTO € 3.50

