

Myrto

Our Cooking Philosophy

The Myrto restaurant on Lake Maggiore is a place where modernity and tradition meet, for an innovative and avant-garde culinary experience. Strengthened by Myrto's decades of experience in Porto Cervo, on the Costa Smeralda, we have decided to bring our cooking philosophy here, offering dishes created with passion and skill by Chef Daniela Petrillo and using quality, fresh and selected raw materials.

The menu offers a variety of flavors and proposals, to satisfy all palates and needs: in fact, you will also find vegan, vegetarian and gluten-free dishes, prepared with care and attention.

The Myrto restaurant is a sober and particularly elegant environment that will host from time to time, creations of national and international artists.

A pleasant summer dehors will also be the ideal setting for an evening of taste and conviviality.

Welcome to Myrto's experience!

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Appetizers

ACQUARIO

Light fried calamari, shrimp*, tub gurnard*, scorpionfish*, and anchovies* with flavored mayonnaise, lemon, and fennel salad (2,4,6,14)*

BREZZA

Raw oyster and fasolari clams, greater amberjack tartare, scallop* carpaccio, marinated swordfish*, Mazara red shrimp*, and tuna* sashimi, served with fresh seasonal fruit and vegetables (2,4,14)*

ORTO

Jerusalem artichoke carpaccio with raspberries, curly fennel with grapefruit, crispy ginger cauliflower, steamed baby carrot, oven-baked sweet potato, Romanesco cabbage, roasted artichoke with garlic and mint, and radicchio with pepper, served with mustard sauce and vegan lime mayonnaise (6)

FONDALE

Luciana-style baby octopus on mashed potatoes and herb bread crumble (1,14)*

BOVE

Beef magatello# carpaccio, carrot and ginger cream with curly escarole

***Product purchased frozen according to European regulations 852/04/EC and 853/04/EC**

#Processed blast chilled and frozen product on site according to European regulations 852/04/EC and 853/04/EC

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First Dishes

PLATONICO

Spaghetti alla chitarra# with lobster and Catalan-style lobster*
(1,2,6,9,10)*

SOCRATICO

Squid ink ravioli# with shrimp and ricotta, rocket# pesto, and fried
calamari* (1,2,3,6,7,8,10)*

EPICUREO

Potato gnocchi# with wild boar ragù, taleggio cheese fondue, and aromatic
herb crumble (1,3,6,7,9,10,12)*

PITAGORICO

*Licorice pacchero#, saffron cauliflower cream, and double texture of
asparagus* (1,6,10)*

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Risotti

MARISCO

My-style seafood paella with shrimp, calamari*, mussels#, clams#, swordfish*, gilthead bream#, sea bass#, peas, bell peppers, zucchini, saffron, cherry tomatoes, and lemon zest (2,4,12,14)*

MINIMUM PORTION FOR 2 PEOPLE

TERNERA ONLY ON REQUEST (AT LEAST 2 DAYS IN ADVANCE)

My-style meat paella with veal#, chicken#, peas, bell peppers, zucchini, saffron, cherry tomatoes, and lemon zest

MINIMUM PORTION FOR 2 PEOPLE

TURIONE

Asparagus risotto and its cream, crispy guanciale, and honey drops (7)*

SEPIOIDE

Squid ink risotto and its tagliatelle in a ginger salad (6,7,14)*

Soup

OCTO

Octopus soup and toasted bread (1,6,10,14)*

DEKA

Shrimp soup with coconut milk and spring onion, slightly spicy, served with toasted bread (1,2,6,10)*

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Second Dishes

ORIONE

200 g buffalo burger, house-made milk bun#, blueberry chutney, toma cheese fondue, roasted artichokes, rustic potatoes, and mustard sauce (1,3,6,7,10)

ARIES

Pink-cooked beef fillet#, cherry tomato and rocket# pesto, and asparagus with butter and lemon (7,8)*

HYDRA

Seared octopus, pea* cream, potatoes, and snow peas (14)*

CASSIOPEA

Citrus-gratinated turbot fillet, braised radicchio, and sweet potato (1,4)*

ANDROMEDA

Celeriac steaks and sautéed escarole (8,9)

CETUS

oven-baked catch of the day served with seasonal vegetables (2,4,14)

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Focacce Gourmet

Our gourmet flatbreads are all made from our corn-enriched dough. A gluten-free and soy-free alternative made with dedicated flours is available.

MARGHERITA

Tomato sauce with basil, buffalo mozzarella, and fresh basil (1,6,7,10)

RUGGITO

Spicy spianata salami, buffalo cream, and curly endive (1,6,7,10))

BELATO

Artichoke velouté, radicchio, Taggiasca olives, and chocolate crumble (1,6,10)

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Dessert

SFERA

Spherical tiramisu on mascarpone cream and chocolate flakes (1,3,7,8,12)

PRISMA

Gluten-free chocolate brownie with passion fruit sauce and hazelnut (7,8)

STRATO

Mille-feuille with rum pastry cream and fresh fruit (1,3,7,12)

ICE CREAM

Salted caramel and peanut (3,5,7)

Chocolate (3,7)

SORBETS

Mango

Passion fruit

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Gluten Free

GLUTEN-FREE DISHES INCLUDE:

All the starters, the first Platonico with dedicated pasta, all the Risottos and Paellas, the second courses Aries, Hydra, Cassiopea, Andromeda and Cetus, the dessert Prisma, all the ice creams and sorbets.

**We deal with gluten-free products, but we do not yet have certification.*

VEGAN DISHES INCLUDE:

Orto, Andromeda, Belato and both sorbets.

IN CASE OF:

REQUESTS FOR DISHES OUTSIDE THE PROPOSED MENU;

CHANGES TO DISHES CONTAINING GLUTEN IN ORDER TO MAKE THEM "GLUTEN FREE";

ADDITIONS OF INGREDIENTS;

SHARING OF DISHES;

RELATIVE PRICES OR SURCHARGES WILL BE APPLIED

"OUR STAFF REMAINS AVAILABLE FOR ANY CLARIFICATIONS"

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Allergen list

ALLERGENS (Pursuant to European Regulation 1169/2011)

The European regulation has identified the 14 main food allergens, they are:

1.Cereals and derivatives are considered allergens all cereals containing gluten such as wheat, rye, barley, oats, spelt, kamut. The list also covers their hybridised strains and derived products.

2.Crustaceans are considered allergens proteins from shrimps, crabs, lobsters. Obviously, products containing ingredients derived from crustaceans must also be avoided.

3.Eggs considered allergens both cooked and raw, and even if present in derived products such as: egg pasta, biscuits, cakes, omelettes, mayonnaise, creams, breaded foods, flans, etc.

4.Fish allergy can manifest itself for all types of fish and derived products, except for fish jelly used as a support for vitamin preparations or as a clarifier in beer and wine.

5.Peanuts the main sources of allergens are derived products such as peanut oil, peanut butter, peanut flour, peanut milk used as an ingredient for creams, snacks, nougat etc

6.Soy protein sources of allergies are present in all soy products, except: refined soy oil and fat, natural mixed tocopherols, natural D-alpha tocopherol, natural D-alpha acetate tocopherol, natural D-alpha tocopherol succinate, natural soy-based tocopherol, vegetable oils derived from phytosterols and phytosterols esters based on soya, plant stanol ester produced from vegetable oil sterols based on soya.

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Allergen list

7. Milk and milk-based or lactose-based products, with the exception of whey used for the manufacture of alcoholic distillates and can.

8. Nuts or almonds, hazelnuts, walnuts, cashew nuts, pecans, Brazil nuts, pistachios, macadamia nuts and all products thereof, with the exception of those used for the manufacture of alcoholic distillates.

9. Celery which is present in pieces or in derived products such as preparations for vegetable soups, sauces and concentrates.

10. Allergenic mustard that can be found among the main ingredients of sauces and condiments and especially in mustard

11. Sesame seeds are often used for the preparation of bread, but often there are traces of sesame in some types of flours;

12. Sulphur dioxide and sulphites only if in concentrations greater than 10 mg/kg or 10 mg/l expressed as SO₂ (used as preservatives) are found in canned fish products, pickled foods, foods in oil and brine, jams, vinegar, dried mushrooms, soft drinks and juices.

13. Lupins now present in many vegan foods, in the form of roasts, salamis, flours and the like that have as their basis this legume, rich in protein

14. Molluscs present in dishes based on canestrello, cannolicchio, capasanta, date of the sea, fasolaro, Garagolo, lumachino, mussel, murice, oyster, patella, sea truffle, tellina and clam, or in derivatives thereof.

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