

DINNER



AT L'EK

*Chef Luca Dell'Orto*

**L'EK**  
bistrot  
CONTEMPORANEO

# BUON APPETITO!

The bistro is an informal place by nature,  
where not to be in a hurry and let time  
take back its own dimension.

Our journey will be between the rediscovery of authentic tastes  
and flavors and a contemporary kitchen, without filters.

We are dedicated to sharing our work with you.

ONLINE MENU



*Scan me!*

#CasualWithFlavour



[www.lekbistrot.it](http://www.lekbistrot.it)



@lekbistrot



## ENTREES



## GOURMET PIZZAS

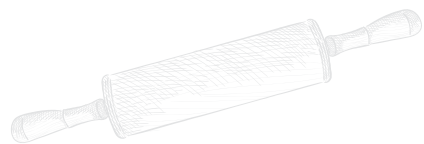
#Don't Call it Pizza

A proposal  
to be shared by the table

<b>Cotechino</b> Cotechino di Pinuccio   mashed potatoes   white butter sauce	14
<b>Baccalà</b> Brandade of creamed cod	15
<b>Lumache</b> Bourguignonne snails	15
<b>Culatello</b> "Spigaroli" Culatello with salted alpine butter	25
<b>Trippa</b> Foiolo "trippa" in cup	14
<b>Tartare</b> Fassona tartare with hazelnut oil	15
<b>La Tradizionale</b> Bio tomato   buffalo mozzarella DOP from Campania   basil   extra virgin olive oil	10
<b>La Cantabrica</b> Bio tomato   yellow cherry tomatoes   Salento capers   anchovies from the Gulf	16
<b>Culaccia &amp; stracciatella</b> Bio stracciatella   Culaccia di Bettella (prosciutto crudo)   hazelnut oil	18
<b>Gambero rosso</b> red shrimp   Bronte pistachio	26



## FIRST COURSES



## MAIN COURSES

- |  |      |
|--|------|
| ✦ <b>Risotto &amp; ossobuco</b><br>Risotto with saffron pistils and Milanese ossobuco          | 25   |
| ✦ <b>Raviolo</b><br>Raviolo “del plin” stuffed with three roasts                               | 16   |
| ✦ <b>Pizzocchero</b><br>Traditional Pizzocchero (min 2 people)                                 | 15   |
| ✦ <b>Riso &amp; Persico</b><br>Rice and perch from our lake (min 2 people)                     | 20   |
|  |      |
| ✦ <b>Filetto alla Rossini</b><br>Rossini-style veal fillet with foie gras and truffle escalope | 35   |
| ✦ <b>Guancia</b><br>Braised cheek with Diavola   ratte mashed potatoes                         | 22   |
| ✦ <b>Fiorentina</b><br>Grilled Prussian beef Florentine  | 7/hg |
| ✦ <b>Bollito</b><br>Fassona boiled beef with its sauces  | 25   |
| ✦ <b>Pescato</b><br>Catch of the day cooked on coals   | 28   |