



MUSA  
LAGO DI COMO

# ROTEO

**BRUNCH MENU**

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## SIGNATURE DRINKS

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### **ECO** 20

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*Tanqueray 10, Blubberies  
Yogurt,  
Honey, Lemon, Elderflower*

Sparkling  
Fruity

### **DAFNE** 20

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*Campari, Turin Red Vermouth,  
Bell Pepper Shrub,  
Clarified Tomato Water*

Bitter  
Round

### **SALMACE** 20

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*Zacapa 23, White Ron, Falernum,  
Lime, Orange Curaçao, Bitters*

Spiced  
Easy - going

### **CALIPSO** 20

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*Bulleit Bourbon, Amaro Nonino,  
Walnut Orgeat, Peanut Butter,  
Milk Wash*

Full bodied  
Nuts notes

### **TETI** 20

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*Barrel aged Pomace Eau de Vie,  
Pisco, Pedro Ximenez  
Cherry Liqueur*

Smooth, Round  
Long lasting

### **MEROPE** 5% ABV 16

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*Seedlip Grove, Falernum,  
Citrus Soda*

Citrusy  
Fresh

### **ELECTRA** 0%ABV 16

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*Seedlip Spice, Honey, Lime,  
Cranberry, Raspberry*

Fruity  
Balanced

## OUR CALSSIC RECCOMENDATION

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### **BASIL SMASH** 16

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*Tanqueray London Dry, Lemon, Sugar, Basil*

### **BUCK'S FIZZ** 16

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*Fresh Orange Juice, Champagne*

### **TOMMY'S MARGARITA** 16

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*Tequila, Lime, Sugar Syrup*

### **HUGO SPRITZ** 16

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*Saint Germain, Mint, Sparkling Wine*

### **OLD CUBAN** 16

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*Dark rum, Sugar, Angostura,  
Lime, Mint, Sparkling wine*

### **SALTY DOG** 16

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*Ketel One Vodka, Maraschino Liqueur,  
Homemade Grapefruit Soda*

### **AMERICANO** 16

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*Campari, Red Vermouth, Soda*

### **FRENCH 75** 16

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*Gin, Lemon, Sugar, Champagne*

### **DAIQUIRI** 16

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*Ron Blanco, Lime, Sugar*

# FERMENTED PRODUCTS

## BEERS 9

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La Ciara Pilsner  
Tel Chi Session Ipa Gluten Free  
24 Sei IPA

3Mezzina Blanche  
Patria Porter  
Moretti 0

## KOMBUCHA 8

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**Kombucha Artigianale**  
Limone, Ibisco e Zenzero, Tè Verde

**Artisanal Kombucha**  
Lemon, hibiscus and ginger, Green tea

## SPREMUTE 9

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**Arancia** Spremuta di arancia  
**Orange** *Fresh orange juice*

**Pompelmo** Spremuta di pompelmo  
**Grapefruit** *Fresh grapefruit juice*

## COLD PRESSED 12

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**Antiossidante**  
Lampone, fragola, ananas, limone  
*Raspberry, strawberry, pineapple, lemon*

**Idratante**  
Melone, cetriolo, kiwi, zenzero  
Melon, cucumber, kiwi, ginger

**Digestivo**  
Mela verde, menta, sedano, lime  
*Green apple, mint, celery, lime*

**Energizzante**  
Arancia, carota, kumquat, mirtillo rosso  
Orange, carrot, kumquat, cranberry

## SMOOTHIES 12

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**Coco**  
Cocco, ananas, banana, lime  
Coconut, pineapple, banana, lime

**Açaí**  
Mirtillo, açaí, banana, avena, lamponi  
Blueberry, açaí, banana, oat, raspberry

# BRUNCH MENU

## UOVA

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**Eggs on toast, guacamole al rafano, trota salmonata, olandese allo zafferano** 18  
*Eggs on toast, horseradish guacamole, salmon trout, saffron hollandaise*  
Glutine; Latticini; Uova; Solfiti - Gluten; Dairy; Eggs; Sulphites

**Uova con salsa ai pomodorini del Piennolo e Pecorino Romano** 15  
*Eggs with Piennolo tomato sauce and Pecorino Romano cheese*  
Latticini; Uova - Dairy; Eggs

**Uovo cotto lentamente con asparagi, patate e caviale** 25  
*Slow cooked egg with asparagus, potatoes and caviar*  
Latticini; Uova - Dairy; Eggs

## INSALATE

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**Insalata di pomodorini alla Siciliana con astice al bbq** 24  
*Sicilian tomato salad with bbq lobster*  
Crostacei; Sedano - Crostacean; Celery

**Caesar Salad con pollo croccante** 21  
*Caesar Salad with crispy chicken*  
Latticini - Dairy

**Taccole, fave, asparagi e cicoria all'orientale** 16  
*Sugar Snap peas, fava beans, peas and chicory in a oriental style*  
Soya

## BURGER

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**Burger bun, polpo fritto, stracciatella di bufala e pomodorini secchi** 29  
*Burger bun, fried octopus, buffalo stracciatella and dried tomatoes*  
Glutine; Latticini - Gluten; Dairy

**MUSA burger** 29  
*MUSA burger*  
Glutine; Latticini - Gluten, Dairy

**Croque Monsieur con Culatello e tartufo bianchetto** 35  
*Croque Monsieur with Culatello and bianchetto truffle*  
Glutine; Latticini - Gluten, Dairy

## TAPAS

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**Friggitelli con fonduta di crescenza** 12  
*Friggitelli peppers with crescenza cheese fondue*  
Latticini - Dairy

**Bruschetta di pane integrale, pomodorini gialli, liquirizia e finocchietto** 11  
*Whole grain bread bruschetta, yellow tomatoes, licorice and fennel*  
Glutine - Gluten

**Fiori di zucca pastellati e salsa piccante** 14  
*Battered zucchini flowers and spicy sauce*  
Glutine - Gluten

<b>SELEZIONE DI FORMAGGI E SALUMI LOCALI</b>	39
<i>LOCAL CURED MEAT AND CHEESE SELECTION</i>	
<b>ANTIPASTI</b>	
<b>Vitello tonnato a modo nostro</b>	24
<i>Our vitello tonnato</i>	
Uova; Sedano; Senape - Eggs; Celery; Mustard	
<b>Melanzana croccante con carpaccio di ombrina e fonduta di bufala</b>	26
<i>Crunchy aubergine with Sea Bream and Bufala fondue</i>	
Pesce; Latticini; Glutine; Uova - Fish; Dairy; Glutine; Eggs	
<b>PRIMI PIATTI</b>	
<b>Spaghettoni asparagi, aglio orsino e parmigiano</b>	28
<i>Spaghettoni with asparagus, wild garlic and parmesan cheese</i>	
Glutine; Latticini - Gluten; Dairy	
<b>Risotto zafferano, limone, liquirizia e sugo d'arrosto</b>	29
<i>Risotto saffron, Lemon, licorice and roast gravy</i>	
Latticini; Sedano - Dairy; Celery	
<b>SECONDI PIATTI</b>	
<b>Costata di Manzo (800gr) salsa speziata, crema di peperoni e scarola</b>	88
<i>Sirloin on the bone, spiced sauce, bell peppers cream and escarole</i>	
Sedano - Celery	
<b>Filetto di branzino alla mugnaia con agretti e broccoli</b>	37
<i>Mugnaia style amberjack with agretti and broccoli</i>	
Solfiti - Solphites	
<b>DESSERT</b>	
<b>MUSA Tiramisù</b>	14
<i>MUSA Tiramisù</i>	
Glutine; Uova - Gluten; Eggs	
<b>Crema bruciata alla vaniglia e zafferano con gelato allo yogurt</b>	16
<i>Vanilla creme brûlée and saffron with yogurt ice cream</i>	
Latticini; Uova - Dairy; Eggs	
<b>Fragole marinate con basilico, gelato al finocchietto</b>	15
<i>Basil marinated Strawberries, fennel ice cream</i>	
Latticini; - Dairy	
<b>Torta di banane caramellate e agrumi con Gelato al caramello salato</b>	15
<i>Caramelized bananas cake and citrus fruit with salted caramel ice cream</i>	
Glutine; Uova - Gluten; Eggs	
<b>Frutta e Verdura</b>	12
<i>Fruit and Vegetables</i>	