

ARABELLA

contemporary cuisine from Como

MENU



autumn 2025

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W elcome to Arabella!

At Arabella, we celebrate contemporary cuisine from Como: deeply rooted in local traditions, yet curious and open to cultural and geographical influences. Como has always been a land of boundaries, between plains, mountains, and lake, and a crossroads of ideas from both the Latin South and the Nordic North. Over the centuries, foreign rulers and travelers, Romans, barbarians, Spaniards, Austrians, French, and elegant English and German visitors, have all left their mark. This is a city that once turned a humble silkworm into one of the finest textiles in the world.

That same sense of craftsmanship and quiet refinement lives on in our kitchen. We don't follow trends, we search for essence. At Arabella, dishes don't speak loudly, but they say something meaningful. We like to imagine the kitchen of a grand country villa: local ingredients used to prepare refined dishes for special occasions, and warm, rustic meals for everyday life.

Our journey is just beginning, but it's built on solid roots and honest ambition. If you enjoy what you eat tonight, we'll know we're on the right path.



Many of our **vegetarian** dishes can
be adapted to suit a **vegan** diet,
just let us know your needs and we'll
be happy to assist.



ARABELLA MENU

Polenta crostini from the territory *

with pumpkin cream and taggiasca olives;

with luganega sausage and thyme; with 

Gorgonzola and walnuts(1,7,8)

Buckwheat ravioli (1,3,7,9)

with herbs and Casera cheese,

with potato and sage cream* (1,3,7,9)

Roasted Duck Breast**

with seasonal roasted vegetables and

blueberry coulis 7)

A dessert of your choice

the a la carte selection

**WE KINDLY ASK THAT ALL GUESTS AT THE SAME
TABLE CHOOSE THE SAME MENU.**

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Fish products served raw or nearly raw are blast chilled to ensure safety, as required by EC Regulation no. 853/04.
Dishes on the menu marked with (*) are made from fresh ingredients that have been blast chilled to ensure quality and safety, as outlined in the procedures of the HACCP Plan, pursuant to EC Regulation no. 852/04.
Dishes marked with (**) and the bread are made from ingredients that were frozen or deep-frozen at origin by the producer.

STARTERS

Local cold cuts and cheeses

with our homemade *giardiniera* and jam (7,8) 

22

Creamed trout with thyme oil

served with wholegrain bread crisps (1,4)

18

Beef tartare

with citronette dressing, anchovies and mustard,
stracciatella cheese, confit cherry tomatoes and capers

(7,10) 

18

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Polenta crostini from the territory*(1,7)

with marinated porcini mushrooms and aromatic herbs;

with Taleggio, pear and walnut;

with liver paté and pickled shallots (1,7) 

18

Baked Kaiser pear

with gorgonzola, honey and toasted walnuts

(1,5,7,8) VEG 

16

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FIRST COURSES

Saffron risotto

with crispy luganega sausage crumbs(7) 

18

Pumpkin gnocchi

with brown butter, sage and Parmigiano(1,3,7)

16

Perch ravioli

with beurre blanc and toasted almonds(1,2,3,4,7,8)

18

Fresh tagliatelle with porcini mushrooms

(1,3,7)

18

Autumn lasagna with farmyard ragù

with Parmigiano cream (1,3,7,10)

17

MAIN COURSES

Como-style ossobuco

with yellow potato purée and gremolata sauce (7) 

24

Lake fish fillet, oven baked

with herb breadcrumb crust, with potato millefeuille and remoulade sauce (3,4,1)

22

Low-temperature roasted guinea fowl

served with sautéed spinach and orange sauce (7) 

20

BBQ pork ribs

with topinambur and rosemary

20



Roasted celeriac,

pink chickpeas and beetroot hummus,
toasted hazelnut crumble VEGAN

18

SIDE DISHES

Potato's millefeuille

(7) VEGAN 

8

Mixed Roasted Vegetables

pumpkin, potato, cherry tomatoes and carrots
upon availability at the market VEGAN 

8

Mixed Salads and crudites

fennels and carrots upon availability at the market VEGAN 

8

DESSERTS

Tiramisù maison

Homemade with mascarpone cream, ladyfingers,
coffee and cocoa powder(1,3,7,8) VEG

8

Millefoglie**

with pastry cream and wild strawberry grape coulis
(1,3,7) VEG

8

Vanilla chestnut puree

served with Chantilly cream(1,3,7) VEG

8

Bread and fruit cake with dark chocolate

traditional recipe from Como (1,3,7,8) VEGAN

8

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Selection of local chesees

with nuts and dried fruits (7,8) 

€ 16

SWEET WINES

Passito di Pantelleria "Nika" Zibibbo	2017	Nika Nika	€8
Torcolato Zibibbo	2020	Maculan	€8
Muffato della Sala Sauvignon Blanc, Grechetto, Traminer, Semillon, Riesling	2021	Antinori	€10
Aureum Malvasia	2021	Banino	€8

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Our waiting staff will be pleased to provide you with any information you require regarding the nature and origin of the ingredients used and how the dishes on the menu are prepared. Please let our waiting staff know if you require your food free from any allergens before ordering. While preparing the dishes, accidental contamination cannot be ruled out, so our dishes may contain the following allergens, pursuant to EU Reg. no. 1169/11, Annex II:

1. Cereals containing gluten 2. Crustaceans and products thereof 3. Eggs and products thereof 4. Fish and products thereof 5. Peanuts and products thereof 6. Soybeans and products thereof 7. Milk and products thereof 8. Nuts 9. Celery and products thereof 10. Mustard and products thereof 11. Sesameseeds and products thereof 12. Sulphurdioxide and sulphites 13. LLupin and products thereof 14. Molluscs and products thereof

LIQUORI E SPIRITS

GIN

Rivo 10
Mare 10
Hendricks 10
Rivo sloe gin 10

VODKA

Sky 10
Grey Goose 10

WHISKY

Jack Daniels 10
Johnnie Walker 10
Ballantines 10

RUM

Brugal 10
Mexican 10

GRAPPE

Nonino 8
Amarone 8
Diciottolune 8

AMARI E ALTRI LIQUORI

Nocino 5
Limoncello 5
Sambuca 5
Venti 5
Braulio 5
Montenegro 5
Di Saronno 5