

There is a time here that never truly passed.

*A time of light elegance, of pale garments moving along
the avenues overlooking Lake Maggiore,
of carriages arriving at sunset and conversations that lingered
into the evening.*

*It was the Belle Époque, when Pallanza
was a destination for travelers, artists,
and aristocratic families in search of light, air, and beauty.*

*Caffè delle Rose was born in that era, at the beginning
of the twentieth century.
And something of that time still lingers within these walls.*

*You can feel it in the soft light that enters, as if filtered through memory.
In the unhurried rhythm of gestures.
In the way time, here, seems to expand.*

*Imagine the tables of the past, ladies in light gloves and adorned hats,
gentlemen leafing through newspapers while the lake shimmered nearby.
The scent of coffee, of freshly baked pastries,
of roses that gave the place its name.*

*Today everything has changed, and yet nothing is truly different.
History is not a distant echo - it is a quiet presence.*

*Sitting at Caffè delle Rose means stepping into that delicate
thread that connects past and present.
Outside, the lake continues to reflect the sky.
Inside, the same silent promise remains:
pause, breathe, and savor beauty.*

Here, time has chosen to be gentle.

*Max Celeste's cuisine is like a breath of wind
from the shores of Lake Maggiore:
immediate, light, yet capable
of leaving a deep impression.*

*Each dish is a journey that weaves together Mediterranean roots
with flavors of lake and mountain,
telling the story of the territory without imitating it,
transforming it into something new and intimate.
Here, technique is never on display: it is felt
in the lightness of contrasts, in the depth
of textures, in the way each ingredient finds
its natural place within the narrative of the dish.*

*Sitting at his table means surrendering to an experience
that is both elegant and sincere, where cuisine becomes poetry
of gestures and flavors, and every course is an invitation
to be carried away by taste,
like a whisper from the lake at sunset.*

APPETIZERS

Grilled new Vegetables from the “Caffè”
Arneis Langhe doc “Ansem” 2024, Guido Vada

€ 20,00 | 🍷 € 8,00

***Fried poached Egg, Cheese Fondue,
green Vegetables and Red Potatoes***
Passerina delle Colline Pescaresi igt 2024, Ciavolich

€ 20,00 | 🍷 € 8,00

Roasted ‘Squid Pizzaiola style
Rosato Sicilia doc 2024, C. Calabretta

€ 22,00 | 🍷 € 9,00

***Steamed ginger-marinated Sea Bass, kombu seaweed,
Tomato, dried Capers, and Taggiasca Olives***
Erbaluce di Caluso “Anima” docg 2024, La Masera

€ 26,00 | 🍷 € 8,00

***‘Tuna Tartare, Garden Vegetables, Savory Biscuit,
Smoked Soy and Tzatziki Sauce***
Bianco Terre Siciliane “SP 68” igt 2025, Arianna Occhipinti

€ 26,00 | 🍷 € 9,00

***American Wagyu Beef carpaccio, Sea Urchin,
Yuzo Sauce, and marinated Pak Choy***
Alta Langa docg “Caffè delle Rose” Pas Dosè 2021, Contratto

€ 35,00 | 🍷 € 10,00

Our “Vitello Tonnato”
Barbera d’Alba doc 2024, Gianfranco Alessandria

€ 20,00 | 🍷 € 8,00

FIRST courses

***Spaghetti alla Chitarra Caffè delle Rose
whit Pomodoro e Basilico***

Grignolino del Monferrato Casalese doc 2024, Oreste Buzio

€ 18,00 | 🍷 € 8,00

***Spaghetti alla Chitarra with anchovy and lemon cream,
Clam stew and herring caviar***

Vermentino "Saldenja" doc 2024, Podere Guardia Grande

€ 26,00 | 🍷 € 9,00

Egg Tagliolini with Herbed Chicken White Sauce

Vespolina delle Colline Novaresi doc "Maria" 2024, Brigatti

€ 22,00 | 🍷 € 8,00

***Potato and Tomato Gnocchi, Octopus,
Burrata and Basil Smoothie***

Chardonnay A.A. doc "Somereto" 2024, Andriano

€ 24,00 | 🍷 € 8,00

***Agnolotti di "Lago" (Lake-style ravioli) with a blend
of smoked Peppers, Sesame Pak-Choi, and toasted Almonds***

Sauvignon Blanc "Vette" igt 2024, San Leonardo

€ 24,00 | 🍷 € 9,00

***Acquerello "Cacio e Pepe" Risotto
with Balsamic Shallots and Katsuobushi***

Verduno Pelaverga doc "Speziale" 2024, Fratelli Alessandria

€ 24,00 | 🍷 € 8,00

MAIN courses

Grilled Mackerel

with our Oriental Brodetto

Moscato Secco "Mosca Bianca" Piemonte doc 2024, Guido Vada

€ 30,00 |  € 8,00

Roasted 'Octopus, Baby Spinach, Red Potatoes, Pea Puree and Ponzu Sauce

Timorasso doc "Derthona" 2024, Claudio Mariotto

€ 30,00 |  € 9,00

'Cod in Cooking Oil, Red Potatoes, Fried Leeks, and Eggplant Cream with Mint

Pinot Grigio Vigneti delle Dolomiti Igt 2024, Franz Haas

€ 30,00 |  € 8,00

Crispy suckling 'Pig, Honey and Soy sauce, new Ribs and puffed Potatoes

Valpolicella doc "Il Valpo" 2024, La Giuva

€ 30,00 |  € 8,00

Milanese-style Veal cutlet, sautéed Potatoes, and Spring herbs

Langhe Nebbiolo doc 2024, Gianfranco Alessandria

€ 35,00 |  € 9,00

Herb-Roasted Lamb Rump, Smoked Sweet Potatoes, and Grilled Spring Onions

Gattinara docg 2022, Anzivino

€ 35,00 |  € 10,00

Cheese selection "Caffè delle Rose"

Rosso Piceno doc 2021, Lanciani

€ 18,00 |  € 8,00

The Chef's Table at Caffè delle Rose is a unique and intimate culinary experience: an invitation to sit within the heart of the kitchen, beside the one who creates the dishes, to observe, to listen, and to experience every gesture of preparation as an essential part of the evening.

It is a dialogue that unfolds just steps from the stove, where each course finds its voice and tells the story of the territory, the seasons, and the precise gesture that brought it to life.

Here, the boundary between kitchen and table dissolves: the dish does not simply arrive - it happens. Each flavor becomes a shared moment, an intuition, a subtle revelation.

TASTING MENÙ *"tradizione"*

€ 68,00 per Person

4 Wine glasses pairing selected by our Sommelier € 38,00

Amuse-Bouche

Creamed Cod, Red Potatoes and Caramelized Onion

"Vitello Tonnato"

Ravioli del Plin with cooking sauce and aged Parmesan shavings

Crispy Suckling Pig with Honey and Soy sauce, Field herbs and puffed Potatoes

Warm Ratafià zabaione with fiordilatte ice-cream

***** Tasting Menu is served for all the table guests *****

DESSERTS

Bavarian Cream with Vanilla, Raspberries and Biscuits
Sauternes Cru Classé s.a., Chateaux Haut Coustet

€ 12,00 | 🍷 € 10,00

Meringue mascarpone with mango and red fruits
Zibibbo Vino Liquoroso “Morsi di Luce”, Florio

€ 12,00 | 🍷 € 9,00

Passion Fruit Semifreddo, “Rice and Milk”
White Chocolate and Coconut
Calvados acd 6ans

€ 12,00 | 🍷 € 6,00

Tiramisù “Caffè delle Rose”
Vermouth Rosso, Contratto

€ 10,00 | 🍷 € 8,00

Warm Ratafià zabaione with fiordilatte ice-cream
Moscato d’Asti docg 2023, Paolo Saracco

€ 10,00 | 🍷 € 7,00

“Sorbet of the Day”
Acquavite alla Frutta

€ 7,00 | 🍷 € 6,00

Cover charge € 3,50

*For more information on substances or products that cause allergies,
it is possible to consult the appropriate documentation
that will be provided on request by the staff.*

*EC Reg. 853/2004 marked the products purchased with ‘ abatement
on board a fishing boat.*

*To ensure the natural freshness and
healthiness some products are subjected
to rapid blast chilling.*