



## WELCOME AT KINCHO!

Our restaurant inside the green park of the Sheraton Lake Como will be your favourite place for a pleasant and relaxing break in the shade of a wooden gazebo.

*Enjoy our selection of Neapolitan pizzas, made with the best traditional IGP and DOP ingredient or the most selected cuts of meat cooked in our Josper grill.*

*Chef Carlo Molon's food creations can be paired with an accurate wine selection chosen from local producers and the most exclusive wineries.*

*For a delighted break, don't miss the Italian poke salads or the home-made ice cream prepared in our laboratory each day!*

**Ristorante Kincho**  
**Via per Cernobbio 41A, Como**  
**T +39 031 5161**  
**Sheraton Lake Como**  
**[sheratonlakecomo.com](http://sheratonlakecomo.com)**



## STARTERS

### **Beef Tartare**

€ 18

*Beef tartare served with baby spinach salad, anchovies dressing and Grana cheese flakes*

### **The Sea**

€ 24

*Roasted octopus on hummus, Ligurian style anchovies, chives mayo*

### **Kincho cuts (2 people)**

€ 26

*Selection of cold cuts and cheeses; Bresaola, Parma ham, salami, Vecchio Crotto, Scimudin and Piattone cheeses. Served with warmed rosemary focaccia, honey, walnuts, and caramelized onion*

### **Vegan ethnic**

€ 16

*Chickpea hummus, babaganoush, quinoa and vegetables salad. Served with warmed rosemary focaccia*

### **Italian appetizer**

€ 16

*Buffalo mozzarella, Parma ham, gnocco fritto, Caiazzo's green olives, homemade pickled vegetables, red chillies stuffed with tuna*

## ITALIAN POKE

*Make your favourite salad, choosing from a large selection of ingredients. Have fun balancing proteins with carbohydrates, vegetables and legumes.*

€ 16



## PASTA

Spaghetti pasta with San Marzano D.O.P. tomato sauce and basil	€ 16
Classic lasagna bolognese with meat ragout, béchamel sauce and Parmigiano cheese	€ 16
Aubergines parmigiana, with tomato sauce, mozzarella and Parmigiano cheese	€ 16
Spaghetti pasta with San Marzano D.O.P. with meat ragout	€ 16
Trofie pasta with pesto sauce (basil, garlic, EVO oil, Pecorino cheese, Grana Cheese And pine nuts	€ 16
Spaghetti pasta with San Marzano D.O.P. tomato sauce and basil	€ 16
Classic lasagna bolognese with meat ragout, béchamel sauce and Parmigiano cheese	€ 16



## MEAT AT JOSPER

*From Monday to Friday starting from 7 pm and Saturday and Sunday from 12pm to 2pm and from 7pm to 10pm, enjoy these selected cuts of meat.*

*A journey around the world passing by Argentina, Ireland and New Zealand and Italy, our beautiful country.*

*Our selection of meats is cooked in Josper grill oven, lighted with tropical embers.*

Beef fillet – Ireland (200 gr.)	€ 32
Ribeye steak – Argentina (300gr.)	€ 32
Slow-cooked pork ribs marinated in BBQ (450/500 gr)	€ 20
Free range chicken thigh marinated 24 hours with Moretti beer – Italy	€ 18
Slow cooked lamb shank seasoned with spices – New Zealand	€ 28
Picanha (suggested for 3 – 4 people) – Argentina	€ 100
Angus beef Tomahawk (suggested for 2 people) – Ireland	€ 90



# HAMBURGER AND SANDWICHES

*Taste our burger and sandwich from 12 pm to 2 pm and from 7 pm to 10 pm.*

## **Classic**

€ 18

Homemade bun, Chianina beef hamburger (200 gr.), Scimudin cheese, lettuce, tomato, mayonnaise. Served with french fries

## **American**

€ 18

Homemade bun, Black Angus beef hamburger (200 gr.), Cheddar cheese, lettuce, tomato, crispy bacon, BBQ sauce. Served with french fries

## **Veggie**

€ 16

Pumpkin seeds bread, double veggie hamburger, salad, tomato, red chilli jam. Served with french fries.

## **Sides € 6**

Aubergine Sicilian caponata with tomato, capers and green olives

Seasonal grilled vegetables

Fried courgettes with mint, garlic and vinegar

French fries

Aubergine Sicilian caponata with tomato, capers and green olives



## PIZZA

*Our pizza dough is made with Italian soft wheat flour “Farina Petra”.*

*The brewer's yeast and the 30 hours leavening make our pizza light and easy to digest.*

*All our ingredients are from PDO and PGI areas located in Campania region.  
Our pizzas are cooked in a real wood oven, respecting the tradition.*

<b>Focaccia Bianca</b>	€ 9
Extra virgin olive oil, rosemary, Maldon salt	
<b>Marinara</b>	€ 10
San Marzano D.O.P. tomato, garlic, Sicilian oregano, basil, extra virgin olive oil	
<b>Margherita</b>	€ 11
San Marzano D.O.P. tomato, mozzarella cheese from Agerola, Grana cheese from Lodi, basil, extra virgin olive oil	
<b>Napoletana</b>	€ 12
San Marzano D.O.P. tomato, garlic, Caiazzane’s olives, anchovies from Sciacca, Sicilian origano, extra virgin olive oil	
<b>Romana</b>	€ 15
Smoked Provola cheese and ricotta cheese from Agerola, courgette flowers, anchovies from Sciacca, mixed herbs, Amalfi lemon peel, extra virgin olive oil	
<b>La Collinetta</b>	€ 14
Focaccia con Pancetta cotta Marco d’Oggiono; Extra virgin olive oil, rosemary, Maldon salt and hand made cooked bacon	
<b>Salsiccia e Patate</b>	€ 14
Smoked Provola cheese from Agerola, baked potatoes with garlic and rosemary, sausage, extra virgin olive oil	
<b>Pizza Kincho</b>	€ 24
San Marzano D.O.P. tomato, mozzarella cheese from Agerola, egg and black truffle	
<b>Pizza 5 Formaggi</b>	€ 18
Mozzarella and other 4 different cheeses from this Region	



# SWEET TEMPTATIONS

## *Homemade ice-cream*

Milk-flavoured ice cream with Fabbri sour cherries and syrup	€ 10
Fruit-flavoured ice cream, fruit salad, Vodka	€ 10
Milk-flavoured ice-cream, wafer, chocolate candies	€ 8
Selection of ice creams, caramelized hazelnuts, chocolate sauce	€ 12
Vanilla ice-cream with Italian Espresso	€ 10
A choice of two ice-cream from our selection	€ 6
Scoop of lemon ice cream with a shot of Vodka / rum / gin	€ 10

## *Sweets*

Tiramisù (gluten free)	€ 10
Fresh fruit salad with syrup	€ 8
Pizza dough with chocolate cream	€ 10
Grilled pineapple served with ice-cream	€ 10
Wild berries cheese cake	€ 10