

# *English Menu*



**La Baïta<sup>®</sup>**  
**Valtellinese**  
Cucina della Valtellina a Seregno



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

## Appetizers

### Bresaola, Slinzega e Salamet

Authentic artisanal bresaola from Valtellina,  
tender hand-crafted beef slinzega like  
from tradition and local salamet • 15

### Tagliere di formaggi del Casaro

Centuries and centuries of peasant tradition enclosed  
in a trio of Valtellina cheeses par excellence:  
Scimudin, Casera and Bitto • 9

### Sciatt

Crispy flour and buckwheat pancakes with  
stringy heart of cheese and golden crust.  
per portion • 11



## First dishes



### Pizzoccheri di Teglio

Gluten free + 1,9

Buckwheat pasta combined with potatoes, cabbage and stringy cheese.  
Finally, it receives a pour of hazelnut-colored melted butter flavored with garlic • 15

## Second dishes



### Skewer Tzigoïner

Authentic fir wood stick 57cm long!  
Let's first roll up a few slices of lard  
flavored on the stick which we wrap in turn  
with beef rump.

On the grill the magic happens:  
the lard melts and is absorbed by the meat...  
"Sorry, I'll go and eat one" • 17

### Ribs with Lavècc

The lavècc is a soapstone pot typical of Valtellina.  
It is and was used in cabins on the wood stove  
for slow cooking such as ribs.

We follow this recipe with modern technologies to have  
very tender meat that melts in your mouth.

During cooking we flavor with a mixture  
of aromatic alpine herbs • 17

### Grilled Beef

Grilled beef roast beef • 19

Add the homemade sautéed porcini mushrooms + 5

### Grilled Luganega

Grilled sausage • 14

## *Cold dishes*

Carne Salada con rucola e grana • 13

Bresaola con rucola e grana • 13

Aggiungi i funghi porcini trifolati in casa + 5

## *Side Dishes*

### **Polenta**

Polenta with corn flour and buckwheat.  
Topped with butter • 7

### **Polenta Taragna**

The authentic polenta of Valtellina grandparents,  
with corn flour and buckwheat.  
Topped with lots of butter and stringy cheese • 10

### **Roasted potatoes**

baked potatoes • 6

### **Mix of vegetables\***

Pan roasted vegetables • 6

## **Our Valtellina menu**

The menu is valid only if chosen by all guests

Bresaola, slinzega and salamet  
Casaro cheese platter

•  
Pizzoccheri from Teglio

•  
Lavècc e ribs  
Grilled Luganega

•  
Polenta and roasted potatoes



Do you want to add the

*Sciatt*  
to your menu?

per portion • 11

Add the Taragna polenta + 1,50

per person • 35  
drinks not included

*Ask for an encore without surcharge*

# Dessert

*prepared every day in our kitchen*

Tiramisù • 7

Blueberry buckwheat tart\* • 6

Soft apple pie\* • 6

Braulio creamed ice cream • 7

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## Valtellina craft beers

*Birra Del Conte*

Birrificio Legnone • Blanche  
33 cl • 6,9

*Milf Passion*

Birrificio Legnone • Strong Ale  
33 cl • 6,9

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## Beverage

Acqua naturale / frizzante • 75 cl • 3

Coca Cola • 33 cl • 3,5

Coca Cola • 1 lt • 9,5

Coca Cola Zero • 33 cl • 3,5

Franciata Lurisia • 27,5 cl • 4,3

Gazzosa Lurisia • 27,5 cl • 4,3

Chinotto Lurisa • 27,5 cl • 4,3

Calice di Prosecco Valdobbiadene Tre Vile • 6

Calice di Lugana Cà dei Frati • 7

Bottiglia di Prosecco Valdobbiadene Tre Vile • 22

Bottiglia Lugana Cà dei Frati • 26

## Bitter, Liqueurs and Grappa Coffee

Braulio • 4,5

Braulio Riserva • 6

Taneda / Erbaiva • 4

Genepy • 4

Limoncello • 4

Grappa Bianca • 4,5

Grappa Riserva • 6

Liquore Melaverde • 4

Caffè • 1,5

Caffè corretto • 2,5

*Service and Covered • 2*

If you have food intolerances or allergies, ask for the list of allergens and recipe books!  
\*frozen or frozen products may be present. All prices shown are to be understood in Euros/€.