

Menù Inglese



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Appetizers

Bresaola, Slinzega e Salamet

Authentic artisanal bresaola from Valtellina,
tender beef slinzeghina, hand-crafted according to tradition,
and local salami • 15

Cheese platter from the Casaro

Centuries and centuries of rural tradition encapsulated in
a trio of quintessential Valtellina cheeses:
Scimudin, Casera, and Bitto • 9
Add honey or jams + 2

Tartare

Beef tartare with
homemade sautéed porcini mushrooms • 15

Sciatt

Crispy buckwheat flour fritters with
a melted cheese center and a golden crust.
per serving • 11



First courses



Pizzoccheri of Tegli

Also available gluten-free + 1.9

Buckwheat pasta that marries potatoes, cabbage, and stringy cheese.
finally, it's topped with a drizzle of melted, hazelnut-colored, garlic-flavored butter. 15

Second courses



Skewer by Tzigoïner

Authentic 57 cm long fir wood stick!
We first roll a few slices of flavored lard
on the stick, which we then wrap with some beef rump.
On the grill, the magic happens:
the lard melts, absorbing into the meat...
"Sorry, I'm running to eat one" • 17

Ribs with Lavècc

The lavècc is a soapstone pot typical of Valtellina.
It is and was used in mountain huts on the wood stove
for slow cooking, such as ribs.
We follow this recipe with modern technology to obtain
a tender meat that melts in your mouth.
During cooking, we flavor it with a blend
of aromatic Alpine herbs • 17

Second courses

Grilled cut

Grilled Roast Beef • 19

Add homemade sautéed porcini mushrooms + 5

Grilled Luganega

Grilled sausage • 14

Salted Meat

with rocket and Grana Padano • 13

Bresaola

with rocket and Grana Padano • 13

Add the home-sautéed porcini mushrooms + 5

Our side dishes

Polenta

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

Roasted potatoes

in the oven • 6

Polenta Taragna

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

Salad and tomatoes

• 5

Our Valtellina Menù

The menu is valid only if chosen by all diners

Bresaola, slinzega, and salami
Cheeseboard from the Casaro

•

Pizzoccheri of Teglio

•

Ribs with lavècc and
Grilled Luganega

•

Polenta and Roasted Potatoes

Add Taragna polenta + 1.50

per person • 35 / drinks not included



Want to add
Sciatt
to your menu?
per portion • 11

You can ask for a second helping without any extra charge.

Desserts

Prepared every day in our kitchen

Tiramisù • 6

Buckwheat tart with blueberries* • 6

Valtellinese biscuits • 6

Typical Valtellina dessert with figs, walnuts and raisins

Braulio ice cream • 7

Valtellina craft beers

Birra Del Conte

Legnone Brewery • Blanche
33 cl • 6,9

Milf Passion

Legnone Brewery • Strong Ale
33 cl • 6,9

Beverage

Still/Sparkling Water • 75 cl • 3

Coca-Cola • 33 cl • 3.5

Coca-Cola • 1 lt • 9.5

Coca-Cola Zero • 33 cl • 3.5

Lurisia Orangeade • 27.5 cl • 4.3

Lurisia Lemonade • 27.5 cl • 4.3

Lurisa Chinotto • 27.5 cl • 4.3

Glass of Tre Ville Prosecco Valdobbiadene • 6

Glass of Cà dei Frati Lugana • 7

Bottle of Tre Ville Valdobbiadene Prosecco • 22

Bottle of Cà dei Frati Lugana • 26

Bitters, Liqueurs and Grappa

Braulio • 4,5

Braulio Riserva • 6

Taneda / Erbaiva • 4

Genepy • 4

Limoncello • 4

Grappa Bianca • 4,5

Grappa Riserva • 6

Liquore Melaverde • 4

Coffee

Coffee • 1.5

Coffee with milk • 2.5

Service and Cover Charge • 2

If you have any food intolerances or allergies, ask for a list of allergens and recipe books!
*frozen or frozen products may be available. All prices are in Euros.