

English Menu



Cucina della Valtellina a Seregno

Service and Cover Charge • 2



www.labaitavaltellinese.it

Signature

Our Valtellina Menu

The menu is valid only if chosen by all diners

Bresaola, slinzega, and salami
Cheese platter from the Casaro

•
Teglio Pizzoccheri

•
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 extra charge

Appetizers

Bresaola, Slinzega and Salamet

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

Allergens: 12

Cheese platter from the Casaro

Centuries and centuries of rural tradition captured
in a trio of quintessential Valtellina cheeses:
Scimudin, Casera, and Bitto • 9

Allergeni: 1, 7

Add honey or jams + 2

Allergens: 12

Sciatt

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



Tartare

Beef tartare with
homemade sautéed porcini mushrooms • 15

Allergens: 1, 7

First courses



Pizzoccheri from Toglio



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

Allergens: 1, 7

Tagliatelle with Porcini Mushrooms

Creamy fresh tagliatelle with porcini mushrooms and cream • 15

Allergens: 1, 3, 7

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

Allergens: 12

300g Black Angus Sliced Beef

Sliced beef with arugula and shavings of Grana Padano • 25

Add homemade sautéed porcini mushrooms + 5

Allergens: 1, 3, 7

Carne Salada

with arugula and Grana Padano • 13

Aggiungi i funghi porcini trifolati in casa + 5

Grilled Luganega

Grilled Sausage • 14

Bresaola

with Arugula and Grana Padano • 13

Our side dishes

Polenta

Polenta with cornmeal and buckwheat.
Topped with butter • 7

Polenta Taragna

Authentic polenta from our Valtellina grandparents, made with corn and buckwheat flour.
Topped with lots of butter and melted cheese • 10

Oven-roasted potatoes

• 6

Salad and tomatoes

• 5

Desserts

Prepared every day in our kitchen

Tiramisu • 6

Allergens: 1, 3, 7

Blueberry Buckwheat Tart* • 6

Add our homemade ice cream + 2

Allergens: 1, 3, 7

fresh strawberries with homemade ice cream • 6

Allergens: 7

Braulio ice cream • 7

Allergens: 7, 12

Valtellina craft beers

🍷 *Testa di Malto*

Birrificio Legnone • Pils No Glutine

33 cl • 7

Milf Passion

Birrificio Legnone • Strong Ale

33 cl • 7

Allergeni: 1

Beverage

Still water • 75 cl • 3

Sparkling water • 75 cl • 3

Coca-Cola • 33 cl • 4

Coca-Cola Zero • 33 cl • 4

Fanta • 33 cl • 4

Sprite • 33 cl • 4

Lemon tea • 33 cl • 4

Peach tea • 33 cl • 4

Bitters, Liqueurs and Grappa

Braulio • 4,5

Braulio Riserva • 6

Caneda / 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

Children's menu • 14

Pasta with tomato sauce

Allergens: 1

Grilled luganega with roasted potatoes

Salsicetta alla griglia luganega da 400 g al forno

Allergens: 1, 14

If you have any food allergies and/or intolerances, please ask for our allergen menu. *Frozen or frozen products may be included. All prices are in €/Euro.

Allergens: 1. Gluten / 2. Shellfish / 3. Eggs and derivatives / 4. Fish / 5. Peanuts and derivatives / 6. Soy / 7. Milk and derivatives / 8. Tree nuts / 9. Celery / 10. Mustard / 11. Sesame / 12. Sulfur dioxide and sulphites / 13. Lupins / 14. Molluscs