

Our Valtellinese menu

The menu is valid only if chosen by all diners

Per person • 37 / Drinks not included

THE BAITA PLATTER

Allergens: 12

ALPINE PASTURE CHEESES

Allergens: 7

PIZZOCCHERI FROM TEGLIO

Allergens: 1, 7

RIBS COOKED IN THE LAVÈCC

Allergens: 12

BORMIO SAUSAGE (LUGANEGA)

GRANDPARENTS' POLENTA

Allergens 7

ADD *Polenta Taragna* + 1,5

ADD *Sciatt* per portion + 11

Allergens: 1, 7

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You can request a second serving at no extra charge

Service and cover charge • 3

If you have food intolerances or allergies, please ask for the allergen list and recipe book.
Frozen or deep-frozen products may be used. All prices are in € / Euro.

Allergens: 1. Gluten / 2. Crustaceans / 3. Eggs and egg products / 4. Fish / 5. Peanuts and peanut products / 6. Soy / 7. Milk and dairy products / 8. Nuts / 9. Celery / 10. Mustard / 11. Sesame / 12. Sulphur dioxide and sulphites / 13. Lupin / 14. Molluscs

Mountain appetizers

Small tastings that evoke wood, pastures and tradition

SCIATT "WARM HEART"

Golden buckwheat bites with a melting Valtellina cheese center • 11

Allergens: 1; 7

THE BAITA PLATTER

Traditional handcrafted Valtellina cured meats • 16

Allergens: 12

ALPINE PASTURE CHEESES

Selection of Valtellina cheeses, authentic mountain flavours • 9

Add honey or preserves + 2

Allergens: 1; 7 / Allergens: 12

WOODLAND & EMBERS TARTARE

Beef tartare with sautéed porcini mushrooms and woodland aromas • 15

Allergens: 12

FOREST EGG

Organic egg on a cloud of mashed potatoes with crispy chestnut crumble • 11

Allergens: 1; 3; 7; 8

Signature

ALPINE TARTARE

Knife-cut beef with marrow and wild herbs • 13

Allergens: 1; 4; 6

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First courses of the Baita

Recipes that warm the heart before the stomach

Signature

THE REAL PIZZOCCHERI OF TEGLIO

Buckwheat, potatoes, cabbage, and cheeses melted in golden garlic butter • 15



Also available gluten-free + 1.9

Allergens: 1; 7

GROWN-UP TAGLIATELLE

Fresh tagliatelle wrapped in porcini mushrooms and mountain mushrooms • 17

Allergens: 1; 3

BACKYARD TAGLIATELLE

Delicate white ragù of white meats and Alpine herbs • 14

Allergens: 1; 3; 7; 9

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Rustic second courses

Slow cooking, intense aromas, true flavours



LUMBERJACK'S SKEWER: TZIGOINER

Beef rump wrapped in lard, roasted on a stick • 18



MOUNTAIN RIBS

Slow-cooked spare ribs in lavècc with mountain herbs • 16

Allergens: 12

Consigliato

SUNDAY CHEEK

Veal cheek braised in red wine with velvety mash • 22

Allergens: 1; 7; 9



BORMIO LUGANEGA

Grilled Valtellina sausage, simple and sincere • 14

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House outlines

To be shared, like at a real mountain table

GRANDPARENTS' POLENTA

Corn and buckwheat with melted butter • 7

Allergens: 7



TARAGNA POLENTA

Baked polenta with melted mountain cheeses • 10

Allergens: 7



TRUFFLE AND MUSHROOMS POLENTA

Warm polenta served with sautéed mushrooms with truffles: warm, soft, and rustic • 11

Allergens: 7



CLASSIC MASHED POTATOES

Soft, creamy, absolute comfort food • 6

Allergens: 7

Signature

ALPINE MASHED POTATOES

Sautéed porcini mushrooms and fondue sauce • 10

Allergens: 1; 7; 9



STOVE-DRIED POTATOES

Crispy, golden roasted potatoes 6

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Artisanal sweets

GRANDMA'S TIRAMISU

The great classic, made just like at home • 7

Allergens: 1, 3, 7

WOODLAND TART

Buckwheat and blueberries*, authentic mountain flavor • 7

Add our homemade ice cream + 2

Allergens: 1, 3, 7

STRAWBERRY CELEBRATION

Fresh strawberries with homemade ice cream • 6

Allergens: 7

BRAULIO ICE CREAM

Ice cream with the famous Alpine bitters • 8

Allergens: 7, 12

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Valtellina craft beers

TESTA DI MALTO

Legnone Brewery • Dils No Glutine • 7

MILF PASSION

Legnone Brewery • Strong Ale • 7

Allergens: 1

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Bitters, Liqueurs and Grappas Mountain Hut Herbal Teas

Braulio • 4,5

Braulio Riserva • 6

Caneda / Erbaiva • 4

Genepy • 4

Grappa Bianca • 4,5

Grappa Riserva • 6

Liquore Melaverde • 4

"Viropa" Tisana della montagna • 4

"Viropa" finocchio Bio • 4

"Viropa" Zenzero Bio • 4

"Viropa" Camomilla Bio • 4

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Children's Menu • 14

PASTA WITH TOMATO SAUCE

Allergens: 1

GRILLED LUGANEGA SAUCE WITH ROASTED POTATOES

400g grilled luganega sausage baked in the oven

Allergens: 1, 14

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How could you eat Valtellinese without drinking good wine?

DIDN'T FINISH YOUR BOTTLE? TAKE IT HOME!

Corkage fee Bring your own bottle, we'll serve your wine at the table • 18 per bottle

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Glass Wines



"ROSSO DI VALTELLINA", PLOZZA

Glass for teetotallers • 7

Glass for professional drinkers • 11

"INFERNO", NINO NEGRI

Glass for teetotallers • 9

Glass for professional drinkers • 13



"NEBBIOLO" ALPI RETICHE, BALGERA

Glass for teetotallers • 6

Glass for professional drinkers • 10

PROSECCO BRUT TREVISO DOC "TENUTA LA MAREDNA", VALDO

Glass for teetotallers • 6

LUGANA "I FRATI", CA' DEI FRATI

Glass for teetotallers • 7

Glass for professional drinkers • 11

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Bottled Wines



Red

"NEBBIOLO", Alpi Retiche, Balgera • 22

"INFERNO", Nino Negri • 29

"ROSSO DI VALTELLINA", Plozza • 24

"SASELLA RISERVA", Plozza • 33

"SFORZATO DI VALTELLINA", Plozza • 55

SASELLA "SOMMAROVINA", Mamete Prevostini • 42

SFORZATO "CORTE DI CAMA", Mamete Prevostini • 59

VALTELLINA SUPERIORE "PRESTIGIO", Criacca • 42

VALTELLINA SUPERIORE "SO" GRUMELLO, I Vitari • 49

VALTELLINA SUPERIORE RISERVA DOCG "MURUNE'E", Hecesa • 41

ROSSO DI VALTELLINA "SANTARITA", Mamete Prevostini • 29

ROSSO DI VALTELLINA, Hecesa • 26

VALTELLINA SUPERIORE "SOL", Barbacan • 39

SFORZATO DELLA VALTELLINA "5 STELLE", Nino Negri • 97

Half

SASELLA "SOMMAROVINA", Mamete Prevostini • 24

White

LUGANA "I FRATI", Ca' dei Frati • 24

Bubbles

PROSECCO BRUT TREVISO DOC "TENUTA LA MAREDNA", Valdo • 23

FRANCIACORTA "SATÈN '61", Berlucchi • 39

FRANCIACORTA "CUVÉE PRESTIGE", Ca' del Bosco • 42

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Vin brule

"Viropa" Vin brule • 4