

Valtellina menu

The menu is available only if selected by all diners.
You can ask for seconds at no extra charge!

ASSORTED HOUSE APPETIZERS

Artisanal Valtellina cured meats and a selection of alpine cheeses

Allergeni: 12

A duo of first courses TEGLIO PIZZOCCHERI

Buckwheat, potatoes, Savoy cabbage, and cheeses melted in golden garlic butter

Allergeni: 1; 7

TAGLIATELLE WITH PORCINI MUSHROOMS & WILD MUSHROOMS

fresh tagliatelle tossed with porcini and mountain mushrooms

Allergeni: 1; 3; 7

Two Second Courses

MIXED GRILL WITH RIBS AND LUGANEGA SAUCE

Slow-cooked pork ribs in a *lavècc* pot with mountain herbs, served
alongside grilled Valtellina sausage—simple and authentic

GRANDPARENTS' POLENTA

Cornmeal and buckwheat with melted butter

Allergeni: 7

Per person • 39 / Drinks not included

Add "WARM HEART" SCIATT • 6

Allergeni: 1; 7

Mountain appetizers

Small tastes redolent of wood, pastures, and tradition.

SCIATT "WARM HEART"

Golden buckwheat bites with a melting valley-cheese center • 11

Allergeni: 1; 7



CABIN PLATE

Artisanal Valtellina cured meats, prepared the traditional way. Recommended for two • 18

Allergeni: 12



MOUNTAIN PASTURE CHEESES

Selection of Valtellina cheeses served with our jams and honey • 14

Allergeni: 7; 12



WOOD EGG

Organic egg on polenta with a crunchy chestnut crumble • 11

Allergeni: 3; 7; 8; 9 / Allergeni: 1 (Salsa Fondo bruno)

Signature

ALPINE TARTARE

Hand-chopped beef with our signature sauce and wild herbs • 15

Allergeni: 4 / Allergeni: 1 (Salsa Worcestershire)

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Baita First Courses

Recipes that warm the heart before even the stomach.



Also available gluten-free +1.9

Signature

AUTHENTIC TEGLIO PIZZOCCHERI

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

Allergeni: 1; 7

WOODLAND TAGLIATELLE

Fresh tagliatelle tossed with porcini and mountain mushrooms • 17

Allergeni: 1; 3; 7

FARMHOUSE GNOCCHI

Tender potato gnocchi with a delicate white meat ragù and Alpine herbs • 18

Allergeni: 1; 3; 7; 9

GOLDEN MOUNTAIN RISOTTO

Saffron risotto with tender red-wine braised venison—flavors of the Alpine tradition • 18

Allergeni: 1; 7; 9; 12

Piatto unico



"WINTER" CASSUOLA

Slow-cooked pork and Savoy cabbage with Valtellina sausage • 19

Allergeni: 7; 9; 12

Rustic main courses

Slow cooking, intense aromas, true flavours

WOODSMAN'S SKEWER: TZIGOINER

Beef rump wrapped in lardo, roasted on a spit • 19

Allergeni: 1; 7

MIXED GRILL WITH SPARE RIBS AND LUGANEGA SAUSAGE

Slow-cooked ribs (prepared in a *lavècc* stone pot with mountain herbs) paired with grilled Valtellina sausage—simple and authentic • 19

Consigliato

SUNDAY-STYLE BEEF CHEEK

Red wine-braised veal cheek served on polenta • 22

Allergeni: 1; 9; 12

VALLEY-STYLE MARINATED VENISON STEW

Venison slow-cooked in red wine with mountain spices, served on polenta • 22

Allergeni: 1; 9; 12



CHICKEN CACCIATORE

Slow-braised chicken with wild mushrooms, olives, and a touch of red wine, served on polenta • 19

Allergeni: 9; 12



JOSPER-GRILLED FLORENTINE STEAK

A premium cut, charcoal-grilled for deep flavor. Recommended for two • 58

The polenta served with the main courses is a side portion included in the dish.

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Our Polentas

The heart of mountain tables

GRANDPARENTS' POLENTA

Corn and buckwheat with melted butter • 7

Allergeni: 7

POLENTA TARAGNA

Polenta with melted alpine cheeses • 9

Allergeni: 7

GRANDPARENTS' POLENTA WITH PORCINI

Grandparents' style polenta enriched with sautéed porcini mushrooms • 12

Allergeni: 7

POLENTA WITH ZOLA

Gooey polenta with mountain Gorgonzola • 10

Allergeni: 7

Homestyle side dishes

To share, just like at a real mountain feast.

RED CABBAGE AND CARROT SALAD

Fresh and crisp, a touch of color for the mountain table • 6

STOVETOP POTATOES

Golden, crispy roasted potatoes • 6

Artisanal desserts



With an aromatic flavor typical of Alpine tradition • 8

Allergeni: 7; 12

BOWL OF STRAWBERRIES

Fresh, seasonal strawberries—simple and wholesome • 7

BOWL OF RASPBERRIES

Fresh, seasonal raspberries—sweet with a hint of tartness • 7

BOWL OF BLUEBERRIES

Fresh mountain blueberries—an authentic taste of the forest • 7

Add a scoop of ***FIOR DI LATTE* ICE CREAM TO ANY BOWL +2**

Allergeni: 7

CAKE OF THE DAY

Ask our staff about today's fresh selection • 7

Allergeni: 1; 3; 7

FOREST FRUIT TART

Buckwheat crust and mixed forest berries*—an authentic mountain flavor • 7

Allergeni: 1; 3; 7

FOREST FRUIT TARTLET

Crumbly shortcrust pastry with wild strawberries, blueberries, and raspberries • 7

Allergeni: 1; 3; 7

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Draft beer



LAGER

Pils • 40 cl • 6

Allergeni: 1

RED

Rhenania • 40 cl • 7

Allergeni: 1

PANACHÉ

Beer and Soda • 40 cl • 6

Allergeni: 1

Valtellina craft beers

TESTA DI MALTO

Birrifico Legnone • Pils No Glutine • 7

If you have food intolerances or allergies, please ask for the allergen list and recipe details. *Frozen products may be used. All prices are in Euros (€).
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. Tree nuts
9. Celery / 10. Mustard / 11. Sesame / 12. Sulphur dioxide and sulphites / 13. Lupin / 14. Molluscs