Menù Valtellinese

The menu is valid only if chosen by all guests.

You can ask for seconds at no extra cost!

THE MOUNTAIN HUT'S PLATE

Artisanal cured meats from Valtellina

Allergeni: Glutine

Two first courses

TEGLIO PIZZOCCHERI

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

Allergeni: Glutine, Latte e derivati

TAGLIATELLE WITH PORCINI MUSHROOMS & WILD MUSHROOMS

Fresh tagliatelle tossed with porcini and wild mountain mushrooms

Allergeni: Glutine, Uova, Latte e derivati

Two second courses

MIXED GRILL WITH RIBS AND LUGANEGA SAUCE

Pork ribs slow-cooked in a *lavècc* (traditional soapstone pot) with mountain herbs, served alongside grilled Valtellina-style sausage—simple and authentic

GRANDPARENTS' POLENTA

Cornmeal and buckwheat with melted butter

Allergeni: Latte e derivati

Only 39 per person / Drinks not included

The actual value on the menu is ~~67~~

Add "WARM HEART" SCIATT • 6

Allergeni: Glutine, Latte e derivati

*If you have any food intolerances or allergies, please ask for the list of allergens and the recipe information. *Some items may be frozen or deep-frozen. All prices shown are in euros (€).*

Mountain-style appetizers

Small tastes that evoke woodsmoke, pastures, and tradition

"WARM-HEARTED" SCIATT

Golden buckwheat bites with a gooey, melted valley-cheese center • 11

Allergens: Gluten, Milk

THE MOUNTAIN HUT PLATTER

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

Allergens: Sulphites

ALPINE CHEESES

A selection of Valtellina cheeses served with our house-made preserves and honey • 14

Add saffron-infused honey + 6

Allergens: Milk, Sulphites

Signature ALPINE TARTARE

Hand-chopped beef tartare with bone marrow and wild herbs • 15

Allergens: Fish, Gluten (Worcestershire sauce)

FOREST EGG

Organic egg served over polenta with a crunchy chestnut crumble • 12

Allergens: Milk, Nuts, Celery / Allergens: Gluten (Brown stock/sauce)

Traditional first courses

Recipes that warm the heart even before the stomach

Also available gluten-free + 2

Signature AUTHENTIC PIZZOCCHERI FROM TEGLIO

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

Allergens: Gluten, Milk

TAGLIATELLE WITH FOREST FLAVORS

Fresh tagliatelle tossed with porcini and mountain mushrooms • 17

Allergens: Gluten, Eggs, Milk

CHIAVENNA-STYLE GNOCCHETTI

Drowned in melted butter and gooey, stringy cheese, finished with a vibrant touch of sage and garlic • 15

Allergens: Gluten; Eggs; Milk and milk derivatives.

GOLDEN MOUNTAIN RISOTTO

Saffron risotto served with tender venison braised in red wine—a taste of Alpine tradition • 22

Allergens: Gluten, Milk, Celery, Sulphites

Rustic main courses

Slow cooking, intense aromas, true flavours

WOODSMAN'S SKEWER: TZIGOINER-STYLE

Thin slices of beef wrapped in lardo, skewered and cooked over an open flame—roasted on a spit • 19

Allergens: Gluten, Milk

MIXED GRILL WITH PORK RIBS AND LUGANEGA SAUSAGE

Slow-cooked pork ribs prepared in a *lavècc* (traditional soapstone pot) with mountain herbs, served alongside grilled Valtellina-style sausage—simple and authentic • 19

Signature

SUNDAY-STYLE BEEF CHEEK

Veal cheek braised in red wine, served over polenta • 22

Allergens: Gluten, Celery, Sulphites

VALLEY-STYLE VENISON STEW (IN RED WINE MARINADE)

Venison slow-cooked in red wine with mountain spices, served over polenta • 23

Allergens: Gluten, Celery, Sulphites

SHEPHERD'S SLICED STEAK (TAGLIATA)

Grilled Black Angus beef, seasoned with rosemary, topped with shavings of Grana Padano cheese, and served with oven-roasted potatoes • 23

When served with main courses, polenta is an accompanying portion included in the dish.

Our polentas

The heart of mountain dining tables

Allergens: Milk and milk derivatives.

GRANDPARENTS' POLENTA

Corn and buckwheat polenta, enriched with melted butter • 7

POLENTA TARAGNA

Polenta with melted alpine cheeses • 9

GRANDPARENTS' POLENTA WITH PORCINI MUSHROOMS

Grandparents' polenta enhanced with sautéed porcini mushrooms • 12

POLENTA CONCIA "Uncia"

Polenta with melted butter, garlic-infused oil, sage, and melted alpine cheese • 12

Homemade side dishes

To be shared, just like at a proper mountain-style feast

MIXED SALAD

Fresh and crunchy, a touch of color at the mountain table • 6

STOVE-TOP POTATOES

Roasted Potatoes
Golden and Crispy • 6

VEGETABLES

Copper tomatoes, zucchini, eggplant, peppers, olives, and basil • 7

Desserts

ICE CREAM BRÀULIO

With an aromatic flavor typical of the Alpine tradition • 8

Allergens: Milk, Sulfites

FRESH FRUIT BOWL • 7

Choose from: Strawberries, raspberries, or blueberries—an authentic taste of the forest.

Add a scoop of *fior di latte* (sweet cream) ice cream to any bowl for +2

Allergens: Milk and milk derivatives

CAKE OF THE DAY

Ask our staff about today's fresh selection • 7

Allergens: Gluten, Eggs, Milk and milk derivatives

FOREST FRUIT TART

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

Allergens: Gluten, Eggs, Milk and milk derivatives

FOREST FRUIT TARTLET

A delicate, crumbly pastry crust topped with wild strawberries, blueberries, and raspberries—the perfect way to finish your meal with the flavors of the forest • 8

Allergens: Gluten, Eggs, Milk and milk derivatives

Draft beer

Allergens: Cereals containing gluten

GAMBERO ROSSO

Krombacher

PALE ALE

Pils • 40 cl • 6

RED

Rhenania • 40 cl • 7

PANACHÉ

Birra e Gassosa • 40 cl • 6

Artisanal beers from Valtellina

TESTA DI MALTO

Legnone Brewery • Gluten-free Pilsner • 7

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