



STARTERS

Sciatt buckwheat fritters with Chicory 🌾🥗 € 12

Valtellina Bresaola, Porcini mushrooms and Parmesan cheese 🍄🧀 € 14

Alpine Char with Raspberry agretti, Onionsprinkling and Cereals 🌾🥣 € 16

Black Angus tartare, Egg bottarga Parmesan crumble and Mustard mayonnaise 🍷🥚🧀🥗 € 16

Carrot flan on Goat Robiola cream and peppery napolitan Tarallo 🥕🧀🌾🥗 € 14

FIRST COURSES

Traditional Pizzoccheri Pasta 🌾🍷🏠 € 12

*Egg pasta “Beccaficco” with
Crispy Broadbeans* 🌾🍷🐟 € 16

*Onion and Parmesan Ravioli with
Eggplant cream and chanterelle
mushrooms* 🌾🍷🏠🌿 € 16

*Acquerello Risotto with red turnip,
blue-veined goat cheese and
thyme* 🏠🍷 (min. 2 people) € 16

Soup of the day 🏠🌿 € 12

MAIN COURSE

*Venison fillet, golden Potato,
caramelized Pear and Onion* 🍷🍷🍷🍷 € 24

*Amberjack LTC, Honey glazed
bell Peppers and Shallot cream* 🍷🍷 € 22

*Veal cheek LTC with mountain
Style mashed Potatoes* 🍷🍷🍷🍷 € 20

*Sliced Balckgold Nígrande Beef
with Rosemary Potatoes* € 24

*Eggplant Cube with Skin Purée,
Blue Cheese Crumble, and Confit
Cherry Tomatoes* 🍷 € 15

DESSERT

Creamed Amaro Braulio 🍷 € 8

Elisa's Dessert 🍷🍷🍷 € 8

*Creamy Blueberry with meringue
and Lemon Zest* 🍷🍷 € 8

Traditional Piedmont Bonet 🍷🍷🍷 € 6

Our Fruit salad € 8

*Selection of Cheeses with Mountain
Honey and Walnuts* 🍷🍷 € 10

Food Allergens

🍷 Gluten 🍷 Tree nuts. 🍷 Lupin 🍷 Mustard 🐟 Fish
🦀 Crustaceans 🥜 Peanuts 🍳 Egg 🔥 Sesame 🍷 Milk
🧪 Sulphites 🦪 Mollusks 🌱 Soy 🌿 Celery

Due to the size of our kitchen, cross contamination cannot be ruled out.

To ensure the highest standards of quality and food safety, some of our products
have been flash-frozen at ultra-low temperatures (intensive cold treatment).

Water € 2,5 – Bread and cover € 2,5