

# Set Menus

## Traditional Favourites

Bresaola from the Valtellina -lean cured beef slices with our special dressing  
Sciatt- literally 'toads' in dialect!- crunchy cheese balls in tasty batter served on a bed of valerian salad  
Pizzoccheri from the Valtellina -tasty buckwheat pasta strips with beets, cabbage butter and cheese  
Tzigonier 'Meat Stick'- roast beef wrapped around a white- fir stickswerved with roast potatoes and polenta  
Valtellina Special (1,3,5,7,8)  
€ 45 (drinks not included)  
Wine tasting- to go perfectly with your meal. Sample four wines (10cl) by the glass: € 15

## Gourmet Menù

Valley Tartare with our special dressing, served with croutons and parmisan cheese flakes (1,6,7,10)  
Creamed Breasaola Risotto with Bitto cheese doused with Sassella wine. (minimum 2 people) (7)  
Sliced beef fillet steak (Blond d'Aquitaine' with roast potatoes, polenta and porcini mushrooms (1,6,7,9)  
Crispy Warm apple pie with custard and ice-cream  
€ 60 (drinks not included)  
Wine tasting- to go perfectly with your meal. Sample four wines (10cl) by the glass: € 30

## “La Valte” Classics

A selection of beef and venison bresaolas with cream cheese and a hint of juniper (1,6,7,10)  
'Old- Style' Pizzoccheri - just like they used to make them! Tasty buckwheat pasta strips with beets, cabbage butter and cheese (1,3,7)  
Sauteed kidneys with garlic, parsley, and porcini mushrooms, roast potatoes and polenta (1,6,7,9)  
Tiramisù - a classic Italian cream dessert (1,3,7)  
€ 45 (not including drinks)  
Wine tasting- to go perfectly with your meal. Sample four wines (10cl) by the glass: € 25

We would invite customers dining together to order the same set-menu. Service included

# 100% from the Grill

Sliced fillet of Canadian buffalo with juniper and Halen Mòn salt..... € 30  
Prime USA Ribeye..... € 45  
T-bone or Porterhouse steak-Prussian or Irish ..... € 65  
Irish Tomahawk steak ..... € 50  
French 'Blonde d'Aquitaine' Chateaubriand steak..... € 70  
Prussian or Irish Ribeye ..... € 30  
All meats are served with roast potatoes, polenta and porcini mushrooms (1,6,7,9) or grilled vegetables

# Beverages

San Pellegrino - Panna Mineral Water (0,75cl) ..... € 4  
Soft drinks ..... € 4  
House Wine by the glass (1 2)..... € 6  
Beer (1)..... € 6  
Italian liquors and digestifs..... € 5  
Expresso Coffee..... € 3  
Service charge..... € 4

ALLERGENS	
1	<b>CEREALS</b> - contain gluten
2	<b>CROSTACEANS</b> - and crostiacean - based products
3	<b>EGGS</b> - and egg-based products
4	<b>FISH</b> - and fish-based products
5	<b>PEANUTS</b> - and peanut- based products
6	<b>SOIA</b> - and soya- based products
7	<b>DAIRY</b> - and dairy/lactose- based products
8	<b>NUTSHELLS</b> - almonds, walnuts and hazelnuts
9	<b>CELERY</b> - and celery-based products
10	<b>MUSTARD</b> - and mustard-based products
11	<b>SESAME SEEDS</b> - and sesame seed-based products
12	<b>SULPHUR DIOXIDE and SULPHITES</b>
13	<b>LUPINES</b> - and lupine-based products
14	<b>SHELLFISH</b> - and shellfish-based products

\*In order to guarantee high standards of organoleptic hygiene these products may be conserved at -18 ° C or frozen.

# Alla Carte Menu

## Starters

Bresaola from the Valtellina with our own special dressing (6,10).....€ 13  
Venison bresaola with creamed cheese and a hint of juniper, served with croutons and green olives (1,7) .....€ 15  
'Culatello' peppered salted pork from the Valtellina with pickles and crispy fried dumpling..... 15  
Veal patè with toasted bread.....€ 12  
Valley Tartare with our own homemade dressing, served with croutons and parmisan cheese flakes.....€ 16  
Sciatt- literally 'toads' in dialect!- crunchy cheese balls in tasty batter served on a bed of valerian salad.....€ 12  
Chef's Valtellina Special - (recommeded for 2 people) .....€ 20

## First Courses

Pizzoccheri from the Valtellina -tasty buckwheat pasta strips with beets, cabbage butter and cheese (1,3,7).....€ 15  
'Panzerotti' oven cooked pastries au gratin filled with bresaola and scimudin cheese served with a tomato sauce (1,3,7)..€ 12  
Valtellina-style potato and spinach 'gnocchetti' (1,3,7) .....€ 12  
'Fraina' Tagliatelle – pasta strips with porcini mushrooms (1,3,7).....€ 15  
Tortelloni – meat pasta parcels with clarified butter (1,3,7,9) .....€ 12  
Manfrigoli-oven cooked au gratin buckwheat pasta Valtellina-style with ricotta soft cheese and spinach (1,3,7).....€ 13  
Ham and cheese 'Crespelle'- au gratin pasta parcels (1,3,7) .....€ 12  
Risotto with porcini mushrooms (1,7,9).....€ 15  
Creamed Breasaola Risotto with Bitto cheese doused with Sassella wine. (minimum 2 people) (7) .....€ 18  
Valte Rigatoni-pasta with tomato and basil (1,7) .....€ 12  
Soup of the Day .....€ 10

## Main Courses

Veal  
Roast veal with roast potatoes, polenta and porcini mushrooms (1,6,7,9).....€ 16  
Lean sour veal with roast potatoes and polenta .....€ 16  
Veal chop with Bitto cheese served with polenta and roast potatoes (1,6,7,9) .....€ 20  
Valtellina style pasta parcel filled with hamand cheese or onions and apples.  
Served with roast potatoes and polenta (1,6,7,9) .....€ 18  
Sauteed kidneys with garlic, parsley, and porcini mushrooms, roast potatoes and polenta (1,6,7,9).....€ 16  
Milanese breaded cutlet, off the bone with roast potatoes .....€ 16  
'Elephant's Ear' style veal cutlet with roast potatoes .....€ 25

Beef  
Stewed fillet in Valtellina 'Inferno'red wine with roast potatoes , polenta and porcini mushrooms (1,9).....€ 18  
Pan-fried'Culaccio' cured beef steak doused with Sasella wine served with roast potatoes and polenta (1,6,7,9) .....€ 18  
Oven cooked Sirloin steak with mixed Roman salad .....€ 16  
Round beef fillet'Blonde d'Acquitaine' in a rich Sfursat red wine, onion and apple sauce,  
served with roast potatoes and polenta .....€ 28

Off the Griddle  
Tzigonier 'Meat Stick'- roast beef wrapped around a white- fir stickswerved with roast potatoes and polenta.....€ 16  
Sliced beef fillet steak (Blond d'Aquitaine) with roast potatoes, polenta and porcini mushrooms (1,6,7,9).....€ 25  
Venison cutlet- seasoned with lemon zest, parsley and garlic served with roast potatoes,  
polenta and porcini mushrooms (1,6,7,9) .....€ 20  
Chicken 'al mattone' style ( using a heated weight to cook the meat) served with roast potatoes .....€ 16

Chef's Recommendations  
Marinated braised venison stew with roast potatoes and polenta (1) .....€ 18  
Polenta with egg, parmisan cheese and truffled butter (3,7).....€ 16  
Fish of the Day \* (4).....€ 22

## Valtellina Cheeses

Cheeseboard selection (7) .....€ 8  
Cheese 'clock' selection with conserves, honey,nuts and polenta (7,8,10).....€ 15

## Side Dishes

Roast potatoes.....€ 4  
Polenta with porcini mushrooms\*/portion (1,6,7,9).....€ 8 / 12  
Boiled vegetables .....€ 6  
Vegetable salad.....€ 6  
Grilled vegetables .....€ 9