

# Single Dish Meal Menu

create your own meal choosing two dishes  
from Starters, First Courses and Second Courses  
€ 25

# One-Course Meal Menu

choose one dish from Starters,  
First Courses and Second Courses  
€ as shown next to each course

# Two-Course Meal Menu

choose two dishes from Starters,  
First Courses and Second Courses  
€ 33

# Three-Course Meal Menu

choose three dishes from Starters,  
First Courses and Second Courses  
€ 45

# The menus include

Water - Coffee - Cover charge

## LIST OF ALLERGENS

- 1 CEREALS containing gluten

2 CRUSTACEANS and products thereof

3 EGGS and products thereof

4 FISH and products thereof

5 PEANUTS and products thereof

6 SOYBEANS and products thereof

7 MILK and products thereof (including lactose)
- 8 NUTS: almonds, hazelnuts, walnuts

9 CELERY and products thereof

10 MUSTARD and products thereof

11 SESAME SEEDS and products thereof

12 SULPHUR DIOXIDE AND SULPHITES

13 LUPIN and products thereof

14 MOLLUSCS and products thereof

# 1. Starters – 16.00 euros

- Seasoned Bresola Punta D'Anca (dried salt beef) (6,10)
- Valtellina's raw ham
- Traditionally seasoned beef tartare served on crostini bread, slivers of Grana cheese and our giardiniera salad (1,6,7,10)
- Valtellina's cold veal with tuna sauce (3,4)
- "Alpina" mozzarella cheese from Caseificio La Fiorida with tomato and basil (7)
- Grilled vegetables with polenta (maize porridge) and grilled Valtellina Casera cheese (7)
- "Valtellinese" salad with misticanza salad, julienne bresola (dried salt beef), Casera cheese and cherry tomatoes (7)
- "Niçoise" salad with misticanza salad, tuna, mozzarella cheese, hard-boiled egg, anchovies and cherry tomatoes (3,4,7)

# 2. First courses – 18.00 euros

- Valtellina's hand-made pizzoccheri (wheat and buckwheat flour flat ribbon pasta) seasoned with herbs, butter and Valtellina PDO cheeses (1,3,7)
- Valtellina-style gnocchetti (small dumplings) made with potatoes and spinach\* (1,3,7)
- Tortelloni\* pasta stuffed with meat with clarified butter (1,3,7,9)
- Valtellina's Rigatoni pasta with tomato and basil (1,7)
- Stone-ground flour Tagliatelle\* pasta with porcini mushrooms\* (1,3,7,9)
- Valtellina's Manfrigoli\* (wheat flour and buckwheat flour crêpes) au gratin with ricotta cheese and spinach\* (1,3,7)
- Crêpes\* au gratin with ham and cheese (1,3,7)
- Risotto with porcini mushrooms\* (1,7)
- Farmer's soup (1,9)
- Dish of the day
- Served for a minimum of two people as a single dish
- Served as a side as a single dish

# 3. Second courses – 21.00 euros

- Oven-roasted rosé beef sirloin with misticanza salad (7)
- Roast veal with oven-roasted potatoes, polenta (maize porridge) and porcini mushrooms\* (1,6,7,9)
- Sour lean meat with oven-roasted potatoes and polenta (maize porridge) (1,6,7,9,10)
- Beef stew with oven-roasted potatoes, polenta (maize porridge) and porcini mushrooms\* (1,9)
- Sliced veal kidneys cooked in garlic and parsley, with porcini mushrooms\*, oven-roasted potatoes and polenta (maize porridge) (1,6,7,9)
- Sliced chicken with oven-roasted potatoes (7)
- Sliced Angus steak on misticanza salad with oven-roasted potatoes and polenta (maize porridge) (7)
- Milanese veal (boned loin) with oven-roasted potatoes (1,3,7)
- Tzigoiner "Carne al Bastone" (Roast beef wrapped around a silver fir skewer) with oven-roasted potatoes and polenta (maize porridge)
- Fried eggs on polenta (maize porridge), Parmesan cheese and truffle butter (3,7)
- Dish of the day
- Fish\* of the day (4)
- Served for a minimum of two people as a single dish
- Not included as a single dish

# Side dishes

- Salad.....€ 6.00
- Boiled vegetables .....€ 6.00
- Oven-roasted potatoes.....€ 4.00
- Polenta (maize porridge) and porcini mushrooms\* (1,6,7,9)....€ 8.00

\* These products may have been kept at temperatures of -18° C or otherwise frozen in order to meet top hygienic, sanitary and organoleptic standards.