

FOR OUR GUESTS...

 We carefully select the ingredients of our dishes, giving prominence to small and medium local producers from Valtellina and the Alpine regions. The mountains represent, for us, the expression of a unique territory, that we wish to convey through a cuisine rooted in authenticity and genuine flavors. Our menu is intentionally concise and frequently updated, in order to respect the seasonality of nature and the rhythms of our supply chain.

 For guests wishing to experience our cuisine to its fullest, we offer a

FOUR-COURSE TASTING MENU

(starter, first course, main course, dessert - cheese tasting excluded. Water, cover charge, and beverages not included.)

priced at **57€ per person**

The tasting menu may be **COMPOSED BY SELECTING DISHES FROM A LA CARTE MENU** and is **required for the entire table**.

MAIN COURSES

 **CELERIAC BBQ** ⁽⁹⁾ € 23
Celeriac from Monti farm, grilled and glazed with vegetable jus, served on lentil cream and Jerusalem artichoke chips

TROUT TATAKI ⁽⁴⁾ € 25
Seared fillet of Valmalenco salmon trout, in a buckwheat crust, served on cauliflower foam and parsley oil from our vegetable garden

RABBIT ROLL ^(7·9) € 28
Rabbit roulade stuffed with porcini mushrooms and artisanal bacon from Germania butcher shop, served with potatoes puree aromatized with pine tree oil and seasonal autumn beets

CHARCOAL-GRILLED BEEF ⁽⁹⁾ € 28
Grilled Italian beef "mocetta", selected by our Butcher Al Macelarini Bordonini, served with fermented red cabbage from our vegetable garden and Roman broccoli

YOUR COMFORT IS AT THE HEART OF WHAT WE DO. SHOULD YOU HAVE ALLERGIES, INTOLERANCES, OR SPECIFIC DIETARY REQUIREMENTS, WE WILL BE PLEASED TO GUIDE YOU IN MAKING THE MOST SUITABLE CHOICE.

STARTERS

 **POTATO AND RADICCHIO RÖSTI** ⁽⁷⁾ € 15
Gratinated potato cake, charcoal-grilled radicchio scented with aromatic herbs and mountain potato crisps

 **GOAT AND CABBAGE** ^(1·7) € 15
Velouté (soup) of purple/white cabbage and Valtellina purple potatoes, with sweet goat blue cheese mousse from Valsassina, rye "popcorn" cultivated in Valfurva and crispy sauerkraut

DEER CARPACCIO ^(1·3·7) € 16
Low-temperature cooked deer venison from the forests of South Tyrol, warm pumpkin dice, mushroom mayonnaise, milk bun and elderflower capers

DESSERTS

 **MOUNTAIN PINE PANNA COTTA** € 8
Homemade panna cotta with mountain pine ^(1·7·8) needle cream, mountain pine cone syrup and shortcrust pastry biscuit

 **APPLE TARTE TATIN** ^(1·7) € 8
Warm caramelized Valtellina apple cake on a brisée pasta base, accompanied by our home-made fior di latte (fresh milk) ice cream

 **CHESTNUTS AND RICOTTA** ^(3·7·8) € 8
Homemade semifreddo of chestnuts and fresh ricotta cheese (from Al Roch farm), with salted caramel ganache and toasted hazelnut crumbles

We work exclusively with fresh, carefully selected ingredients. Certain preparations may involve the use of blast chilling and freezing techniques to ensure optimal quality, proper preservation, and the highest standards of food safety.

1 Gluten	5 Peanuts	9 Celery	13 Lupin bean
2 Crustaceans	6 Soy	10 Mustard	14 Shellfish
3 Eggs	7 Milk	11 Sesame	 Vegan
4 Fish	8 Nuts	12 Sulphites	 Vegetarian

FIRST COURSES

 **PIZZOCCHERI VALTELLINESI** ^(1·7) € 15
Traditional buckwheat flour pasta, freshly prepared, with mountain cheeses, green beets, cabbage and mountain potatoes

 **PUMPKIN AND BLACK KALE RISOTTO** € 18
Carnaroli "Riserva San Massimo" rice creamed with ⁽⁷⁾ pumpkin, finished with crispy black cabbage and a yogurt sauce from Al Roch farm
(minimum preparation time and wait of 18 minutes)

DUCK RAGU LINGUINE € 19
"Il Cappelli" monograin Felicetti linguine, dressed ^(1·9) with hand-chopped white duck ragù and a smooth Jerusalem artichoke velouté

CHEESE SELECTION

 **5-PIECE TASTING** ⁽⁷⁾ € 14

8-PIECE TASTING € 19
A selection of cheeses from local mountain dairies and farms of the Alpine arc

 **STORICO RIBELLE TASTING** € 14
Three vintages expressing the evolution of the Slow Food Presidium Storico Ribelle cheese from Valgerola

COVER CHARGE € 3,50

WATER € 3

ESPRESSO COFFEE € 2

Espresso with liquor, barley/ginseng coffee € 2,50

DIGESTIFS € 5 - 8

LE CIGAMOLE