

We carefully select the raw ingredients for our dishes, valuing small and medium-sized local producers from Valtellina and the Alps. For us, the mountains represent a unique territory that we wish to convey through our genuine cuisine. Our menu is intentionally concise and frequently updated, in order to respect the seasonality of nature and the rhythms of our supply chain.

IN LINE WITH OUR PHILOSOPHY, THE MENU IS STRUCTURED INTO THREE TASTING PATHS, DESIGNED TO DISCOVER THE FLAVORS THAT REPRESENT OUR IDENTITY.

Tasting ARNICA € 42

A 2-course journey, composed by

One dish of your choice from 'Verso la Cima'
One dish of your choice from 'In Vetta'

Tasting GENZIANA € 53

A 3-course journey, composed by

One dish of your choice from 'Verso la Cima'
One dish of your choice from 'In Vetta'
One dish of your choice from 'La Dolce Sosta'

Tasting CIGAMOLE € 66

A 4-course journey, composed by

Three dishes chosen between 'Verso la Cima' and 'In Vetta', plus one dish from 'La Dolce Sosta'


In this path, the serving order of the chosen dishes is at the discretion of the kitchen.

All tasting paths include the cover charge. Each guest at the table may choose their own preferred tasting path.

Dishes VERSO LA CIMA

 BEEF SKEWER
Yakitori-style skewer of local beef shoulder from Cascina Toni and artisanal pancetta, served with sauerkraut and chive mayonnaise

 POTATO MILLEFEUILLE (7)
Crispy millefeuille cube of early potatoes from the farmer on a creamy potato and sage foam, finished with sage-infused oil


 GRILLED ASPARAGUS (1·9)
Grilled white asparagus from Terlano, glazed with vegetable stock, served on a red lentil cream with semolina focaccia croutons


TROUT TARTARE (1·4)
Marinated hand-chopped trout from Valmalenco, on a bed of fresh wild greens, seasoned with fermented radishes, Maso Botes oil vinaigrette and rye 'popcorn' cultivated in Valfurva

 BEEF TORTELLI (1·3·7·9)
Our homemade egg pasta tortelli, filled with local beef ragout from Cascina Toni, served with hazelnut butter, beef jus, and parsley powder

Dishes IN VETTA

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

 SPINACH RISOTTO (7)
Carnaroli Riserva San Massimo rice with summer and wild spinach, creamed with goat scimudin cheese from Al Dos farm, topped with buckwheat crumble (minimum 20 minutes wait)

 LOCAL BEEF (7·9)
We select and process the whole animal raised on pasture in Val Grosina. The cut offered varies according to availability. Served with seasonal vegetables

VALTELLINA ROOSTER (9)
Rooster cylinder filled with artisanal sausage from Salumaio Al Macelarin Giuliano Bordoni, garnished with its own sauce and served with summer chard and spring onions

ALPINE CHAR (4·7)
Char fillet, from Valmalenco, cooked on its crispy skin, seasoned with beurre blanc sauce and aromatic garden herbs, served with sautéed chicory

Dishes LA DOLCE SOSTA

RICOTTA & RASPBERRY LOG (1·3·7)
Crispy puff pastry log with ricotta cream from Al Roch farm, raspberry gel from Monti farm, meringue and dandelion picked in meadows

STRAWBERRY TARTLET (1·3·7)
Homemade shortcrust pastry tartlet with pastry cream and fresh strawberries from Monti farm, served with elderflower ice cream

PINE CONE SEMIFREDDO (3·7)
Mountain pine cone semifreddo garnished with its syrup and crispy buckwheat

CHEESE Tasting


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

SELECTION OF 4-6 PIECES € 12 - 16
A selection of cheeses from local mountain dairies and farms of the Alpine arc

MICROFILTERED WATER € 3

ESPRESSO € 2 Espresso with liquor, barley or ginseng €2,50

DIGESTIFS € 5 - 8

 Our culinary project "Una Mucca Un Territorio" (One Cow, One Territory) celebrates a red spotted cow raised on pasture by Cascina Toni and processed in collaboration with Al Macelarin Giuliano Bordoni

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

Your comfort is at the heart of what we do. For allergies, intolerances, or specific dietary requirements, we will be happy to guide you in making the right choice.

LE CIGAMOLE