

STARTERS euro 18

**STEAMED VEAL
IN TUNA SAUCE**
SWEET AND SOUR VEGETABLES

OCTOPUS "CAPRESE"
OLIVES AND AUBERGINE TARTARE

**GOOSE LIVER FOIE GRAS
ESCALOPE**
SWEET BREAD AND RHUBARB CHUTNEY

**RAW "FASSONA"
BEEF TARTARE**
QUAIL EGG AND CAPER

VEGGIE euro 18

**WILD PORCINI
MUSHROOMS TARTLET**
COURGETTES AND PISTACHIOS PESTO
DRESSING

COURGETTE FLOWERS
RICOTTA CHEESE,
MINT AND HAZELNUTS OIL

 **AUBERGINES
IN PARMIGIANA STYLE**
CACIOCAVALLO CHEESE,
TOMATOES AND BASIL

**TYPICAL VALPELLINENTZE
SOUP**
CABBAGE, BROWN BREAD
AND FONTINA CHEESE

FIRST COURSES euro 22

 **SPAGHETTONI**
AOSTA VALLEY STYLE

 **GNOCCHI POTATOES
DUMPLINGS**
VENISON RAGOUT AND CREAMY CHEESE

 **HOME MADE TAGLIOLINI
NOODLES**
RED PRAWNS AND CANDIED LEMON

RISOTTO CARNAROLI
RED CHICORY, SAUSAGES
AND BURRATA CHEESE

MAINS euro 28

DEER FILLET IN CRUST
CURRANT DRESSING
AND SMOKED MASHED POTATOES

RACK OF LAMB
BROAD BEANS CREAM
AND SWEET AND SOUR PEACH

BRAISED CHEEK OF VEAL
CRISPY POLENTA CROUTONS

SEARED TURBOT FILLET
JERUSALEM ARTICHOKES,
OYSTER MUSHROOMS
AND BLACK TRUFFLE

MENU



GRILL euro 28 • **CHEESE BOARD** euro 16 • **DESSERT** euro 16

The information regarding the presence of substances or products causing allergies or intolerances are available by contacting the staff on duty

Dishes marked with an  contain products that have been quick-frozen to -40° in irinox blast chillers to preserve all their goodness intact

 vegetarian dishes

restaurant manager - sommelier **Simone GRANGE** • executive chef **Giacomo TOSI**

WINE LIST

