

La carta dell'Osteria

STARTERS

- (7) - (Taròzz) Crispy arte of boiled green beans and potatoes with melting local cheese - 11 €
- (1-7-13) - (Sciatt) Buckwheat profiterols with melting Bitto Giovane cheese and fine chicory - 11 €
- (1-7) - Board of local cold cuts - 12 €
- (1-4-9) - Lake Como carpione-style fish with apple vinegar, vegetables and bay leaf - 16 €

FIRST DISHES

- (1-3-7) - (Pizzoccheri) buckwheat and white flour noodles with Furmàcc del Féen cheese (Presidio Slow Food) - 12 €
- (1-3-7-9) - Ravioli filled with Wild Hen meat in juniper brown sauce and shavings of aged Pescegallio Foppe cheese - 16 €
- (1-4-7-9) - Risotto with fillets of Lario's perch fish - 20 €
- (1-3-4-9) - Polenta tagliatelle with lake anchovies, tomatoes confit and rocket pesto - 15 €

MAIN DISHES

- (1-3-9) - Porcini mushroom velouté with crispy free range egg yolk - 18 €
- (1) - Skewer of larded Pig on the typical Valtellina's stone - 19 €
- (7-9-10) - Sliced veal fillet with Cognac and mustard on a bed of mixed greens - 20 €
- (1-3) - Lamb cutlets in a rye crust, served with bacon wrapped green beans - 20 €

SIDE DISHES

- (1-10) - Polenta from Valtellina - 8 €
- (1-7-10) - Polenta with local melting cheese (Taragna) or with butter, onions and saige (Cùunscia) - 12 €
- (1-3-5-7-8-9) - Potatoes or vegetables of the day - 8 €

DESSERTS

- (1-3-7-8) - Peach cold parfait with amaretti crumble - 8 €
- (4-7) - Lavender pannacotta - 7 €
- (1-3-4-7) - Melon cheesecake - 7 €
- (1-7-8) - Glazed chestnuts with whipped cream - 8 €
- (1-3-5-6-7-8-11-12) - Homemade cakes - 6 €
- (7-12) - Artisanal sorbets - 6 €
- (7-8) - Selection of 5 local Valtellina cheeses - 12 €
- (7-8) - Vertical tasting of Storico Ribelle cheese (Presidio Slow Food) - 20 €

Cover charge - 3 €