

RESTAURANT MENU

STARTERS

ARRAY OF CURED MEATS FROM THE ALPS

Artisan cured meats from the Alps. Comes with mixed berries and alpine Casera cheese.

SELECTION OF CURED MEATS FROM THE LOMBARDY PLAIN

Best awarded cured meats from Parma area. Comes with pickled vegetables, fruit chutney and 72 months aged Parmesan.

FIGATEI

Pan-fried meatballs on a stick, made with veal liver and little lard. Comes lying on a polenta ring dressed with its gravy.

VITELLO TONNATO ALLA MILANESE

Boiled veal rump, sliced and topped with red tuna fish sauce (cold dish).

FIRST COURSES

PIZZOCCHERI IN THE STONE BOWL (30 min.)

Buckwheat noodles dressed with potatoes, cabbage, lard, garlic and Casera cheese. Comes in the traditional stone bowl.

RAVIOLI DI ARROSTO

Ravioli with milled roasted beef stuffing, dressed with the roast gravy and Parmesan cheese.

RISOTTO ALLA MILANESE (min. 2 pers. - 30 min.)

The world famous Milan's creamy risotto with saffron. Acquerello rice, meat stock, onion, marrow, roast gravy and saffron. Finished with little fresh butter and Parmesan.

With chicken giblets ragout on request.

DOUBLE DISHES (double course)

OSSOBUCO WITH RISOTTO ALLA MILANESE (min. 2 pers. for the risotto - 30 min.)

Slice of veal shank braised with its bone, dressed with its gravy, lemon rind and parsley scented.

Comes with risotto alla Milanese.

MAIN COURSES

BEEF "ALLA CALIFORNIA"

Sweet and sour beef, braised in meat stock, onions, vinegar and milk cream. Comes in slices topped with its gravy and garnished with polenta.

VENISON SIRLOIN "5 STELLE"

Venison sirloin marinated in Sforzato Nino Negri 5 Stelle and fine herbs. Seared (rare) in drawn butter, thyme scented. Comes with its marinade's sauce and polenta.

GIAMBONIT DE POLASTER

Chicken leg stuffed with bacon and sage, gently oven-baked in butter and Marsala wine. Comes with potato purée.

COTECHINO IN CAMICIA

Roasted veal roll stuffed with pork sausage and mushrooms. Comes in slices, lying on its gravy and garnished with potato puree.

DESSERT

MILLEFEUILLE WITH CUSTARD

Home-made puff pastry filled with our custard made with alpine milk and cream, fresh egg yolks and vanilla bean. Assembled "on demand".

CHOCOLATE PROFITEROLES

Home-made profiteroles, stuffed with our custard and dipped in dark melted chocolate. Comes with whipped cream and chocolate dressed strawberries. Assembled "on demand".

VERMISEI

Noodle-shaped chestnut puree, topped with whipped fresh cream and crumbled bitter chocolate.

VERTICAL OF STORICO RIBELLE (formerly Bitto Storico) - Slow Food PRESIDIO

A vertical of three "vintages" - 2019, 2017, 2014 - of the iconic Valtellina's cheese, together with a bite of Furmàcc del Féen, from the same area. Comes with fruit chutney and honey.

DISHES ON PREVIOUS RESERVATION

COSTOLETTA ALLA MILANESE (double course)

The world-famous recipe of Milan's cuisine. Veal chop with bone, approximately 1 pound, double breaded and fried in bubbly drawn butter. Comes with pan-fried potatoes.

BISTROT'S MENU

STARTERS

BRESAOLA AND SCIMUDIN

Lightly smoked Bresaola from Valchiavenna and local cheese Scimudin.

PARMA HAM AND HONEY

Slightly smoked ham from Cormons 24 months aged, bread and Valtellina's honey.

BOILED BEEF SWEET AND SOUR

Small bites of boiled beef sauté in onion, vinegar and sugar coming on polenta.

FIRST COURSES

TAIADIN WITH FRESHWATER BOTTARGA

Home-made 20 egg-yolk thin noodles, dressed with butter and freshwater fish dried eggs.

POTATO GNOCCHI

Potato dumplings dressed with Gorgonzola (blue cheese) and parsley.

TAGLIATELLE WITH RAGOUT

Home-made 20 egg-yolk tagliatelle, dressed with white veal ragout.

BARLEY SOUP

Barley, vegetables and beans cooked in alpine milk cream and meat stock. Comes in the bowl topped with grated Casera cheese.

MAIN COURSES

MONDEGHILI

Typical Milan meatballs, made with milled roasted beef and veal meat, eggs, potatoes, parmesan and spices. The meatballs, once breaded, are pan-fried in drawn butter. Come with small salad.

UCCELLINI SCAPPATI

Little veal rolls, stuffed with thinly sliced bacon and sage leaves. Come on polenta with its gravy.

BOILED MEAT (double course)

Ox and boned veal head or alternatively capon and veal, with recommended sauces.

DESSERT

BERRIES SORBET

Blueberries, strawberries and raspberries, lemon, water and sugar.

BRAULIO "AFFOGATO"

Home made alpine cream ice-cream, dipped in Braulio reserve liqueur and topped with dark chocolate crumble.

STRUDEL

Home-made puff-pastry stuffed with apples and pears.

PRICES

BISTROT MENU

Any meal	€ 10,00
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RESTAURANT MENU

Any meal	€ 30.00
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Dessert	€ 15,00
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Prices are per person and do not include beverages