

La carta dell'Osteria

STARTERS

- (1-7) - Board of local cold cuts - 11 €
- (1-7-13) - (Sciatt) Buckwheat profiterols with melting Bitto Giovane cheese and fine chicory - 11 €
- (7) - (Taròzz) Crispy arte of boiled green beans and potatoes with melting local cheese - 11 €
- (1-3-4-6-7) - Ricotta and turmeric flan with smoked trout fillet, pepper meringue, and sweet and spicy apple sauce - 15 €

FIRST DISHES

- (1-3-7) - (Pizzoccheri) buckwheat and white flour noodles with local cheese, boiled cabbage and potatoes, butter and garlic - 11 €
- (1-3-7) - Potato dumplings with savoy cabbage and crisy bacon served with fior di latte cream sauce - 14 €
- (3-7-9) - Artichoke, Bitto cheese and potato bundle gratinéed with herb-infused oil - 15 €
- (1-4-7) - Risotto with fillets of Lario's perch fish - 20 €

MAIN DISHES

with side dish included

- (1-3-7-9) - Beef tenderloin grilled in its own cheek, served with Sforzato wine sauce and potato straw - 21 €
- (1) - Skewer of larded Pig grilled on the typical Valtellina's stone - 19 €
- (7-9) - Asparagus parmigiana with poached Wild enn egg- 15 €
- (3-7-9) - Sautéed veal kidney with Tropea red onion on sliced white polenta - 21 €

SIDE DISHES

- (1-10) - Polenta from Valtellina - 7 €
- (1-7-10) - Polenta with local melting cheese (Taragna) - 10 €
- (1-3-5-7-8-9) - Potatoes or vegetables of the day - 7 €

DESSERTS

- (3-5-7-8) - Hazelnut Semifreddo - 8 €
- (1-3-7-8) - Strawberry cheesecake - 7 €
- (3-7-8) - Apple tatin with vanilla and cinnamon flavoured gelato - 8 €
- (1-3-5-6-7-8-11-12) - Homemade cakes - 6 €
- (7-12) - Homemade sorbets - 6 €

Cover charge - 3 €