

stua da legn

ALTA CUCINA NATURALE

At STUA DA LEGN, we strive to offer not just a meal but a sensory experience that embraces nature, a moment of connection with the beauty and authenticity of the Alpine region that has always hosted us.

We want to guide you into a world of taste, tradition, and love for the Earth, where every bite is a journey towards happiness and the rediscovery of our deepest roots.

We wish to celebrate the harmony between man and nature: our cuisine is a dance of kindness, where the hands of Chef Andrea Fugnanesi and his team are guided by benevolence and awareness.

"No waste" is the principle that guides them daily.

We are the first vegetarian and vegan restaurant in Livigno:
Welcome to STUA DA LEGN,
the beating heart of ALTA CUCINA NATURALE.



AMBASCIATORI
DEL GUSTO

IDENTITÀ GLOSALE Le Guide
RISTORANTI 2025

MENU CIMA

Amuse Bouche

CORN SYMPHONY

Creamed Corn with Bitto Cheese, Seared Baby Corn, Corn Powder, and White Truffle

VEGETABLE VERTICALITY

Celeriac, potato, radish, zucchini, white turnip, vegan turmeric mayonnaise, vegan tomato mayonnaise, vegan activated charcoal mayonnaise, vegan spinach mayonnaise

ONION EMBRACE

Monograno Felicetti spaghettone, onion peel, sour cream, crispy leek, and elderflower powder

GRAINS AND CLOUDS

Lemon balm cauliflower cream, braised cauliflower, cauliflower crudité, and buckwheat

Pre Dessert

APPLE FRITTERS

Valtellina apple fritters, rosehip ice cream, wild thyme namelaka, and crispy sugar

70 per person

menu



! menu

MENU ALTA CUCINA NATURALE

“The Chef’s choice” Menu

Let our Chef’s culinary phantasy surprise you

6 courses

110 per person

For tables with more than 4 guests, we kindly ask you to choose the same menu to ensure an optimal shared experience



varieties

HERBAL TEA EXPERIENCE

A sensory journey through selected herbal infusions and fine spices, crafted in our Apotheke at the SPA. The scents of the mountains intertwine harmoniously with the flavors of the earth, offering a pure wellness experience

20

COCKTAIL TASTING

Our bartenders reinterpret alpine flavors in a selection of high-altitude cocktails. Aromatic herbs, artisanal infusions, and fine spirits blend into surprising creations to discover sip by sip

5 cocktails 60

3 cocktails 40

WINE JOURNEY

A journey through fine labels, curated by our sommelier. From local excellences to great classics, each glass is chosen to enhance the flavors of our cuisine and provide an unforgettable wine experience

5 glasses 60

3 glasses 40



antipasti

VEGETABLE VERTICALITY

Celeriac, potato, radish, zucchini, white turnip,
vegan turmeric mayonnaise, vegan tomato
mayonnaise, vegan activated charcoal
mayonnaise, vegan spinach mayonnaise
18

TOPINAMBUR

Baked Jerusalem artichoke wrapped in silver leaf
with its cream, burnt peel powder, Bourbon vanilla,
mountain pine molasses, and Jerusalem
artichoke crisps
18

CORN SYMPHONY

Creamed Corn with Bitto Cheese, Seared Baby
Corn, Corn Powder, and White Truffle
16

EGG

Polenta-crusted egg, potato and horseradish
cream, and chamomile
16



primi

ONION EMBRACE

Monograno Felicetti spaghettoni, onion peel, sour cream, crispy leek, and elderflower powder
23

LIKE A PASTA AND POTATOES

Mescafrancesca pasta, local potato cream, Bitto cheese, potato peel oil and purple potato chips
23

WINTER WOODS

button pasta filled with sautéed shiitake mushrooms in a red wine vegetable jus, seared celeriac, and artichoke leaf broth
22

SNOW GRAIN

Tenuta Drovanti Carnaroli risotto with cauliflower, nettle, and yarrow
22



secondi

BEETROOT

Beetroot skewer with various textures
25

BORSAT

White turnip, rosemary potato, red beet, savoy
cabbage, vegetable jus, rosumeda,
and turnip bread
25

GRAINS AND CLOUDS

Lemon balm cauliflower cream, braised
cauliflower, cauliflower crudités, and buckwheat
23

PUMPKIN AND MILK

Grilled Mantuan pumpkin, caramel milk cream,
peel jus, raw pumpkin, and birch powder
23





SOUFFLE'

Chocolate soufflé with vanilla ice cream
16

PUMPKIN AND BALSAMIC

Pumpkin peel ice cream, candied pumpkin, caramelized pumpkin seeds, pumpkin Bavarian cream, and cherry balsamic drops served tableside
16

APPLE FRITTERS

Valtellina apple fritters, rosehip ice cream, wild thyme namelaka, and crispy sugar
14

CHESTNUT AND CHOCOLATE

Chestnut and almond milk panna cotta, puffed chocolate, and marron glacé
12

HERBAL TEAS

RELAX | hawthorn, chamomile, linden, thyme, and red fruits

A regenerating infusion that combines antiseptic thyme, relaxing chamomile, linden to promote sleep, and hawthorn for its gentle sedative effect. Red fruits add a sweet and antioxidant-rich note, perfect for a moment of peace and well-being
6

DIGESTIVE | fennel, mint, cinnamon, and star anise

A refreshing and healthy infusion that aids digestion and relieves bloating. Star anise and fennel facilitate digestion, mint provides freshness and soothes the stomach, while cinnamon and spices warm the body and stimulate the digestive process
6

