

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.

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ALTA CUCINA NATURALE

i menu

MENU CIMA

Amuse Bouche

ESCAROLE

Escarole stuffed with stale bread, lovage mayonnaise, vegetable broth, and parsley cream

EGG

Forest egg in polenta crust, goat cheese fondue and black truffle

LIKE A PASTA AND POTATOES

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

BEETROOT

Beetroot skewer in various textures

Pre Dessert

CHOCOLATE SOUFFLÉ WITH CREAM GELATO

70 per person



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i menu

MENU ALTA CUCINA NATURALE

“The Chef’s choice” Menu

Let our Chef’s culinary phantasy
surprise you

6 courses

110 per person

All tasting menus are intended
for the entire table



antipasti

VEGETABLE VERTICALITY

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

18

ESCAROLE

Escarole stuffed with stale bread, lovage mayonnaise, vegetable broth, and parsley cream

16

EGG

Forest egg in polenta crust, goat cheese fondue and black truffle

16

LETTUCE

Grilled lettuce, chickpea purée, wild garlic oil and bread

15



risotti

ORIGINS AND MEMORIES

Hand-pulled "strangozzo" pasta with 5 types of tomatoes (Piennolo, Yellow, Datterino, San Marzano, Cuore di Bue), basil gel, tomato powder and roasted tomato oil
23

TRAIL

Riserva San Massimo Risotto with Cugol Cream and Dandelion
22

LIKE A PASTA AND POTATOES

Mescafrancesca pasta, local potato cream, Bitto cheese, potato peel oil and purple potato chips
22

MOUNTAIN

Felicetti Tubetto pasta, vegetable broth, lemon balm powder, toasted pecans, our Milio wine reduction, sage powder and roasted eggplant quenelle
19



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ALTA CUCINA NATURALE

secondi

BEETROOT

Beetroot skewer in various textures
25

POTATO

Potato terrine, parsley root, goat blue cheese
25

CELERIAC

Celeriac cooked two ways with orange sauce
23

ENDIVE

Endive, teriyaki sauce, edamame soy
22



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ALTA CUCINA NATURALE

dolci e caffè

CRÊPES SUZETTE

18

CHOCOLATE SOUFFLÉ WITH CREAM GELATO

16

FRUIT SALAD

16

ALMOND MILK PANNA COTTA, TONKA BEAN, AND PEPPER JAM

12

COFFEE

Selection of single-origin and specialty 100% Arabica
artisanal coffee from the Livigno artisanal roastery

KÀfe Filtro

5

KÀfe Moka Pump

4

Caffè Espresso Illy

2

