

## WELLNESS MENU

Salmon marinated in pink grapefruit with vegetable crudités,  
mango fillets and drops of sambuca

Chickpea cream with pearled spelt and seared prawn

Veal cheek glazed with Sforzato wine, herbed mashed potatoes  
and topinambur chips

Tortino saraceno:  
Pie with pears and gianduia sauce

70

## TRADITIONAL MENU

Traditional cold cuts platter and “Sciatt” from our mountains

Classic pizzoccheri, buckwheat pasta with cheese, cabbage  
and potatoes flavored with sage

Braised beef with “Sfurzat” red wine sauce, with polenta  
and chestnuts

Selection of local cheeses served with jams and honey

Vanilla ice cream with warm blueberry sauce

65

## THE APPETIZERS

Foie gras flavored with licorice served with prune jam, raspberries and pan brioche	28
Tuna flavored with soya in hazelnut crust, lemon jam, fennel cream and fried rocket	20
Beef tartare with caramelized onion with balsamic vinegar, avocado cream and fondue of Livigno cheese	22
Seared scallops with quinoa, prosecco sauce and sweet and sour vegetables	20

## THE STARTERS

Ricotta and spinach dumplings with fresh tomato, Bitto mature cheese and sage	18
Homemade tagliolini with sea bream sauce, citrus gel and scampi foam	20
Risotto with figs, feta cheese and hazelnut powder	20
Ravioli stuffed with braised veal, with thyme sauce and bitto cheese fondue	20

## THE FISH AND THE MEAT

Steamed sea bass with cherry tomatoes, celery, olives and almond spheres	28
Rabbit stuffed with porcini mushrooms, glazed spring onions and marjoram pea cream	26
Beef fillet with black truffle, pumpkin quenelle and potatoes gratin	28
Medallions of venison fillet, pear cooked in wine and sweet potatoes	28

## OUR FONDUE

Fondue Chinoise Meat bouillon aromatized with Sassella wine, Veal Filet, Beef Filet and Scottish Salmon	30 per person
Fondue Bourguignonne Oil aromatized with Shallots and Rosemary, 250 gr Angus Fillet per person	30 per person

Our fondues are served for a minimum of two person with side dishes at your choice.