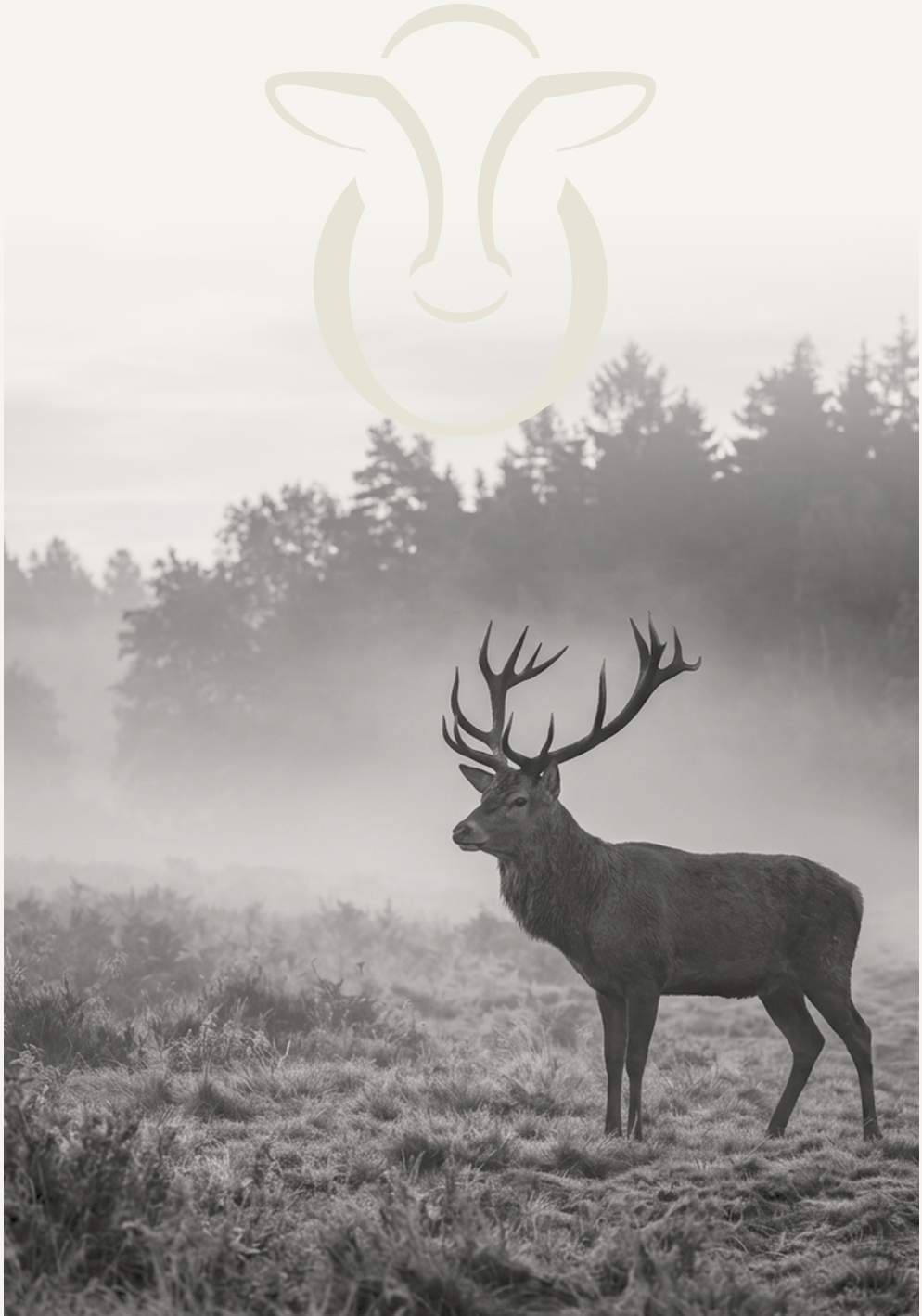
WILD GAME MONTH

Available from **Sunday 1** to **Monday 30 November**

venison



Available as a full menu or à la carte

Full menu € 80,00
(water and coffee included)

STARTER

Perfectly cooked roast beef with winter greens,
red cabbage sauerkraut and redcurrant jus
€ 21

FIRST COURSE

Homemade straw-and-hay tagliolini
with ragù of venison hunted in Valtellina
and shavings of 2025 Bitto PDO
€ 23

MAIN COURSE

Venison loin with garden-grown turnips,
prepared in different textures
€ 32

DESSERT

Monte Legnone,
chestnuts smoked in Agrée from La Motta Farm,
cream from our dairy
€ 13

Recommended wine pairings from our cellar:

Valtellina Superiore DOCG Maroggia Centum - Laura Franzi
Valtellina Superiore DOCG St. Sixtus - Franzina
Alpi Retiche IGT Bramito - Retica Vini
Valtellina Superiore DOCG Sassella RIserva Rocce Rosse - Ar.Pe.Pe.