



## PER INCOMINCIARE

### SCIATT | 12

Typical deep fried buckwheat frites from Valtellina, crusty outside and melted inside with Valtellina Casera DOP cheese

### MONDEGHILI | 12

Typical Milan meatballs served with red sauerkraut and spinach sauce

### CROSTONI BURÖLA E MIRTILLI | 10

Ancient tradition of Brianza region: very sweet salami dough with addition of EVO oil spread on bread crust and blueberries

### CROSTONI TALEGGIO, RADICCHIO E PERE | 10

Bread crust with taleggio cheese DOP, radicchio scalded and caramelized pears

### TACOS TARTARE | 16

Tacos of polenta taragna with beef with a knife seasoned with mustard, green sauce, sour cream, lemon zest, salt, pepper and EVO oil accompanied with caramelized onions

### CARPACCIO DI VITELLONE CON RASPADÜRA | 18

Carpaccio of marinated veal with balanced salt, thyme and rosemary, smoked with olive wood, raspadura cheese

### TAGLIERE MEZZO&MEZZO | 20

Traditional cured meats & cheeses of Lombardy: Prosciutto crudo dolce, salame di coscia fresca, coppa dolce, mortadella, bresaola, lardo e gorgonzola DOP, bitto DOP della "Latteria Sociale di Chiuro", valtellina casera DOP 180gg



## PRIMI DELLA TRADIZIONE



### RISOTTO ALLA MILANESE CON OSSOBUCCO | 28

Authentic taste of Milan: Saffron 100% Carnaroli risotto "Riserva San Massimo" with Ossobuco

### RISOTTO ALLA MILANESE CON MIDOLLO | 19

Saffron 100% Carnaroli risotto "Riserva San Massimo" with beef marrow

### RISOTTO ALLA MILANESE CON LUGANEGA | 19

Saffron 100% Carnaroli risotto "Riserva San Massimo" with "Luganega di Monza" sausage

### RISOTTO CON PESCE PERSICO | 20

Classic of Como Lake cuisine: 100% Carnaroli rice "Riserva San Massimo" with fried perch fillets



### PIZZOCCHERI DELLA VALTELLINA | 18

Fresh buckwheat pasta typical of Valtellina with Valtellina Casera DOP cheese, cabbage, potatoes, garlic

### CASONCELLI ALLA BERGAMASCA | 18

Classic of Bergamo cuisine: ravioli stuffed with beef and pork

### TORTELLI DI ZUCCA ALLA MANTOVANA | 18

Mantova typical ravioli stuffed with pumpkin, amaretti, Mantova mustard and grana cheese



## SECONDI



### TARTARE DI MANZO | 26

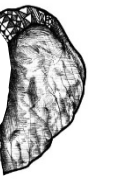
Beef knife tartare with egg yolk, balanced salt, seasonal vegetables, shallot ring, croutons, sprouts, olive oil, lemon, capers and mustard

### CARPACCIO DI VITELLONE CON RASPADÜRA | 24

Carpaccio of marinated veal with balanced salt, thyme and rosemary, smoked with olive wood, raspadura cheese

### ORECCHIA DI ELEFANTE | 30

The wonderful and giant pork cutlet with spices and lemon



### ZIGEUNER | 26

Marinated and smoked veal meat, rolled on a fir wood stick with a thin layer of Celtic lard, served with potatoes

### TAGLIATA DI MANZO | 28

Sirloin beef (300 gr) served with seasonal vegetables

# STELVIO

MILANO ISOLA | BULLONA



But then, one day, you look up and see "the sky of Lombardy, beautiful, brilliant and calm". (A. Manzoni)

"The traveler is also a traveler of human beings, he crosses their bodies and souls". (C. Pansa)

**STELVIO**

MILANO ISOLA | BULLONA

**STELVIO**

MILANO | TORONTO

**MENÙ**



**STELVIO**

MILANO | TORONTO