



PER INCOMINCIARE

SCIATT | 9

Crispy buckwheat fritters with a melted Valtellina Casera 70 DOP cheese center from "Latteria Sociale di Chiuro," served with a chicory, leek, and pear salad.
[1, 7, 10, 12]

MONDEGHILI | 9

Traditional Milanese meatballs served with sweet and sour spinach, pickled onion, saffron mayonnaise, and wasabi mayonnaise.
[1, 3, 5, 6, 7, 9]

CROSTONE BURÖLA E MIRTILLI | 9

An ancient tradition of Brianza sausage-making: very lean "Marco d'Oggiono" salami paste on toasted bread with EVO oil and blueberries.
[1]

FIORI DI ZUCCA | 10

Crispy zucchini flowers in batter with a cheese center from "Latteria Sociale di Chiuro," served on a bed of lemon-scented ricotta cream and taggiasca olive powder.
[1,7,12]

TACOS TARTARE | 12

Crispy polenta tacos with beef tartare seasoned with Tabasco, soy sauce, Worcestershire sauce, served with burrata and herb sauce.
[6, 7, 10, 12]

CARPACCIO DI SALMERINO | 16

Lake Garda char carpaccio, marinated in citrus, served on a bed of stracciatella, escarole, and orange zest.
[4, 7]

TAGLIERE STELVIO | 28

Min 2 people

A rich platter consisting of:

"Marco d'Oggiono" cured meats: pistachio mortadella, sweet thigh salami, delicate speck, sweet coppa, and aged lonzino.

"Latteria Sociale di Chiuro" cheeses: Gorgonzola DOP, Casera 180 DOP, fontina DOP, and Scimudin DOP.

Accompanied by salted chisoi (typical Valcamonica polenta fritters), apple mustard, and onion marmalade.

[7, 8, 12]



PRIMI DELLA TRADIZIONE

RISOTTO ALLA MILANESE CON OSSOBUCO | 28

Classic Milanese recipe: 100% Carnaroli rice "Riserva San Massimo" with saffron pistils and traditional ossobuco.
[1, 5, 7, 9, 12]

RISOTTO ALLA MILANESE CON MIDOLLO | 19

100% Carnaroli rice "Riserva San Massimo" with saffron pistils, beef broth, and bone marrow.
[7, 9, 12]

RISOTTO ALLA MILANESE CON LUGANEGA | 19

100% Carnaroli rice "Riserva San Massimo" with saffron pistils and Monza luganega from "Macelleria Viganò" in "Verano Brianza," accompanied by red wine sauce.
[7, 9, 12]

RISOTTO AGLI ASPARAGI | 18

100% Carnaroli rice "Riserva San Massimo" with green asparagus in various textures and seared white Cantello IGP asparagus.
[7, 9, 12]

RISOTTO AL PESCE PERSICO | 19

100% Carnaroli rice "Riserva San Massimo" with perch in cagnone, crispy sage, and lemon zest.
[4, 7, 9, 12]



PIZZOCCHERI DELLA VALTELLINA | 16

Traditional Valtellina buckwheat pasta with Valtellina Casera DOP cheese, cabbage, and potatoes.
[1, 7, 9]

CASONCELLI ALLA BERGAMASCA | 16

A staple of Bergamasca cuisine: fresh pasta ravioli filled with beef and pork, served with melted butter, sweet pancetta, fresh sage, and Grana Padano.
[1, 3, 7, 8, 9, 12]

CAPPELLACCIO DELL'ORTO | 16

Egg cappellaccio filled with Lombard quartirolo cheese and herbs, garnished with seasonal vegetables in various textures.
[1, 3, 6, 7]

TAGLIOLINO AL RAGÙ DI CONIGLIO | 18

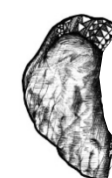
Egg tagliolini with white rabbit ragù, seared and slow-cooked in white wine and fresh herbs, garnished with Grana Padano DOP reserve flakes.
[7, 9, 12]



SECONDI

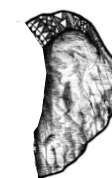
TARTARE DI MANZO | 26

Knife-cut beef tartare, seasoned with grainy mustard, lemon, capers, and EVO oil, garnished with marinated yolk, seasonal vegetables, shallot ring, and bread croutons.
[1, 3, 10]



ORECCHIA DI ELEFANTE | 28

The wonderful and giant breaded pork loin cutlet, served with its side dish and lemon.
[1, 3, 5]



COSTOLETTA ALLA MILANESE | 34

Traditional Milanese veal chop with bone in flag style, golden in clarified butter and cooked to a rosy point, with potato chips, seared field chicory, and smoked mayonnaise.
[1, 3, 7]



FILETTO DI VACCA | 26

Beef filet cooked at low temperature accompanied by carrot cream with passion fruit and seasonal baby vegetables.
[7, 9, 12]

STELVIO

MILANO | TORONTO



Many journeys, many experiences far from home, almost convincing yourself that this was no longer the right place for you.

But then one day you look up and see:

"That sky of Lombardy, so beautiful when it is beautiful, so splendid, so peaceful" (A. Manzoni)

And you find yourself falling in love with the beauty of your landscapes and your cities. You respect the dedication and effort of those who devote their lives to creating something beautiful for themselves and others. You rediscover the passion for those recipes that are so simple yet so great, and you wonder how something so good can exist. Starting from your traditions, you build bridges with cultures radically different from yours, creating strong connections, exploring new life opportunities, and letting yourself be influenced.

From all this, Stelvio was born: we want to share this journey and this vision with you to create new connections and new friendships.

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

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| ALLERGENS |

[1] Gluten; [2] Crustaceans and derivatives; [3] Eggs and derivatives; [4] Fish and derivatives; [5] Peanuts and derivatives; [6] Soy and derivatives; [7] Milk and derivatives; [8] Nuts and derivatives; [9] Celery and derivatives; [10] Mustard and derivatives; [11] Sesame seeds and derivatives; [12] Sulfur dioxide and sulfites; [13] Lupin and derivatives; [14] Mollusks and derivatives.

MENÙ



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