



Our Winter menu

Starters

Shi drum fish tartare with passion fruit mayonnaise and corn chips

Red fruit-marinated salmon with Granny apple slices and crème fraîche

Typical selection of sliced cured meat and cheese from Aosta Valley

Fassona beef tartare “Moda vegia style”

Creamy Parmesan soup with swiss chard and poached egg

First courses

Mezzelune homemade pasta filled with pear and Toma cheese with juniper-clarified butter, Parmesan and walnuts crumble

Squid ink spaghetti with creamy tomato sauce and prawn tails

Our Chef’s Risotto (minimum 2 people)

Green homemade gnocchi with fontina cheese fondue and crunchy Mocetta

Canederli (bread dumplings) with speck and butter

Vegetable flan with creamy tomato sauce and basil reduction

Typical buckwheat crepes filled with ham and Fontina cheese

“Polenta Concia” (Typical baked Polenta with Fontina cheese)



Main courses

Polenta with stewed sausage

Red wine marinated deer with polenta

Rack of lamb with mint sauce

Grilled sliced beef with choice of potatoes or vegetables

Beef burger, caramelized onions and Toma cheese

Marinated pork ribs with caramelized onions and BBQ sauce
with roast potatoes

Grilled seabass filet with crunchy vegetables

Sliced tuna steak with hazelnuts and fresh spinach