



*Welcome to La Piöda Restaurant,
with our menu we want to take you on a journey through our land,
the Upper Valtellina, that will immerse you in an atmosphere of
serenity, hospitality, and well-being.*

*But it is certainly at the table that you can best appreciate it, thanks
to the refinement of our dishes which strike a balance between
tradition and innovation.*

*We want you to rediscover the flavors of the past through a careful
selection of quality raw materials that include every typical local
ingredient, such as Alpine cheeses, cured meats, and polenta taragna,
which are complemented by the variety of our wines.*

*Our staff will be at your disposal to fully immerse you in this food and
wine experience.*

Marco and La Piöda Team

*For your dietary needs or special requests, please inform us when placing
your order, and we will do our best to accommodate you.*

✓ Vegetarian dishes  Vegan dishes  Lactose free

 Gluten free # Available also gluten free

COVER: € 3



Welcome



We inform our valued customers that the food and beverages prepared and served in this establishment may contain ingredients or additives considered allergens.

List of substances or products causing allergies or intolerances used in this establishment and present in Annex II of EU Regulation No. 1169/2011.

- | | |
|---|--|
| 1 Cereals containing gluten, namely wheat, rye, barley, oats, spelt, kamut or their hybridized strains, and products thereof. | 8 Nuts, namely almonds, hazelnuts, walnuts, cashew nuts, pecan nuts, Brazil nuts, pistachios, macadamia nuts or Queensland nuts, and products thereof. |
| 2 Crustaceans and products thereof. | 9 Celery and products thereof. |
| 3 Eggs and products thereof. | 10 Mustard and products thereof. |
| 4 Fish and products thereof. | 11 Sesame seeds and products thereof. |
| 5 Peanuts and products thereof. | 12 Sulfur dioxide and sulfites in concentrations greater than 10 mg/kg. |
| 6 Soybeans and products thereof. | 13 Lupins and products thereof. |
| 7 Milk and products thereof (including lactose). | 14 Molluscs and products thereof. |

Information regarding the presence of substances or products that cause allergies or intolerances is available by asking the staff on duty, and you can consult the relevant documentation upon request.

The Management



Menù: Perle di Valtellina

*Grilled porcini mushroom and cereale crackers with Taneda-infused
butter*

Allergens 1,7,8

*Valtellina Pizzoccheri with Casera cheese from Livigno
- Also available with gluten-free dough*

Allergens 1,3,7

Fried apple with vanilla sauce and homemade cinnamon ice cream

Allergens 1,3,5,7

Full Menu € 38

Recommended wine pairing:

"Nera"

Paradiso Riserva Valtellina Superiore docg 2019 € 43



TAST

Livigno
Native
Food

TRADIZIONE ALPINA SENZA TEMPO

Timeless alpine tradition

Assaggi di tradizione.

L'emozione dell'assaggio di qualcosa che va oltre il gusto e il piacere del buon cibo, tocca tutti i sensi e risveglia l'esperienza dei sapori dimenticati.

Native Food. Cibo originario, cibo semplice, alimenti-simbolo che hanno un senso e un sapore per ognuno: quello che si fonde con il ricordo e con la ricerca dell'autenticità.

Sono i sapori che ognuno ha nella memoria, che sa riconoscere in ogni sfumatura di gusto. Sapori "essenziali", di casa, di famiglia, di rispetto e di abitudini di una volta.

Latte, formaggi, pane, salumi.

Geniale frugalità e sontuosa semplicità, frutto di capacità antiche e imprenditorialità intelligente.

Taste of tradition.

The emotion of trying something that goes beyond the taste and pleasure of good food touches all the senses and awakens the experience of forgotten flavours.

Native Food. Original food, simple food, symbolic foods that have a meaning and a taste for everyone: the one that blends with the memory and the search for authenticity.

They are the flavours that everyone has in his memory, which man knows how to recognize in every nuance of taste. "Essential" flavours of home, family, respect and habits of the past.

Milk, cheese, bread, cured meats.

Brilliant frugality and sumptuous simplicity, the fruit of ancient skills and intelligent entrepreneurship.



TAST

Livigno
Native
Food

MENU

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Menu Tast

Sciatt with Livignasco Casera cheese served with chicory and dehydrated apple chips

Allergens 1,3,5,7 ✓

Acquarello risotto with Sassella wine Scimudin cheese and apples from Valtellina

Allergens 7 ✓ ⊗

Sliced venison with blueberry sauce on a bed of fresh spinach

Allergens 7

Blueberries with artisan yogurt ice cream from Livigno

Allergens 7

Full Menu € 49

Recommended wine pairing:

"Nino Negri "


Vigna Fracia Valtellina Superiore Valgella docg 2019 €54

LIVIGNO 



Menù:
A Mano Libera

Red prawn tartare from Mazara del Vallo, peaches, lime, and sauce of salicornia

Allergens 2 





Squid ink tagliolini with lobster, cherry tomatoes, and lemon from Sorrento

Allergens 1,2,3

Red tuna cubes in herb crust, burrata, beetroot, and basil chlorophyll

Allergens 1,4,5,7

Bavarian pear cream, dark chocolate mousse, and hazelnut crunch

Allergens 1, 8    

Full Menu € 57

Recommended wine pairing:

"Nino Negri "

Ca' Brione Valtellina igt 2022 €46



Starters

Piedmontese beef fillet tartare, Scimudin cheese fondue, hazelnuts, and marinated egg yolk powder with mustard, chestnut, honey, and lime €25
Allergens 3,7,8,10

Sciatt with Livignasco Casera cheese served with chicory and dehydrated apple chips €14
Allergens 1,3,5,7 ✓

100% Italian "Beltram Happy Farm" bresaola, Valtellina olive oil, Bitto cheese flakes, arugula, toasted pine nuts, and porcini mushroom €15
Allergens 7,8 ⊗

Mixed baby salad with slices of smoked duck breast and orange slices €14
⊗

Red prawn tartare from Mazara del Vallo, peaches, lime, and sauce of salicornia €28
Allergens 2 ⊗

Chef's Delights TAST: Brascarola, Salam de Baita, local speck, porcini mushroom in oil, and rustic crostino with Taneda butter €18
Allergens 1,7,8

Round zucchini, diced tomatoes, mango, fresh mint, and avocado €13
⊗ ⊗

Soups and Creams

Chickpea and porcini mushroom crème brûlée with wild garlic € 14
Allergens 5 ⊗ ⊗

Chestnut cream with burrata, marinated egg yolk, and black truffle flakes € 17
Allergens 3,7 ⊗

Onion soup with cereal bread crouton € 14
Allergens 1,8 ✓

Salad

Wheat salad, mountain greens, cherry tomatoes, pear, walnut, and Gorgonzola DOP fondue € 16
Allergens 1,7,8 ✓



First Courses

Acquarello risotto with Sassella wine, Scimudin cheese, and apples from Valtellina € 17

Allergens 7 ✓ ⊗

Valtellina Pizzoccheri with Casera cheese from Livigno

- Also available with gluten-free dough € 15

Allergens 1,3,7 ⊗ ✓

Cereal ravioli stuffed with Taroz, with alpine Bitto cheese foam and crispy onion € 16

Allergens 1,3,7 ✓

Potato and beetroot gnocchi with nettle pesto and porcini mushroom powder € 14

Allergens 1,7,8 ⊕

Rye straccetti with hare ragout, Bitto cheese flakes, and chanterelles € 16

Allergens 1,3,7,9

Squid ink tagliolini with lobster, cherry tomatoes, and lemon from Sorrento € 28

Allergens 1,2,3

Dishes with Polenta Taragna

Alpino's Dish: Polenta taragna, porcini mushroom, and venison stew € 20

Allergens 1,5,7,9

Montanaro's Dish: Polenta taragna, porcini mushroom, and sausage € 20

Allergens 5,7 ⊗

Grilled polenta with fresh alpine cheese, low-temperature cooked egg, and black truffle flakes € 20

Allergens 3, 7 ⊗ ✓



Main Courses

The Piöda: 5 assorted meats to cook at the table on a soapstone, Hollandaise sauce, and vegetable pinzimonio € 25

Allergens 3,5,7,9 #

Roasted venison saddle with wild thyme, polenta taragna, and baby greens € 27

Allergens 1,5,7 #

Sliced venison with blueberry sauce on a bed of fresh spinach € 25

Allergens 5 ☒

Veal cheek cooked at low temperature and mashed potatoe with parsley € 23

Allergens 1 #

Veal fillet with fake charcoal, Grosio Grana cheese sauce, and black garlic € 28

Allergens 7 ☒

Mountain honey and pistachio lamb chops with fresh asparagus € 27

Allergens 8 #

Breaded porcini mushroom caps served on a seasonal salad with fresh Trepalle ricotta €18

Allergens 1,3,5,7 ✓

Red tuna cubes in herb crust, burrata, beetroot, and basil chlorophyll € 28

Allergens 1,4,5,7



Sliced marinated tofu with soy, endive, and fresh asparagus €20

Allergens 6 ✓





Side Dishes



Sautéed porcini mushroom with garlic and parsley € 9

Allergens 5  



Potato rösti € 5

Allergens 7  



Valtellina polenta with melted cheese € 5

Allergens 7  

Baked potatoes with flavored butter € 5

Allergens 7  

Gratinated fresh asparagus € 8

Allergens 7  


Grilled vegetables with olive oil € 8





Mixed salad € 7




French frise € 5

Allergens 5 

Fresh spinach with butter and thyme € 6



Allergens 7  

Vegetable crudites € 6



Allergens 9 

Cheeses

Tasting of 6 local cheeses with jams and honey € 15

Allergens 7,8  



Tasting of 9 cheeses with jams and honey € 21

Allergeni 7,8  





Dishes for Kids


Risotto with saffron € 10

Allergens 7  



Chickpea crem brulé € 14

Allergens 5  

Penne with Tomato Sauce

Allergens 1,9 



-upon request with gluten-free pasta - € 11

Allergens 9  


Milanese chicken cutlet with potato wedges € 15

Allergens 1,3,5

Various Homemade Ice Cream (2 scoops) € 5

Allergens 7  

Crepes with Nutella € 7

Allergens 1,3,5,7 

Fresh fruit salad € 7



Desserts

Fried apple with vanilla sauce and homemade cinnamon ice cream € 11

Allergens 1,3,5,7 ✓

Creamy Braulio sorbet € 8

Allergens 7 ☒ ✓

Fresh fruits with hot chocolate fondue € 14

Allergens 5,7 ☒ ✓

Buckwheat cake with caramelized apple, chestnut, and lingonberry jam € 8

Allergens 7,8 ☒ ✓

Mango mousse, lime foam, and coconut crumble € 12

Allergens 1,8 ✓ ☒

Bavarian pear cream, dark chocolate mousse, and hazelnut crunch € 13

Allergens 1,8 ✓ ☒ ☒

Fresh berry tart with creamy matcha tea € 12

Allergens 1,3,7

Our homemade tiramisu € 7

Allergens 1,3,7 ✓

Sweet wine by the glass

🍷 *Vertemate sweet wine igt “Mamete Prevostini” € 9*

🍷 *Kabir moscato from Pantelleria doc “Donnafugata” € 6*

🍷 *The presidents wine igt moscato rosa “Triacca” € 11*