

Bar



Espresso coffee (Caffè)	€ 1,20
Decaffeinated coffee	€ 1,40
Coffee with liquor addition of choice (Caffè corretto)	€ 1,70
Barley coffee (Caffè d'orzo)	€ 1,30 – 1,50
Ginseng coffee (Caffè ginseng)	€ 1,50 – 2,00
Mini cappuccino (Marocchino)	€ 1,40
Mini cappuccino with Nutella (Marocchino Nutella)	€ 2,00
Coffee with cream (Caffè con panna)	€ 2,00
Coffee with ice-cream (Caffè con gelato)	€ 4,00
Ice Coffee (Caffè ghiacciato cremoso)	€ 2,50
Cappuccino	€ 1,50
Cappuccino with soya milk	€ 2,00
Hot chocolate (Cioccolata) – Hot chocolate with cream	€ 3,50 – 4,00
Tea – Herbal tea (the – tisane)	€ 2,50
Hot milk (Latte) - Hot milk with coffee (Latte macchiato)	€ 1,50 – 2,50
Calimero (egg-nog – coffee – whipped cream)	€ 4,00 – 4,50
Bombardino (egg-nog – brandy – whipped cream)	€ 4,00 – 4,50
Soft drinks and fruit juices (Bibite e succhi)	€ 3,00
Tap beer 0,20 l - 0,40 l (Birra alla spina)	€ 3,50 – 6,00
Bottled beer (Birra in bottiglia 0,33 l)	€ 4,00 – 6,00
Fresh orange juice (Spremuta)	€ 4,00
Mineral water – glass (Acqua minerale)	€ 0,50
Mineral water 0,50 l – 1 l	€ 1,30 – 2,00
Red/white wine per glass (Vino rosso o bianco bicchiere)	€ 3,00 – 5,00
House wine 0,25 l (Vino comune)	€ 3,00 – 5,00
House wine 0,50 l (Vino comune)	€ 6,00 – 8,00
House wine 1 l (Vino comune)	€ 11,00 – 13,00
Wine bottle (Vino in bottiglia)	€ 16,00 – 30,00
Mulled wine (Vin brulé) 0,20 l – 0,50 l – 1 l	€ 3,50 – 7,00 – 12,00
Aperitifs – non alcoholic (Crodino, Sanbitter)	€ 3,50
Aperitifs – alcoholic (Spritz, Negroni, Gin Tonic)	€ 6,00 – 15,00
Glass of wine / beer as aperitif	€ 4,00 – 6,50
Punch	€ 3,50
Liquors	€ 4,00 – 6,00
Fruit grappas (Grappe alla frutta)	€ 4,00
Whisky - Cognac -special grappas (Whisky – grappe speciali)	€ 4,00 – 6,00
Valdaostan coffee (local coffee with liquors and orange)	€ 15,00-25,00-35,00

An Extra 0,50 € is charged for each item (food or drink) served at table

Desserts



Croissants* / Croissants filled with Nutella, pistacho cream, jam	€1,50-2,00
Maxi biscuits*	€ 2,50
Bread, butter, homemade jam (Pane, burro, marmellata)	€ 4,00
Little breakfast sandwich or salted brioche	€ 2,00 – 3,50
Gluten free snack	€ 2,50
Homemade cakes* - see the dessert desk:	€ 4,50
<i>Apple cake</i>	<i>Berries tart</i>
<i>Chocolate and pear cake</i>	<i>Nutella tart</i>
<i>Chocolate and raspberry cake</i>	<i>Apple nuts hazelnuts tart</i>
<i>Chocolate and pistacho cake</i>	<i>Apricot tart</i>
<i>Cream and raspberry tart</i>	<i>Strawberry jam and white chocolate tart</i>
Homemade cake with whipped cream / ice cream	€ 5,00 – 6,50
Homemade strudel	€ 4,00
Homemade strudel with whipped cream / ice cream	€ 4,50 – 6,00
Fruit salad (Macedonia) or Berries (Frutti di bosco*)	€ 4,00
Fruit salad or Berries* with yogurt / ice cream	€ 5,00 – 6,00

Ice creams

Cone (cono) and cup (coppa) – mixed flavours	
Small (one scoop/ flavor)	€ 2,50
medium (two scoops/ flavors)	€ 3,50
large (three scoops/ flavors)	€ 4,50
Special cups and “affogati” - see the list	€ 5,00 – 6,50
Milkshakes (Frappé)	€ 4,00
Homemade Ice Lolly (Ghiacciolo)	€ 2,50
Additional whipped cream	€ 0,50
Takeaway ice cream	€ 23,00 / kg

*Products marked with a * can be frozen; some fresh and prepared products are subjected to rapid blast chilling as described in the procedures of the Food Safety Management Manual using the HACCP system.
The products can contain allergens.
Ask the staff for information*



Sandwiches * (until 17:30)

Slice of pizza*	€ 5,00
Croque-monsieur (<i>Toast*</i>)	€ 4,00
Cured lard or Cooked ham or Cured ham or Salami or Mortadella or Turkey	€ 4,50
Smoked, cured ham and Brie cheese (<i>Speck e brie</i>)	€ 5,00
Tomato and mozzarella cheese, oregan	€ 5,00
Cooked ham or cured ham and cheese	€ 5,00
“Valle d'Aosta” (<i>local cooked ham and Fontina cheese</i>)	€ 7,00
Mocetta (<i>local cured beef</i>) and Fontina or Cured Lard and Fontina	€ 7,00
Hot-dog with sauce	€ 4,50
Hamburger* or Breaded chicken* or Sausage* with sauce	€ 5,00
Hamburger* or Breaded chicken* or Sausage* with tomato, salad, sauce	€ 6,00
Cheeseburger (<i>hamburger*, cheese, tomato, salad, sauce</i>)	€ 7,00
Super Cheeseburger (<i>hamburger*, cheese, tomato, bacon, salad, sauce</i>)	€ 7,00
Vegan Burger (<i>vegan hamburger*, tomato, salad, sauce</i>)	€ 6,50
Turkey (<i>turkey, tomato, salad, sauce</i>)	€ 6,00
Vegetarian (<i>grilled vegetables*, tomato, cheese</i>)	€ 6,50
Sofia (<i>peppers*, anchovies, green sauce made with persil, onion, tuna</i>)	€ 6,50
Nello (<i>peppers*, anchovies, green sauce, bacon</i>)	€ 6,50
Fish (<i>tuna, tomato, salad, sauce</i>)	€ 6,00
Cured or cooked ham, Brie, grilled vegetables*	€ 6,50
Hummus (<i>grilled eggplants*, dried tomatoes, goat cheese, hummus of chickpeas</i>)	€ 7,00
Bresaola (<i>cured beef, salad, parmesan cheese</i>)	€ 6,50
Nouva (<i>Mocetta-local cured beef, Bleu d'Aoste cheese, grilled zucchini*</i>)	€ 7,00
Fuoco (<i>Salami, Bleu d'Aoste cheese, tomatoes, spicy</i>)	€ 6,50
Sandwich made with “Focaccia” bread*	+ 0,50 €

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Salads and cold dishes (until 17:30)

Plate of cold cuts and cheese (<i>Piatto salumi e formaggi</i>)	€ 12,00
“Piatto valdostano” (<i>local cured beef, cured lard, local ham, salami,sausages Fontina cheese, Bleu d'Aoste and Toma - local cheese, honey and homemade jam</i>)	€ 14,00
“Insalata Della casa” (<i>salad, tomato, grated vegetables, egg, tuna</i>)	€ 10,00
“Insalata Appetitosa” (<i>salad, tomato, mozzarella cheese, egg, tuna</i>)	€ 10,00
“Insalata Acciugosa” (<i>salad, tomato, pepper, anchovies, egg, tuna, spicy olives</i>)	€ 10,00
“Insalata Saporita” (<i>salad, local cured beef, pear, Blue cheese, walnuts</i>)	€ 10,00
“Insalata Delizia” (<i>salad, cured ham “Parma”, Fontina cheese,apple, walnuts</i>)	€ 10,00
“Insalata Della Coumba” (<i>salad, Fontina cheese,local cooked ham, croutons</i>)	€ 10,00
“Insalata Golosa” (<i>salad, “radicchio” salad, croutons, hot cheese, walnuts, honey</i>)	€ 10,00
“Insalata Primavera – Spring” (<i>salad, goat cheese, sun-dried tomatoes, spicy olives</i>)	€ 10,00
“Insalata Invernale – Winter” (<i>salad, “radicchio”, apple, walnuts, hot cheese with speck</i>)	€ 10,00
“Insalata Estiva - Summer” (<i>salad, parmesan cheese, ham, melon</i>)	€ 10,00
“Caprese Ricca” (<i>tomato, mozzarella cheese, egg, tuna, aromatic herbs</i>)	€ 10,00
“Insalata di tacchino – Turkey” (<i>salad, roast turkey, tomato, croutons, honey mustard</i>)	€ 10,00
“Insalata Radicchio” (<i>“radicchio salad”, apple, toma cheese, almonds, raisins</i>)	€ 10,00
“Insalata di Fagioli” (<i>beans, tomato, pickled onion, pepper, tuna, green sause</i>)	€ 10,00
“Carpaccio di bresaola o tacchino” (<i>cured beef or roast turkey, grated vegetables, parmesan cheese, pepper</i>)	€ 11,00
“Carpaccio di mocetta” (<i>local cured beef, salad, Bleu d'Aoste cheese,walnuts, pepper</i>)	€ 11,00

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