

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)	€ 1,30
Mini cappuccino with Nutella (Marocchino Nutella)	€ 2,00
Coffee with cream (Caffè con panna)	€ 2,00
Coffee with ice-cream (Caffè con gelato)	€ 3,50
Ice Coffee (Caffè ghiacciato cremoso)	€ 2,50
Cappuccino	€ 1,50
Cappuccino with soya milk	€ 2,00
Hot chocolate (Cioccolata)	€ 3,00
Hot chocolate with cream (Cioccolata con panna)	€ 4,00
Tea – Herbal tea (the – tisane)	€ 2,00-2,50
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)	€ 3,00 – 5,50
Bottled beer (Birra in bottiglia 0,33 l)	€ 3,50 – 5,50
Fresh fruit juice (Spremuta)	€ 3,50
Milkshakes (Frappé)	€ 3,50
Mineral water – glass 0,20 l (Acqua minerale)	€ 0,50
Mineral water 0,50 l – 1 l	€ 1,20 – 2,00
Red/white wine per glass (Vino rosso o bianco bicchiere)	€ 2,50 – 5,00
House wine 0,25 l (Vino comune)	€ 3,00 – 5,00
House wine 0,50 l (Vino comune)	€ 4,00 – 7,00
House wine 1 l (Vino comune)	€ 6,50 – 12,00
Wine bottle (Vino in bottiglia)	€ 10,00 – 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 (wine, beer, Spritz, Negroni, Gin Tonic)	€ 4,00 – 15,00
Aperitifs – glass of wine	€ 3,50 – 6,00
Punch, Liquors	€ 3,50 – 6,00
Fruit grappas (Grappe alla frutta)	€ 3,50
Whisky - Cognac -special grappas (Whisky – grappe speciali)	€ 3,50 – 6,00
Valdaostan coffee (local coffee with liquors and orange)	€ 14,00-24,00-35,00

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

Desserts



Croissants*	€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:	€ 4,00 – 4,50
Homemade cake+whipped cream	€ 4,50 – 5,00
Homemade cake+ice-cream	€ 5,50 – 6,00
Homemade strudel	€ 3,50
Homemade strudel + whipped cream or ice-cream	€ 4,00 – 5,00
Tiramisù	€ 4,50
Fruit salad (Macedonia)	€ 4,00
Forest fruits (Frutti di bosco*)	€ 4,00
Fruit salad with yogurt (Macedonia con yogurt)	€ 4,50
Forest fruits* with yogurt (Frutti di bosco* con yogurt)	€ 4,50

Ice creams

Cone (cono) and cup (coppa) – mixed flavours	
small	€ 2,50
medium	€ 3,50
large	€ 4,50
Special cups and “affogati” - see the list	€ 5,00 – 6,50
Milkshakes (Frappé)	€ 3,50
Ice Lolly (Ghiacciolo) – not always available	€ 2,00
Additional whipped cream	€ 0,50
Takeaway ice cream	€ 22,00 / kg

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The products can contain allergens.

Ask the staff for information

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Sandwiches *

Slice of pizza*	€ 4,50
Croque-monsieur (<i>Toast*</i>)	€ 3,50
Cured lard or Cooked ham or Cured ham or Salami or Coppa	€ 4,00
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>)	€ 6,00
Hot-dog with sauce / Hot-dog with sauerkraut and sauce	€ 4,50 – 5,00
Hamburger* or Breaded veal cutlet* or Sausage* with sauce	€ 4,50
Hamburger* or Breaded veal cutlet* or sausage*, tomato, salad, sauce	€ 5,00
Cheeseburger (<i>hamburger*, cheese, tomato, salad, sauce</i>)	€ 5,50
Super Cheeseburger (<i>hamburger*, cheese, tomato, bacon, salad, sauce</i>)	€ 6,00
Vegan Burger (<i>vegan hamburger*, tomato, salad</i>)	€ 6,00
Turkey, tomato, salad, sauce	€ 5,00
Vegetarian (<i>grilled vegetables*, tomato, cheese</i>)	€ 5,50
Peppers*, anchovies, sauce	€ 5,50
“Nello” (<i>peppers*, anchovies, sauce, bacon</i>)	€ 5,50
Tuna, tomato, salad, sauce	€ 5,00
Cured or cooked ham, Brie, grilled vegetables*	€ 5,50
Grilled eggplants*, dried tomatoes, goat cheese, hummus of chickpeas	€ 5,50
“Bresaola” (cured beef) , salad, parmesan cheese	€ 5,50
“Mocetta” (local cured beef), Bleu d'Aoste cheese, grilled zucchini*	€ 5,50
Sandwich made with “Focaccia” bread* + 0,50 €	



Salads and cold dishes

Plate of cold cuts and cheese (<i>Piatto salumi e formaggi</i>)	€ 10,00
“Piatto valdostano” (<i>local cured beef, cured lard, local ham, salami,sausages Fontina cheese, Bleu d'Aoste and toma cheese, honey and homemade jam</i>)	€ 13,00
“Insalata Della casa” (<i>salad, tomato, grated vegetables, egg, tuna</i>)	€ 9,00
“Insalata Appetitosa” (<i>salad, tomato, mozzarella cheese, egg, tuna</i>)	€ 9,00
“Insalata Acciugosa” (<i>salad, tomato, pepper, anchovies, egg, tuna, spicy olives</i>)	€ 9,00
“Insalata Saporita” (<i>salad, local cured beef, pear, Blue cheese, walnuts</i>)	€ 9,00
“Insalata Delizia” (<i>salad, cured ham “Parma”, Fontina cheese,apple, walnuts</i>)	€ 9,00
“Insalata Della Coumba” (<i>salad, Fontina cheese, ham, croutons</i>)	€ 9,00
“Insalata Golosa” (<i>salad, croutons, hot cheese, walnuts, honey</i>)	€ 9,00
“Insalata Primavera” (<i>salad, goat cheese, sun-dried tomatoes, spicy olives</i>)	€ 9,00
“Insalata Invernale” (<i>cabbage, red radish, apple, walnuts,hot cheese with speck</i>)	€ 9,00
“Insalata Autunnale” (<i>cabbage, chestnut, goat cheese, anchovies</i>)	€ 9,00
“Caprese Ricca” (<i>tomato, mozzarella cheese, egg, tuna, aromatic herbs</i>)	€ 9,00
“Insalata di tacchino” (<i>salad, roast turkey,tomato, croutons, honey mustard</i>)	€ 9,00
“Insalata Radicchio” (<i>red radish, apple, toma cheese, almonds, raisins</i>)	€ 9,00
“Insalata di Fagioli” (<i>beans, tomato, pickled onion, pepper, tuna, sause</i>)	€ 9,00
“Carpaccio di bresaola o tacchino” (<i>cured beef or roast turkey, grated vegetables, parmesan cheese, pepper</i>)	€ 10,00
“Carpaccio di mocetta” (<i>local cured beef, cabbage, Bleu d'Aoste cheese,walnuts, pepper</i>)	€ 10,00

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Special cups and “affogati”

Fruit salad with ice-cream small/large <i>(plain or yogurt ice-cream, fresh fruit salad)</i>	€ 4,50/5,50
Forrest fruits* with ice-cream small/large <i>(plain or yogurt ice-cream, forrest fruits*)</i>	€ 4,50/5,50
Affogato al caffè small/large <i>(plain ice-cream, coffee, whipped cream)</i>	€ 4,00/6,00
Affogato al cioccolato small/large <i>(plain ice-cream, hot chocolate, whipped cream)</i>	€ 4,00/6,00
Coppa amarena <i>(plain ice-cream, candied black cherries, whipped cream)</i>	€ 6,00
Affogato al limoncello <i>(lemon ice-cream, limoncello)</i>	€ 6,00
Coppa Biscotto <i>(ice-cream, cookies crumble, caramel sauce, whipped cream)</i>	€ 6,00
Coppa Marrons glacés <i>(ice-cream, candied chestnuts, chestnut liquor, whipped cream)</i>	€ 6,00
Coppa Croccantina <i>(ice-cream, walnut and almond cutlet, sesam, honey, whipped cream, “Noisettes” biscuits)</i>	€ 6,00
Coppa “Nutella” <i>(ice-cream, “Nutella”, hazelnut cutled, whipped cream)</i>	€ 6,00
Coppa Variegata <i>(plain or yogurt ice-cream, homemade jam of cherry/strawberry/apricot, whipped cream)</i>	€ 6,00
Coppa Grand Marnier <i>(ice-cream, rasins in Grand Marnier, whipped cream)</i>	€ 6,00
Coppa Meringa <i>(plain ice-cream, dark chocolate, meringue, whipped cream)</i>	€ 6,00
Coppa Pistacchio <i>(ice-cream, pistacho cream, whipped cream)</i>	€ 6,00
Additional whipped cream	€ 0,50

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