

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)	€ 2,50
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)	€ 3,00 – 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:	€ 4,50
Homemade cake+whipped cream	€ 5,00
Homemade cake+ice-cream	€ 6,50
Homemade strudel (served with whipped cream)	€ 4,00
Homemade strudel + ice-cream	€ 6,00
Fruit salad (Macedonia) or Forest fruits (Frutti di bosco*)	€ 4,00
Fruit salad or Forest fruits*with yogurt	€ 5,00
Tiramisù – not always available	€ 4,50
Chocolate salami (served with whipped cream)	€ 4,00

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 * (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>)	€ 6,00
Mocetta (<i>local cured beef</i>) and Fontina or Cured Lard and Fontina	€ 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	€ 5,00
Hamburger* or Breaded veal cutlet* or sausage* with tomato, salad, sauce	€ 6,00
Cheeseburger (<i>hamburger*, cheese, tomato, salad, sauce</i>)	€ 6,50
Super Cheeseburger (<i>hamburger*, cheese, tomato, bacon, salad, sauce</i>)	€ 6,50
Vegan Burger (<i>vegan hamburger*, tomato, salad, sauce</i>)	€ 6,00
Turkey (<i>turkey, tomato, salad, sauce</i>)	€ 6,00
Vegetarian (<i>grilled vegetables*, tomato, cheese</i>)	€ 6,00
Sofia (<i>peppers*, anchovies, green sauce made with persil, onion, tuna</i>)	€ 6,00
Nello (<i>peppers*, anchovies, green sauce, bacon</i>)	€ 6,00
Fish (<i>tuna, tomato, salad, sauce</i>)	€ 6,00
Cured or cooked ham, Brie, grilled vegetables*	€ 6,00
Hummus (<i>grilled eggplants*, dried tomatoes, goat cheese, hummus of chickpeas</i>)	€ 6,00
Bresaola (<i>cured beef, salad, parmesan cheese</i>)	€ 6,00
Nouva (<i>Mocetta-local cured beef, Bleu d'Aoste cheese, grilled zucchini*</i>)	€ 6,00
Fuoco (<i>Salami, Bleu d'Aoste cheese, tomatoes, spicy</i>)	€ 6,00
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, ham, croutons</i>)	€ 10,00
“Insalata Golosa” (<i>salad, croutons, hot cheese, walnuts, honey</i>)	€ 10,00
“Insalata Primavera” (<i>salad, goat cheese, sun-dried tomatoes, spicy olives</i>)	€ 10,00
“Insalata Invernale” (<i>cabbage, “radicchio”, apple, walnuts,hot cheese with speck</i>)	€ 10,00
“Insalata Autunnale” (<i>cabbage, chestnuts, anchovies, goat cheese</i>)	€ 10,00
“Caprese Ricca” (<i>tomato, mozzarella cheese, egg, tuna, aromatic herbs</i>)	€ 10,00
“Insalata di tacchino” (<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, cabbage, Bleu d'Aoste cheese,walnuts, pepper</i>)	€ 11,00

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