

*The “1862 Ristorante della Posta” offers refined cuisine, where respect for tradition is combined with the continuous research of our Chefs. Cutting-edge food and wine that looks to the world but does not forget its roots. For every season, the kitchen always manages to balance traditional recipes and other more contemporary ones, all enhanced by a well-stocked wine list.*

We thank you for your discretion in using mobile phones.

We remind you that it is forbidden to smoke at the table.  
Our staff will be pleased to show you the smoking areas.



## STARTERS

Local cold cuts and cheeses with sweet and sour vegetable giardiniera

– 14,00 –

Our Bresaola with Valtellina Sciatt

– 14,00 –

Poached egg, Bitto cheese and wild chicory

– 12,00 –

Salmon marinated in coarse salt, honey and red beet, fennel salad, goat cheese emulsion and almonds

– 18,00 –

Venison tartare, duck foie gras, goat cheese and sweet garlic bread

– 22,00 –

Some products may be frozen at origin and/or blast chilled to -20° for 24 hours.  
To consult the list of allergens on the menu, please contact the staff.

## FIRST COURSES

Buckwheat Pizzoccheri pasta

- 14,00 -

Risotto with Sassella wine, Casera cheese, hazelnuts and vegetable chips

- 14,00 -

Bread dumpling with milk, leek, Bitto cheese cream and polenta wafer

- 14,00 -

Tagliolino fresh pasta (30 eggs) with hare, juniper and coffee powder

- 18,00 -

Pumpkin cream, red prawn, bacon and coconut milk

- 28,00 -

## MAIN COURSES

Soft-cooked veal cheek, celeriac cream and vegetable jus

- 18,00 -

Braised beef, smoked Jerusalem artichoke and pears in Valtellina red wine

- 18,00 -

Roe deer medallion with Sassella wine, juniper and soft pearl white polenta

- 28,00 -

Cold smoked sea bass, caper potato roulade and lemon mint drops

- 24,00 -

Monkfish roll, pumpkin cream, savoy cabbage and wasabi gel

- 24,00 -

## DESSERT

Apple strudel with Braulio ice cream

- 10,00 -

Nougat parfait

- 10,00 -

Mango soup, red fruits, dark chocolate, meringue and sesame oil

- 12,00 -

Pomegranate panna cotta

- 8,00 -

## KIDS MENU

- 15 -