

## Dear Guests,

There is a moment when the aromas from the kitchen intertwine with memories, and every flavor becomes an emotion.

From this desire, our Summer Menu was born: an invitation to slow down, savor, and be surprised.

Chefs Luca and Antonio have crafted a journey that speaks the language of Valtellina, but with new accents.

Seasonal ingredients, ancient gestures, modern insights.  
Each dish is a meeting point: between past and present, between taste and beauty.

We've thought of you in every detail:  
Fresh appetizers, gently opening the way  
First and second courses that tell honest stories  
Desserts like a sweet farewell

And then, our Tasting Menus, for those who love to be guided through the experience.

The great classics of tradition are with us, faithful as always.  
Because there are flavors that are never forgotten.

Welcome, and may this meal become a happy memory.

With affection,  
The La Pòsa Team



# Buon Ricordo

## Tasting Menu

*Welcome from the Kitchen*

### Fried polenta Ingot

baby shallots in raspberry vinegar, sweet gorgonzola mayonnaise, porcini mushroom ragù, fried egg yolk, and popcorn



### Risotto carnaroli “Tenuta Margherita”

Creamed with pine butter and white hare ragù  
(The dish of the Buon Ricordo)

*Surprise Refreshment*

### Duck Leg

Cooked in confit, served with cassoeula sauce and polenta

*Pre - dessert*

### Milk Slice

Cocoa Biscuit with white chocolate cream, ovomaltine foam, and bilberries gel.

*Small Pastry*

Menu per person €60

Portions are calibrated to allow you to enjoy the entire proposal



# Tast from Leina da Saor

*Welcome from the kitchen*

## TAS'T secrets (1,7)

€20

Typical cured meats and cheeses with various types of local bread

## Ris cunc' (7)

€14

Sautéed Rice with cabbage and potatoes, creamed with butter, garlic, sage, and dairy cheese

## *Mulled Wine Sorbet*

## Borsat whit Pòtol

€20

Sausage made from sheep's skin, stuffed with its own meat and hand-stitched, served with potol, a Livigno variation of polenta

## *Pre - dessert*

## Fried ricotta raviolo (1,7)

€7

with "red sugar" jam

## *Small pastry with typical biscuits from Livigno*

## Menu per person € 60

Portions are recalibrated to allow the entire proposal to be tasted at its best



# Natural Detox

## Vegan tasting menu

*Welcome from the kitchen*

### Beetroot tartare (1)

€14

Dandelion pesto, pickled onion petals, crumble of black olives and rye bread

### Nettle Gnocchi (1)

€16

Savoy cabbage cream, onion umami and buckwheat popcorn

### *Surprise Refreshment*

### Eggplant “Steak” (1)

€22

Grilled with Piccadilly cream, basil pesto and multigrain bread soil

### Pineapple in raspberry osmosis

€8

Gin tonic “Papillon” foam and crunchy coconut

### *Alpine herbs digestive drink*

## Menu per person € 60

Portions are recalibrated to allow the entire proposal to be tasted at its best

It is not necessary to order the complete menu, you can also have individual courses



# Bestseller

## tasting menu

*Welcome from the kitchen*

### Venison tartare

with wholemeal focaccia, crème fraîche, bone marrow and buckwheat

### “Mottarello de la madunina”

Veal ossobuco croquette with mountain saffron sauce and gremolata gelée

### Malfatti

Bread dumplings with Scimudin cheese fondue, smoked trout, its caviar, and fermented blueberry gel

*Surprise Refreshment*

### The dark side of the deer

Venison chop breaded with roasted wheat and vegetable charcoal, served with sour cream, raspberry vinegar-marinated shallots, blackberries, and fresh baby spinach

*Pre - dessert*

### Éclair

with bergamot cream, flambéed meringue, and coated peanuts

*Small pastry*

Menu per person € 80

Portions are recalibrated to allow the entire proposal to be tasted at its best



# Harmony of the Sea

## tasting menu

*Welcome from the kitchen*

### Grilled Octopus

tuna sauce, smoked paprika, and purple potato chips

### “Tenuta Margerita” Risotto

cooked in bisque, marinated prawns, burrata, orange oil, and black olive powder

### *Surprise Refreshment*

### Bluefin tuna

coated in pistachio crust with aioli sauce, red onion jam, and stuffed tomato.

### *Pre - dessert*

### Pavlova

Meringue shell, pineapple and ginger chutney, coconut cream, and berry glaze

### *Small pastry*

Menu per person € 75

Portions are recalibrated to allow the entire proposal to be tasted at its best



# Valtellina

tasting menu

*Welcome from the kitchen*

Sciatt, chicory, and pears

Traditional Pizzocheri in “lavecc”

*Surprise Refreshment*

Polenta, egg, and Casera cheese

Braulio sorbet

*Small pastry*

Menu per person € 45

Portions are recalibrated to allow the entire proposal to be tasted at its best



# Valtellina

## the tradition

Bresaola from Livigno, plain or carpaccio (7)	€12/15
Sciatt, chicory and pear (1,7)	€12
Pizzoccheri in the typical 'lavecc' pot (1) upon reservation, also gluten free	€14
Rye Tagiatelle with Porcini Mushroom (1)	€16
Manfrigole (1,7) Buckwheat crepes filled with local cheese fondue	€12
Polenta Taragna or plain (without cheese/butter) <b>with flour from Molino Zamboni in Colorina (SO)</b> with venison in salmì with local alpine cheeses with sautéed porcini mushrooms	€17 €13 €16

# Cheese

selection of local, national, and international cheeses,  
served with homemade compotes, jams, and mustards

Selection of local or national and foreign cheeses Let us advise you!	€15/20
--------------------------------------------------------------------------	--------





## Kids special

Ham	€6
Lasagne “Bolognese”	€10
Pasta with tomato sauce or ragù sauce	€9
Potato gnocchi with butter	€9
Small grilled steak with french fries	€10
Breaded Chicken breast with french fries	€10
Polenta and cheese	€8
Ice cream with Smarties	€5
Strawberries cup plain or with whipped cream	€7

At their disposal: high chair, bib, cutlery, toys,  
coloring materials, welcome champagne,  
and plenty of cuddles!  
When possible, served before adults.



## Starters

new

### Dry-Aged Beef Carpaccio (5,8)

€25

with arugula and hazelnut pesto, crispy onion, sun-dried tomato ketchup, and Parmesan fondue

### Venison Tartare (1,7)

€22

served with whole wheat focaccia, crème fraîche, bone marrow, and buckwheat

new

### Polenta Ingot (1,3,7)

€15

Fried Polenta Bar accompanied by raspberry vinegar-pickled baby shallots, sweet Gorgonzola mayonnaise, porcini mushroom ragù, fried egg yolk and popcorn

new

### Octopus

€25

Grilled Octopus, tuna sauce foam, smoked paprika, and purple potato chips

new

### Mushroom (1,7)

€18

chanterelle mushroom pudding, breaded porcini mushroom cap, shiitake mushroom brioche, cardoncello mushroom steak, lemon-infused goat ricotta, and balsamic vinegar caviar

## Soups

### Seared Red Shrimp (2)

€22

Roman-style veal tripe, and shrimp bisque

### Ramen 2.0 (1,3)

€20

beef consommé, Valtellina rye noodles, black pig belly, and soft-boiled egg

### Potatoes & Mushrooms (1,7)

€15

Potato and mushroom velouté, ricotta flakes with parsley, and wholegrain bread wafer

**gluten free upon request**



## First Courses

### Artisanal Spaghetti (1,7)

€18

with yellow datterino tomatoes, piccadilly tomato cream, cherry tomato powder, confit tomatoes, green bean and arugula emulsion, and smoked ricotta

new

### “Tenuta Margherita” Risotto

€18

creamed with Eroe cheese, juniper-scented roast-deer, and raspberry coulis

### Ravioli (1,3,7)

€20

Thirty-Yolk Egg Ravioli filled with eggplant parmigiana, accompanied by a 30-month aged Parmesan cream, basil oil, and toasted Altamura bread

new

### Nettle Dumplings (1,7,8)

€16

with sour butter, Bra sausage, and hazelnut pesto

new

### Malfatti (1,4,7)

€15

Pan-Fried Bread Malfatti served with aged Scimudin fondue, smoked trout, its caviar, and fermented cranberry gel

## Seafood Main Course

### Norwegian cod slice (4,7)

€26

coated with buckwheat popcorn, beurre blanc sauce, parsley flavored oil and grilled cauliflower

new

### Bluefin Tuna (1,3,4,8)

€26

in a Pistachio Crust, served with aioli sauce, red onion jam and stuffed tomato



## Earth MainCourse

Beef Fillet (1,3,7) €35  
stuffed and coated with Porcini mushrooms, served with a mille-feuille of Anna potatoes, balsamic-glazed shallots, and Grotta cheese fondue

new

Duck Leg (7) €26  
in confit, accompanied by cassoeula sauce and polenta taragna

new

Venison Chop (1,3,7) €35  
Coated with Roasted Wheat and Vegetable Charcoal, served with sour cream emulsion, raspberry-glazed baby shallots, fresh baby spinach and blueberries

new

Veal Ossobuco (7,10) €24  
in mustard sauce, accompanied by a pan-fried Milanese rice cake

new

Il must (1,7,8) €26  
Salt-prepared lamb chops encrusted with pistachios, served with beetroot purée and roasted artichoke

## Signature Main Courses

Sautéed at the Gueridon with sauces  
and side dishes prepared by our chefs

Roast-deer by Antonio (1,7) BEST SELLER 2024 €40 per person  
Wellington style venison roast beef with smoked min 2 people  
potato purée and buttered thyme carrots

Côte de Boeuf/Ribeye steak €5,5 per 100gr

Fiorentina €7 per 100gr  
Different sizes, minimum weight approximately 1 kg



## Dessert

Coffee tartlet (1,3,7,8) €9  
Hazelnut praline, cappuccino-flavored namelaka, and salted caramel dressing

new

Pavlova (3,7) €8  
Meringue shell, pineapple and ginger chutney, coconut cream, and wild berries glaze

new

Chocolate Flan (3,7,8) €10  
with hazelnut insert, served with Fior di Latte ice cream and raspberry sauce

new

Milk Slice (1,3,7) €9  
Cocoa Biscuit, filled with white chocolate cream, Ovomaltine foam, and bilberries gel

new

Éclair (1,3,7,8) €8  
with bergamot cream, flambéed meringue and sugar-coated peanuts

Dessert Flambé (12,14) da €25  
Crêpes Suzette, peppered strawberries, flambéed banana

La boca l'è minga straca se la sè miga da vaca da €10  
Cheese tasting. Let yourself be guided in the choice between local, national and foreign cheeses.

In the mood for a classic or a traditional Valtellina dessert? We've got it!  
Ask our staff, we will be pleased to try to satisfy every request.

Cover charge: **€ 3.50 including bread and butter**

We kindly inform our guests that we do not provide separate bills.

To promote the best food quality some products are stored under intense cold.

## If you have any intolerance or allergy, always let our staff know before ordering.

We are ready to meet your needs taking all the necessary precautions and using specific and certified foodstuffs. Pursuant to EU Regulation 1169/2011 we invite our customers to inform our staff of any allergies, food intolerances or pathologies related to the food you may have so that we can offer you the best possible service.

List of substances or products that cause allergies

1. Cereals containing gluten, i.e. wheat, rye, barley, oats, spelt kamut or their derived strains and products
2. Crustaceans and crustacean products
3. Eggs and egg products
4. Fish and fish products
5. Peanuts and peanut products
6. Soy and soy products
7. Milk and milk products (including lactose)
8. Nuts, i.e. almonds, hazelnuts, walnuts, cashews, pecans cashews, pecans, Brazil nuts, pistachios, macadamia nuts or Queensland walnuts, and their products
9. Celery and celery products
10. Mustard and mustard products
11. Sesame seeds and products thereof
12. Sulphur dioxide and sulphites in concentrations greater than 10 mg/kg
13. Lupins and lupin products
14. Molluscs and mollusc products

Information on the presence of substances/products causing allergies or intolerances is available by contacting the staff.

It is also possible to consult the appropriate documentation which will be provided upon request.