




LO SCOIATTOLO

Ristorante

Dove il primo ingrediente è l'amore



Menù



Tutto comincia dal rispetto della materia prima.
Dalla volontà di raccontare emozioni.
Di dare gusto alle stagioni e da scandire ogni momento.

Azzurra e Leonardo



APPETIZERS

Walser cold cuts, traditional cheeses and cured meats,
honey-caramelized chestnuts € 19,00

Cured beef, walnuts, marinated apple
and fresh goat's cheese € 18,00

Beetroot "carpaccio", Bleu d'Aoste cheese
and fava beans cream € 16,00

Sweet-and-sour salmon trout with vegetables,
pan brioche € 18,00

Potato rösti, roasted cardoncello mushroom
and Fontina cheese foam € 18,00





FIRST COURSES

Smoked rice in local cheese sauce, onion ice-cream € 20,00

Muesbrochoto € 16,00

(typical soup of the Walser tradition made of black bread,
Gressoney Toma cheese and *meat broth)

*Wild garlic Chnéfléne, pinenuts cream
and **red shrimps tartare € 21,00

*Lamb ravioli, green peas cream and fried bread € 18,00

*Tagliolini with spring vegetables
and yolk “bottarga” € 18,00





SECOND COURSES



Grilled beef steak, green beans
and spring onions salad € 26,00

**Seared lamb leg steak, potato cream
and fried artichoke € 29,00

Soft egg, asparagus, hollandaise sauce
and rye bread € 18,00

*Guinea fowl supreme Valdostana style, sauteed agretti € 24,00

Roasted pork belly, baked spring onions
and fried potatoes € 24,00

DO NOT TOUCH MY CHEESE

Selection of cheeses and sauces 6pcs €15 / 12pcs €20





CREATED FOR THE LITTLE ONES
BUT ALSO GREAT FOR ADULTS

*Potato dumplings in Bleu d'Aoste cheese sauce € 16,00

Pasta in *tomato sauce or *ragout sauce € 14,00

*Spring vegetables soup € 14,00

Meatballs in tomato sauce, roast potatoes €16,00

*Chicken nuggets, ketchup sauce and roast potatoes € 16,00



Egg omelette with Parmigiano cheese,
roast potatoes € 14,00





DESSERT



Fresh seasonal fruit € 5,00

Our homemade ice creams € 7,00

Fior di latte homemade ice cream,
blueberries in syrup or grappa € 9,00

Crème caramel € 5,00

*Black cherry meringue cake € 9,00

*Gianduja creamy, white chocolate mousse and dark chocolate € 9,00

Tarte, pastry cream and strawberry €9,00



Hazelnuts millefeuille € 9,00

The products marked with * are fresh at the origin and treated, in the processing stages, with ultra rapid blast chilling.
The products marked with ** are frozen at the origin.
Allergens can be present in the treated food. In case of allergies or intolerance, the staff is at your complete disposal for further information. Game meat is the result of hunting and may contain traces of bullets.

