

## Starters...

- Carpegna prosciutto with Bleu d'Aoste cheese  
20,00 €
- Beef tartare with burrata, avocado, and egg yolk emulsion, cooked at low temperature ○  
21,00 €
- Creamed cod in zucchini blossoms with fresh tomato emulsion  
21,00 €
- Octopus carpaccio and shrimp tails in Mediterranean-style ○  
21,00 €
- Buffalo mozzarella with chopped cherry tomatoes, capers, and basil Taggiasca olives ✓  
20,00 €
- Vegetable flan with light Val d'Aosta-style fondue ✓  
20,00 €

## First Courses...

- Risotto with Zucchini Blossoms, Saffron, and Robiola ✓○  
20,00 €
- Open Vegetable Lasagna with Smoked Scamorza ✓  
20,00 €
- Mezzi Paccheri with Hare Ragù and Crispy Leek  
21,00 €
- Spaghettoni with Popped Cherry Tomatoes, Basil, Buffalo Stracciatella, and Caciocavallo Cheese ✓  
20,00 €
- Linguine Sautéed with Tuna Belly and Tomato Fillets  
22,00 €
- Pasta with Potatoes, Mussels, and Pecorino Cheese  
20,00 €

## Main Courses...

- Charcoal-Baked Salmon with Citrus Fennel Salad ○  
26,00 €
- Beef Tenderloin Bites with Oregano on a Tomato Sauce with Spinaches  
32,00 €
- Baked Glazed Veal Shank with Creamy Potatoes and Asparagus Tips ○  
28,00 €
- Beef carbonada with golden polenta croutons  
25,00 €
- Spiced chicken with roasted potatoes  
24,00 €
- Rosemary chickpeas flakes with oregano-infused eggplant and soy mayonnaise ✓  
20,00 €

We are happy to serve alternative **naturally gluten-free** ○ and **vegetarian foods** ✓

\*Frozen product | The product has been properly chilled in accordance with EC Regulation 852/2004. Thanks to the most advanced processing techniques, to ensure better quality, some products marked with the \*\* symbol have been chilled and stored at -20°C.  
Information regarding the presence of substances or products that cause allergies or intolerances is available on the website <https://www.billia.it/fooddrink/> or in printed form.

## Detox Menu

Herbal tea

Cereal fantasy, vegetable mignon, exotic fruit with tofu ✓

Crispy chickpea puff pastries with rosemary with aubergines and oregano soy mayonnaise ✓

Vegetable panna cotta with fruit sauce

€45,00

## 1908

Grilled entrecôte with its potatoes and seasonal vegetables ○

€32,00

Our veal cutlet with Saint-Oyen grilled ham and DOP Fontina cheese

€35,00

Beef fillet (220 gr.) with sautéed potatoes and seasonal vegetables ○

€38,00

Grilled fish (according to arrivals) with side dish of potatoes and seasonal vegetables ○

€38,00

## Dessert...

Creamy mascarpone and gianduja dessert with eggnog sauce

Coffee semifreddo with hazelnut and eggnog sauce

"Bianco mangiare" with red berries

Our friandises

12,00 €

Crème de Cogne / Crème caramel / La fiocca (whipped cream with grappa)

Panna cotta with berries sauce

Tart with seasonal fruit

Dessert of the day

10,00 €

# Children's Menu

Potatoes' gnocchi with tomato and basil  
Spaghetti with tomato sauce



Milanese escalope (chicken) with fries  
Hamburger with fries



Ice cream

€30,00



Scan the QRcode with your smartphone and download this menu so you can read it comfortably whenever you want

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