

ALTA



# Fish

Lobster roll with wasabi mayo, avocado and chives

Lobster roll\* erba cipollina, wasabi mayo, avocado

(1, 2, 3, 7, 10)

35€

Cantabrian anchovy, Codesa Gold Series, served on brioche bread with herb butter

Acciuga del cantabrico Codesa serie oro su pan brioche e burro alle erbe

(1, 3, 4, 7)

22€

Bluefin tuna tartare\* with truffle caviar, teriyaki and sriracha

Tartare tonno rosso\* con caviale di tartufo, teriyaki e sriracha

(1, 4, 6, 10)

28€

Smoked wild sockeye salmon with Greek yogurt and chives

Salmone selvaggio sokeye affumicato, yogurt greco e erba cipollina

(4, 7) GLUTEN FREE

22€

ALTA tartare with Mazara red prawns\*, pink grapefruit vinaigrette and fresh grapefruit

Tartare ALTA con gamberi rossi di Mazara\*, vinagrette al pompelmo rosa e il suo frutto

(2, 12) GLUTEN FREE

26€

BY RESERVATION ONLY

## Oysters

Ostriche

cad./each 8 €

## Langoustines

Scampi

cad./each 8 €

# Meat

Veal with tuna sauce and caper berry

Vitello tonnato con fiore di capperi

(3, 7) **GLUTEN FREE**

24€

Fassona beef tartare with classic condiments

Battuta di fassona con i suoi condimenti

(3, 10) **GLUTEN FREE**

28€

Foie gras with brioche bread and fig jam

Le foie gras con pan brioche e marmellata di fichi

(1, 3, 7, 12)

28€

# Vegetarian

Buffalo mozzarella tower with heart-shaped beefsteak tomato, Maldon salt, and Sichuan pepper

Torretta di bufala pomodoro cuore di bue, sale maldon e pepe sichuan

(7) **GLUTEN FREE** **VEGGIE**

22€

Waldorf salad: iceberg lettuce, green apple, celeriac, walnuts, Greek yogurt

Insalata Waldorf: iceberg, mela verde, sedano rapa, noci, yogurt greco

(7, 8, 9) **GLUTEN FREE** **VEGGIE**

18€

Capri salad: iceberg lettuce, fennel, carrots, orange, lemon

Insalata Capri: iceberg, finocchi, carote, arancia, limone

(12) **GLUTEN FREE** **VEGGIE**

20€

# Charcuterie

## Eros Buratti *Selection*

### Crudo di parma S.ilario

Considered a true excellence, unique for its delicate sweetness  
Recognized as one of the finest Italian cured hams

### Salame nostrano

Made from pure pork  
Representing the essence of Italian charcuterie tradition

### Prosciutto cotto Branchi

An outstanding product,  
renowned for its quality and traditional production techniques

### Coppa di montagna della Val nure

Premium cured meat with an intense flavor  
and a distinctive firm texture

## For one

Includes the entire Eros Buratti selection  
Served for one

GLUTEN FREE

25€

## To share

Includes the entire Eros Buratti selection  
Served to share

GLUTEN FREE

45€

# Cheese

## Eros Buratti *Selection*

### Camembert di bufala

Fresh buffalo milk cheese with a creamy texture, sweet taste, and the flavor and aroma of fresh milk

### Rosso di lago

A cheese characterized by its color derived from annatto seeds, which makes it more distinctive both in appearance and taste

### Nerina

Cheese preserved in ash, with a soft and creamy texture that leaves a sweet sensation that blends with light bitter notes derived from the charcoal

### Vaca straca

Over 90 days of aging to bring back the scents and aromas of the Valsassina countryside in every bite

## Cheese Board

(4 pcs.)

The complete Eros Buratti selection, served with jams, walnuts and honey

(7, 8, 12) **GLUTEN FREE**

22€

# Sandwich

## Terrace club sandwich

Sliced sandwich bread, iceberg lettuce, tomato, Branchi cooked ham, mayonnaise  
Pane in cassetta, insalata iceberg, pomodoro, prosciutto cotto Branchi, maionese

(1, 3, 7, 10)

22€

## Avocado toast

Loaf bread, smoked salmon, fresh avocado cream, chives  
Pane in cassetta, salmone affumicato, crema di avocado fresco, erba cipollina

(1, 3, 4)

22€

## Toast

Loaf bread, Branchi cooked ham, cheese, tomato  
Pane in cassetta, prosciutto cotto Branchi, formaggio, pomodoro

(1, 3, 7, 10)

12€

# Appetizer

## Cheddar Nachos and guacamole

Nachos Cheddar e guacamole

(7, 1)

16€

## Nachos with chickpea hummus and ruby paprika

Nachos Hummus di ceci e paprika rubino

(11, 1)

16€

## Eros Buratti Selection

### Italian pickled vegetable relish

Giardiniera

(7, 8, 9) **GLUTEN FREE** **VEGGIE**

13€

### Matera artichokes

Carciofi di Matera

(7, 8, 9) **GLUTEN FREE** **VEGGIE**

12€

# Dessert

In our selection, we use only fresh, natural local ingredients to ensure authentic quality and flavour, working alongside outstanding local producers such as the artisanal dairy Latteria di Crodo, from which we have selected our dessert products.

## Meringata artigianale

Light and refined dessert, made with fresh mountain cream.

(3, 7)

9€

## La fiocca

Typical dessert from Valdossola with a soft and enveloping texture, fresh mountain cream, and Italian meringue with dark chocolate sauce

(3, 7)

9€

## Pistachio semifreddo with salted caramel

Semifreddo al pistacchio e caramello salato

(3, 7, 8)

9€

## Hazelnut semifreddo with dark chocolate

Semifreddo alla nocciola e cioccolato fondente

(3, 7, 8)

9€

## Raspberry semifreddo with white chocolate

Semifreddo al lampone e cioccolato bianco

(3, 7)

9€

PLEASE BE ADVISED THAT THE FOOD AND BEVERAGES PREPARED AND SERVED IN THIS ESTABLISHMENT MAY CONTAIN INGREDIENTS CONSIDERED ALLERGENS. FOR ANY INFORMATION, PLEASE ASK THE STAFF

1. Glutine  
2. Crostacei  
3. Uova  
4. Pesce

5. Arachidi  
6. Soia  
7. Latte  
8. Frutta a guscio

9. Sedano  
10. Senape  
11. Sesamo  
12. Solfiti

13. Lupini  
14. Molluschi

# Café

Illy Espresso	2,50€	Double Illy Espresso	4€
Cappuccino	3,50€	Latte Macchiato	3,50€
Small Coffee Cream (Illy)	4€	Large Coffee Cream (Illy)	6€
Tea & Herbal Infusions	4€	Still or Sparkling Water	
		0.75L	0.50L (Take Away)
		3€	2€

# Pastries

French croissant with apricot jam Croissant con confettura di albicocca	3€	Pain au chocolat Brioche al cioccolato	3€
Mini krapfen with pastry cream Mini krapfen con crema pasticceria	3€	Pecan & maple syrup twist Treccia con noci pecan e sciroppo d'acero	3€

# Fruit juices

GOI Premium Natural Fruit

6€

Peach, Pear, Apricot, Blueberry, Strawberry  
Pesca, Pera, Albicocca, Mirtillo, Fragola

# Ice cream

Nuii Ethiopian Coffee	Tiramisù Bites
Nuii Pistachio	Fantastikos
Nuii Gianduia	Fruit Explosion Bites
Nuii Mango	Smarties Pop Up
Maxi Bon Classic	Hello Kitty Ice Cream
Maxi Bon Pops	Mottarello
Maxi Bon Red Berry	Fortunello
Baci Perugina	Concertino
Coppa del Nonno	3€
Extreme Maxi Cone Vanilla	
Extreme Maxi Cone Caramel	Ice Pops
Extreme Maxi Cone Amarena	La Cremosa Cone
	GLUTEN FREE LACTOSE FREE
4€	3€

# Soft drinks

4€

Coca-Cola / Coca-Cola Zero / Soda

Organic Lemonade

Organic Orange Soda

Iced Tea Lemon / Peach

Thomas Henry Tonic Water

Thomas Henry Ginger Beer

# Cocktails

12€

## Mojito

(White Rum, Sugar, Lime, Soda Water, Mint)

## Campari Negroni

(Campari, Vermouth Rosso Cinzano 1757, Bulldog Gin)

## Vodka Lemon

(Vodka, Lemon Soda)

## Campari Americano

(Campari, Vermouth Rosso Cinzano 1757, selz)

## Gin & Tonic

(Beefeater / Bombay / Hendrick's / Bulldog)

## Gin Fizz

(Gin, Lemon Juice, Sugar, Soda Water)

## Moscow Mule

(Vodka, Ginger Beer, Lime Juice)

## Espolòn Paloma

(Espolòn Blanco Tequila, Lime Juice, Agave Syrup, Thomas Henry Pink Grapefruit)

# Spritz

9€

## Aperol Spritz

(Aperol, Prosecco, Soda Water)

## Campari Spritz

(Campari, Prosecco, Soda Water)

## Hugo Spritz

(Elderflower Syrup, Prosecco, Soda Water)

## Cynar Spritz

(Cynar, Prosecco, Soda Water)

## Sarti Rosa Spritz

(Sarti Rosa, Prosecco, Soda Water)

## Limoncello Spritz

(Limoncello, Prosecco, Soda Water)

# Aperitifs

Campari Soda

4€

Crodino

4€

# Wines

(by the glass)

White / Rosé  
Arneis Karmis

7€

Red  
Barbera d'Alba

7€

Prosecco

7€

Sparkling Rosé  
Côte de Provence rosé

10€

# Beer

## Draft

Poretta "4 Luppoli"

Small 20cl

5€

Large 40cl

8€

## Bottled

Corona

7€

Brooklyn East IPA

8€

Brooklyn IPA

ALCOHOL-FREE

8€

## Craft Beer

S-Vais (Weizen)

9€

Ganassa Chiara Lager

9€

Fiola Chiara

GLUTEN FREE

9€

BY BIRRIFICIO BALABIOTT

# Digestifs

Cynar Arneis Karmis 6€	Braulio Braulio 6€
Vermouth di Torino Rosso Del Professore 6€	Amaro del Capo Arneis Karmis 6€
Vermouth Classico Del Professore 6€	Grappa Amarone 36 mesi Castagner 8€
Grappa Brunello di Montalcino Castagner 8€	

# Spirits

SHOT		ON THE ROCKS
6€	Gin Mare	10€
6€	Hendrick's	10€
6€	Bulldog Gin	10€
6€	Gin del Professore "À la Madame"	10€
7€	Beluga	12€
6€	Absolut Elyx	10€
6€	Grey Goose	10€
7€	Belvedere	12€
6€	Espolòn Añejo	10€
7€	Patrón Añejo	12€
6€	Patrón Reposado	10€
6€	Appleton Estate 8Y	10€
	Caol Ila 12Y	10€
	Lagavulin 16Y	14€

# Wine List

# White

Chardonnay  
Prediomagno

32€

Sauvignon  
Prediomagno

34€

Arneis Langhe  
Livia Fontana

GLASS: 7€    BOTTLE: 34€

Curtefranca Bianco 2024  
Ca' del Bosco

38€

Lugana Le Quaiare  
Bertani

36€

Karmis Bianco Isola dei Nuraghi IGT  
Contini

GLASS: 7€    BOTTLE: 32€

I Giganti del Bianco  
Contini

38€

Chablis 2023 Chardonnay  
Domaine Servin

60€

Sancerre Les Romains Sauvignon  
Domaine Fouassier

70€

Pouilly-Fuissé Chardonnay  
Trenel

75€

# Magnum

Karmis Bianco Isola dei Nuraghi IGT

Contini

70€

## Half bottles

0.375 L

Karmis Bianco Isola dei Nuraghi IGT

Contini

18€

# Rosé

Rosé

Livia Fontana

34€

I Giganti Rosa Rosato Tharros IGT

Contini

34€

# Sparkling

Prosecco Valdobbiadene DOCG Millesimato Extra Dry  
Canella

GLASS: 7€    BOTTLE: 32€

Franciacorta Extra Brut Prestige Ed. 48  
Ca' del Bosco

50€

Franciacorta Dosaggio Zero 2020  
Ca' del Bosco

75€

Franciacorta Satèn 2020  
Ca' del Bosco

75€

Bellavista Cuvée Brut Alma Non Dosato  
Bellavista

75€

Bellavista Satèn Brut  
Bellavista

95€



# Rosé Sparkling

Brut Rosé Metodo Martinotti  
Prediomagno

36€

Franciacorta Extra Brut Prestige Rosé Ed. 47  
Ca' del Bosco

58€

Côtes de Provence Rosé  
Miraval

GLASS: 10€    BOTTLE: 60€

# Magnum Rosé Sparkling

Côtes de Provence Rosé  
Miraval

130€



# Champagne

Armand de Brignac

500€

Dom Perignon

450€

Perrier-Jouët Brut

120€

Perrier-Jouët Rosé

160€

Perrier-Jouët Belle Epoque

350€

Moët & Chandon

110€

