

La Brace
In Valtellina dal 1851



Menù

NEW TRADITION

TASTING MENU

VALTELLINA... IN OUR STYLE

ANTIPASTO VALTELLINA

Beef bresaola, bacon, salami, ham from the Orobic valleys, with Sciatt and Taroz.

PIZZOCCHERI

Traditional buckwheat tagliatelle from Valtellina, layered with cabbage, potatoes, Casera cheese, and a final touch of melted butter infused with garlic and sage

GANASSA

Slow cooked at low temperature beef cheek accompanied by a braised meat sauce and rustic taragna polenta.

TORTA SARACENA

Buckwheat sponge cake infused with whipped cream and blueberry jam, garnished with crushed hazelnuts.

Full tasting menu served with a glass of Valtellina wine of your choice

44,50
euro

Service charge and bread

2,50
euro

AUTHENTICITY IS OUR DEDICATION

We work every day with local ingredients, carefully selecting regional suppliers and using mostly zero-mile produce.

Authentic flavours begin with genuine choices.

SEASONAL PROPOSAL

FROM THE AWAKENING PEAKS



APPETIZER

BATTUTA



Beef tartare with crispy asparagus salad, quail egg, and a duo of mayonnaises: aioli and roasted pepper

15,00
euro

FIRST COURSES

ASPARAGUS



Risotto with asparagus cream and crispy tips

13,00
euro

LA CREP



Crepes stuffed with asparagus and leeks

12,00
euro

SECOND COURSE

ASPARAGI BISMARCK



Asparagus au gratin with butter and Parmesan, served with wild eggs in free-range eggs

20,00
euro

Our cuisine is born from the respect
for the seasons, from care for quality
and from the constant attention to tradition.

A P P E T I Z E R S

TAROZ e SALAM



Rustic mashed potatoes and green beans seasoned with Casera cheese and a touch of butter, garlic and onion served with local salami

13,00
euro

TRADIZIONE IN FUMO



Marbled beef bresaola served with smoked butter and artisanal breadsticks

13,00
euro

CRISP DELLE ALPI



Alpine ricotta mousse, porcini mushrooms* and bresaola alternated with crispy parmesan wafers. The dish is completed with wine reduction, mushrooms in oil*, crumble and bresaola chips

13,00
euro

L'UOVO NEL NIDO



Slow-cooked at low temperature wild egg, polenta nest and fried leek with Taleggio cream

12,00
euro

TARTARE



Seasoned beef tartare, brioche loaf and Yuzu Kosho sauce

15,00
euro

CHEESE SELECTION



Selection of Valtellina cheeses from the Slow Food Presidium of Val Gerola: Féen and Storico Ribelle young and aged, served with apple jam, caramelized onion jam, and wildflower honey

15,00
euro

SCIATT



Typical buckwheat pancakes with Casera cheese served with seasoned green salad

11,00
euro

MAIN COURSES

Our pasta is handmade by our chefs
with traditional Techniques, celebrating the
flavours of every ingredient and the soul of true
craftmanship

ANATRELLA		15,00 euro
Fresh egg pasta tagliatelle with muscovy duck ragù*		
PIZZOCCHERI		14,00 euro
Traditional buckwheat tagliatelle from Valtellina, layered with cabbage, potatoes, Casera cheese, and a final touch of melted butter infused with garlic and sage		
LA STORICA		16,00 euro
Crepes with Storico Ribelle (alpine cheese, SlowFood presidium product of Val Gerola) and homemade pesteda		
UN RISOTTO		14,00 euro
Creamed rice with Féen (dairy cheese, SlowFood presidium of Val Gerola) with red wine reduction and bresaola chips		
BOTTON D'ORO		15,00 euro
Fresh egg pasta buttons with a beef filling, dressed with lemon - infused butter and chives		
Chef's SOUP		10,00 euro
Ask our staff		

Available
GLUTEN-FREE TAGLIATELLE

The preparation takes place in the same kitchen,
the possibility of contamination is not excluded.

S E C O N D C O U R S E S

Each second course is accompanied by a side dish selected by our chefs to give balance to each dish.

FILETTO UBRIACO



Beef fillet with red wine reduction, and taroz

28,00
euro

COSTINE BBQ



Slow cooked pork ribs with BBQ sauce and french fries*

16,00
euro

LO STINCO



Pork shank glazed with mustard and wildflower honey with rustic taragna polenta

19,00
euro

LA MUGNAIA RIVISITATA



Trout from Val Masino bred in spring water with caper sauce, lemon, and rustic mashed potatoes with vegetable ribbons

23,00
euro

L'INVOLTINO



Chicken roll with Latteria cheese in pork net with spinach flan* and Genepì reduction

15,00
euro

GINO'S TRADITIONAL DISHES

PECORA AL POMODORO



Sheep* bred in the wild cooked in tomato sauce and herbs with rustic taragna polenta

16,00
euro

TRIPPA



Red stewed veal tripe with potatoes and beans

14,00
euro

GRILLED

Our meats are dry aged for at least 35 days in dehumidified chambers at controlled temperature, enhancing their favour and texture.

It is cooked on the grill, exclusively over vegetable wood charcoal.

TAGLIATA

200g beef sirloin

24,00

euro

SAUSAGE

Homemade mixed beef and pork sausage with red wine and spices

15,00

euro

GALLETTO

Galletto Vallsplugu CBT marinated with onion and lemon

19,00

euro

FIorentina

Beef Florentine of minimum 800 g.
Ask to our staff for other sizes

8,50

euro per hg

COSTATA

500 g rib-eye steak

42,00

euro

FILETTO

200 g beef tenderloin

28,00

euro

PICANHA

300 g rump steak

32,00

euro

All grilled meats are accompanied by baked potatoes and grilled vegetables.

SIDE DISHES

TAROZ		6,50 euro
POLENTA		5,50 euro
FRENCH FRIES		4,50 euro
MIXED SALAD		4,50 euro
GREEN SALAD		4,00 euro

FOR CHILDREN

TAGLIATELLE POMODORO	  	11,00 euro
Fresh egg pasta Tagliatelle with tomato sauce		
TAGLIATELLE RAGÙ	   	12,00 euro
Fresh egg tagliatelle with beef ragù		
MILANELLA	   	17,00 euro
Milanese style turkey cutlet* with french fries*		

DESSERTS

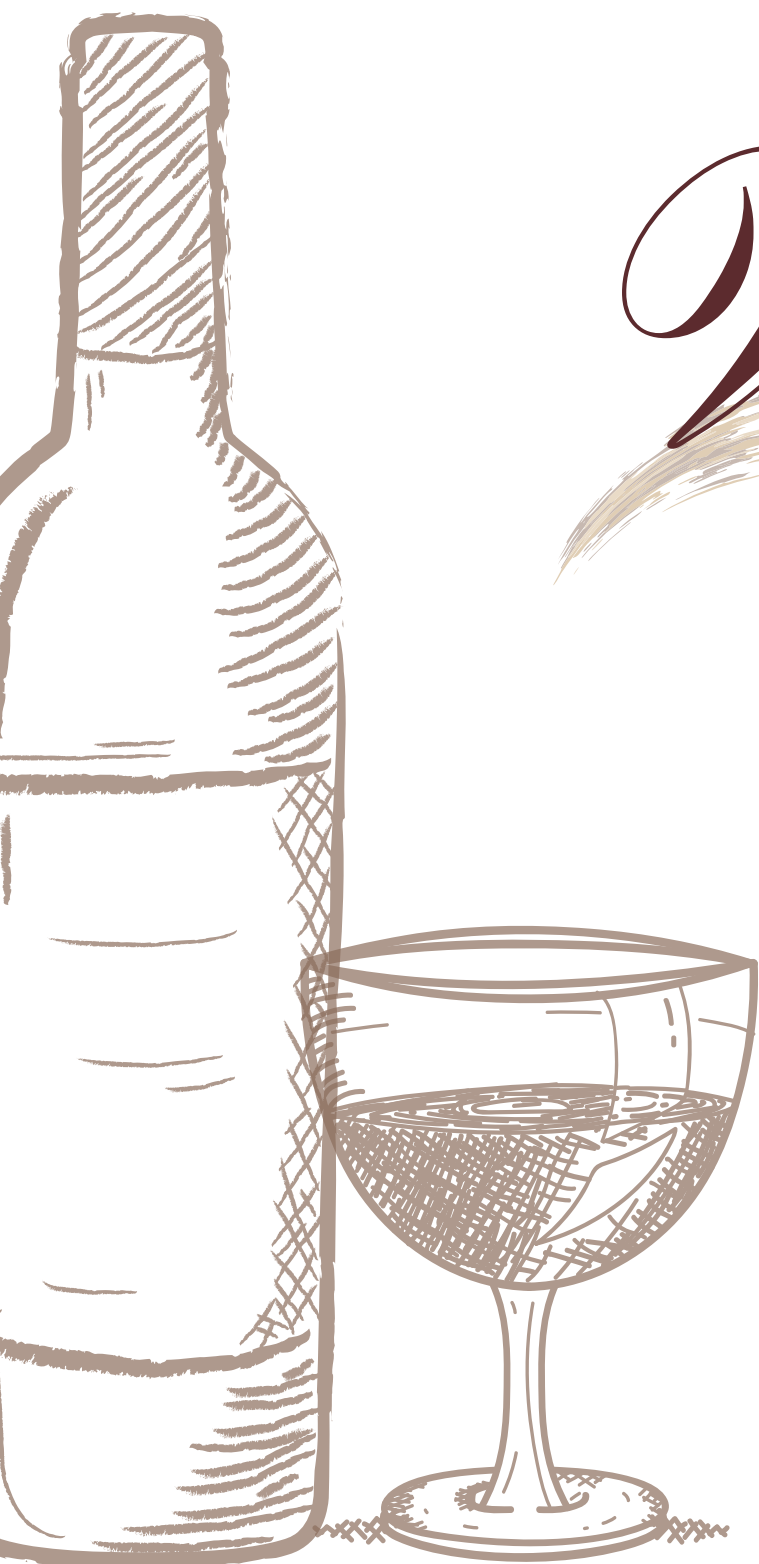
DESSERT TROLLEY	   	6,00 euro
Cakes, Tarts, Apple strudel		
Tiramisù with rice sponge ladyfingers		
Panna cotta with fresh sauce		
Fruit cup		
Vanilla Ice cream		
Lemon sorbet		
Braulio sorbet		

SERVICE CHARGE AND BREAD	2,50 euro
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Wines

OUR SELECTION



W I N E S



HOUSE RED WINE

Red wine - zona Maroggia
from the farmer | Vol. 12%

Nebbiolo

3,00

1/2 11,70

17,00
euro

1/4 5,90

VALPOLICELLA RIPASSO

Red wine - Veneto
Az. ag. Monte Zovo | Vol. 14%

Corvina
Corvinone
Rondinella

6,40

32,00
euro

LA CAPÜSCENA

Rosso di Valtellina DOC - Buglio in Monte
Az. ag. Moia Lucia | Vol. 13,5%

Nebbiolo

5,50

27,00
euro



HOUSE WHITE WINE

Bianco Trebbiano - Marche
from the farmer | Vol. 12%

Trebbiano

3,00

1/2 12,20

18,00
euro

1/4 6,20

ALPI RETICHE

Alpi Retiche IGT - Valtellina
Nino Negri cellar | Vol. 11,5%

Nebbiolo

5,20

27,00
euro

FROM VALTELLINA

SMALL LOCAL PRODUCERS

RED



MAROGGIA

Valtellina superiore DOCG - Maroggia
Bianchi Fanciulli cellar - Ere (Buglio in Monte) | Vol. 13,5%

Nebbiolo

31,00
euro

ROCCASCISSA

Rosso di Valtellina DOC
Soc. Coop. agr. Vita Nova - Berbenno di Valtellina | Vol. 13,5%

Nebbiolo

27,00
euro

INFERNO riserva

Valtellina superiore DOCG - Inferno
Az. ag. Nobili Nicola - Tresivio | Vol. 13,5%

Nebbiolo

37,00
euro

SASSI SOLIVI

Valtellina superiore DOCG - Sassella
Coop. ag. Triasso e Sassella - Triasso | Vol. 13%

Nebbiolo

36,00
euro

GRUMELLO

Valtellina superiore DOCG - Grumello
Soc. coop. ag. Il Gabbiano - Sondrio | Vol. 13,5%

Nebbiolo

32,00
euro

PR28

Valtellina superiore DOCG
Soc. ag. La Spia - Castione Andevenno | Vol. 13,5%

Nebbiolo

38,00
euro

MOST POPULAR RED WINES



MALAROGGIA

Rosso di Valtellina - Maroggia
Assoviuno cellar | Vol. 13%

Nebbiolo

28,00
euro

MAROGGIA

Valtellina superiore - Maroggia
Assoviuno cellar | Vol. 13%

Nebbiolo

33,00
euro

MAROGGIA riserva

Valtellina superiore DOCG - Maroggia
Assoviuno cellar | Vol. 13,5%

Nebbiolo

36,00
euro

PARADISO riserva

Valtellina superiore DOCG
Pietro Nera cellar | Vol. 13,5%

Nebbiolo

39,00
euro

GIUPA riserva

Valtellina superiore DOCG
Az. ag. Caven | Vol. 13,5%

Nebbiolo

40,00
euro

NEBBIOLO riserva

Valtellina superiore DOCG
Nino Negri cellar | Vol. 13,5%

Nebbiolo

37,00
euro

MAZER

Valtellina superiore DOCG
Nino Negri cellar | Vol. 13,5%

Nebbiolo

39,00
euro

QUADRIO

Valtellina superiore DOCG
Nino Negri cellar | Vol. 13,5%

Nebbiolo
Merlot

32,00
euro

VALGELLA

Valtellina superiore DOCG - Valgella
Nino Negri cellar | Vol. 13%

Nebbiolo

31,00
euro

CA' MOREI

Valtellina superiore DOCG - Valgella
Soc. Ag. Fay | Vol. 13,5%

Nebbiolo

43,00
euro



VIGNA FRACIA

Valtellina superiore DOCG - Valgella
Nino Negri cellar | Vol. 14%

Nebbiolo

49,00
euro

MAFERIN

Valtellina superiore DOCG - Valgella
Balgera vini &C | Vol. 12,5%

Nebbiolo

36,00
euro

GRUMELLO

Valtellina superiore DOCG - Grumello
Nino Negri cellar | Vol. 13,5%

Nebbiolo

33,00
euro

VIGNA SASSOROSSO

Valtellina superiore DOCG - Grumello
Nino Negri cellar | Vol. 13,5%

Nebbiolo

46,00
euro

LA CASTELLINA

Valtellina Superiore DOCG - Sassella
Az. ag. La Castellina Fondazione Fojanini | Vol. 13,5%

Nebbiolo

36,00
euro

SOMMAROVINA

Valtellina superiore DOCG - Sassella
Mamete Prevostini cellar | Vol. 13,5%

Nebbiolo

44,00
euro

LE TENSE

Valtellina superiore DOCG - Sassella
Nino Negri cellar | Vol. 13,5%

Nebbiolo

39,00
euro

SASSELLA riserva

Valtellina superiore DOCG - Sassella
Pietro Nera cellar | Vol. 13%

Nebbiolo

39,00
euro

INFERNO

Valtellina superiore DOCG - Inferno
Nino Negri cellar | Vol. 13,5%

Nebbiolo

34,00
euro

INFERNO riserva "Al Carmine"

Valtellina superiore DOCG - Inferno
Az. ag. Caven | Vol. 13,5%

Nebbiolo

41,00
euro

VIGNA CA' GUICCIARDI

Valtellina superiore DOCG - Inferno
Nino Negri cellar | Vol. 14%

Nebbiolo

46,00
euro

SFORZATI



SFURSAT

Sforzato di Valtellina DOCG
Nino Negri cellar | Vol. 15,5%

Nebbiolo

53,00
euro

5 STELLE SFURSAT

Sforzato di Valtellina DOCG
Nino Negri cellar | Vol. 15,5%

Nebbiolo

84,00
euro

CORTE DI CAMA

Sforzato di Valtellina DOCG
Mamete Prevostini cellar | Vol. 15,5%

Nebbiolo

59,00
euro

1946

Sforzato di Valtellina DOCG
Plozza cellar | Vol. 15%

Nebbiolo

48,00
euro

WHITE WINES

CA' BRIONE

Alpi retiche IGT
Nino Negri cellar | Vol. 13%

Chardonnay
Savignon
Incrocio Manzoni
Nebbiolo

44,00
euro

I CASINI

Alpi retiche IGT
Assoviuno cellar | Vol. 12,5%

Nebbiolo
Cortese
Trebiano
Incrocio Manzoni

27,00
euro

ALPI RETICHE

Alpi retiche IGT
Nino Negri cellar | Vol. 11,5%

Nebbiolo

27,00
euro

S M A L L B O T T L E S

RED WINES



QUADRIO

Valtellina superiore DOCG
Nino Negri cellar | Vol. 13,5%

Nebbiolo
Merlot

19,00
euro

RED EDITION "Grumello"

Valtellina superiore DOCG - Grumello
Plozza cellar | Vol. 13%

Nebbiolo

20,00
euro

RED EDITION "Sassella"

Valtellina superiore DOCG - Sassella
Plozza cellar | Vol. 13%

Nebbiolo

22,00
euro

BLACK EDITION "Sforzato"

Valtellina superiore DOCG
Plozza cellar | Vol. 16,5%

Nebbiolo

27,00
euro

GRANAIO

Chianti classico DOCG - Toscana
Melini cellar | Vol. 14,5%

Sangiovese

17,00
euro

WHITE WINES

SOAVE CLASSICO

Soave classico DOC - Veneto
Lamberti cellar | Vol. 13%

Garganega
Trebiano di Soave

16,00
euro

FROM ITALY

RED WINES



BONARDA

Vino Frizzante DOC dell'Oltrepo' pavese - Lombardy
Conti di Gambarana cellar | Vol. 12,5%

Croatina

25,00
euro

MODUS

Toscana IGT - Tuscany
Ruffino cellar | Vol. 15%

Sangiovese
Merlot
Cabernet Sauvignon

35,00
euro

BOLGHERI

Bolgheri IGT - Tuscany
Melini cellar | Vol. 13,5%

Merlot
Cabernet Franc
Cabernet Sauvignon

40,00
euro

BRUNELLO DI MONTALCINO

Brunello di Montalcino DOCG - Tuscany
Melini cellar | Vol. 14,5%

Sangiovese

58,00
euro

RISERVA DUCALE ORO

Chianti classico DOCG - Tuscany
Ruffino cellar | Vol. 14,5%

Sangiovese
Merlot
Cabernet Sauvignon

37,00
euro

GOVERNO ALL'USO TOSCANO

Chianti DOCG - Tuscany
Melini cellar | Vol. 15%

Sangiovese

27,00
euro

LA MONELLA

Barbera del Monferrato frizzante DOC - Piedmont
Braida cellar | Vol. 14%

Barbera

32,00
euro

DOLCETTO D'ACQUI

Dolcetto d'acqui DOCG - Piedmont
Ca' Bianca cellar | Vol. 13%

Dolcetto

28,00
euro

BAROLO

Barolo DOCG - Piedmont
Ca' Bianca cellar | Vol. 13,5%

Nebbiolo

41,00
euro

PRODUTTORI DEL BARBARESCO

Barbaresco DOCG - Piedmont
Coop. soc. ag. Barbaresco | Vol. 14,5%

Nebbiolo

47,00
euro



AMARONE COSTASERA

Amarone classico della valpolicella DOCG - Veneto
Masi cellar | Vol. 15%

Corvina
Rondinella
Molinara
Oseleta

50,00
euro

ARCI NÖIS

Cannonau di sardegna DOC - Sardinia
Coop. ag. Onnis | Vol. 13,5%

Cannonau

26,00
euro

AYUNTA NAVIGABILE

Etna Rosso DOC - Sicily
Soc. semp. ag. Ayunta | Vol. 14%

Nerello Mascalese
Nerello Cappuccio

35,00
euro

WHITE WINES

MÜLLER THURGAU

vino frizzante Trevenezie IGT - Trentino
Conti d'Arco cellar | Vol. 11%

Müller Thurgau

24,00
euro

JOSEPH GEWÜRZTRAMINER

Alto Adige DOC - Südtirol
Hofstätter cellar | Vol. 14%

Gewürztraminer

33,00
euro

FOLÀR

Lugana DOC - Veneto
Santi cellar | Vol. 13%

Turbiana
(trebbiano di lugana)

26,00
euro

SORTESELE

Pinot grigio Valdadige DOC - Veneto
Santi cellar | Vol. 12,5%

Pinot grigio

27,00
euro

LIBAIO

Toscana IGT - Tuscany
Ruffino cellar | Vol. 13%

Chardonnay

25,00
euro

RE MANFREDI "Bianca degli Svevi"

Basilicata IGT - Basilicata
Castello Monaci cellar | Vol. 13%

Aglianico

28,00
euro

VIVIRI

Vino bianco di Sicilia DOC - Sicily
Tenute Rapitalà cellar | Vol. 13,5%

Grillo

25,00
euro

FROM THE REST OF THE WORLD

FRANCE



SANCERRE "Pinot Noir"

Sancerre AOC - Loira
La Poussie cellar | Vol. 14%

Pinot Nero

50,00
euro

CRU MONPLAISIR

Bordeaux Supérieur AOC - Bordeaux
Gonet Médeville cellar | Vol. 14%

Merlot
Cabernet Sauvignon
Cabernet Franc

43,00
euro

BUBBLES and CHAMPAGNE

VEUVE CLICQUOT Brut

Champagne AOC - France
Veuve Clicquot cellars | Vol. 12%

Pinot Nero
Chardonnay
Pinot Meunier

70,00
euro

BERLUCCHI '61 Extra Brut

Franciacorta - Lombardy
Berlucchi cellar | Vol. 12,5%

Pinot Nero
Chardonnay

35,00
euro

AKELUM Extra Dry

Prosecco Superiore DOCG - Veneto
Az.ag. Andreola | Vol. 11,5%

Glera

27,00
euro

BOLLE' Extra Dry

Vino spumante - Veneto
Az. ag. Andreola | Vol. 11%

Glera

22,00
euro

MOSCATO D'ASTI

Moscato d'Asti DOCG - Piedmont
Ca' Bianca cellar | Vol. 5%

Moscato Bianco

26,00
euro

W A T E R A N D D R I N K S

STILL OR SPARKLING WATER 92 cl

2,50
euro

DRINKS PET 50 cl

3,50
euro

Coca Cola - Sprite - Fanta - peach The - lemon The

D R A F T B E E R



30 cl



40 cl



1 lt



1,5 lt

LIGHT TUBORG

4,00
euro

5,50
euro

12,00
euro

16,50
euro

GANTER WOODAN RED

4,50
euro

6,50
euro

13,00
euro

18,00
euro

PANACHÉ beer and sprite

3,50
euro

5,00
euro

B O T T L E S O F B E E R

GANTER HELLES HEFE WEIZEN 50 cl

5,90
euro

BECK'S 33 cl

3,90
euro

CERES 33 cl

4,10
euro

HEINEKEN 33 cl

3,90
euro

BITTERS and LIQUEURS

BRAULIO	3,00 euro
BRAULIO RISERVA	4,50 euro
NATIONAL BITTERS	3,00 euro
NATIONAL LIQUEURS	3,00 euro

BRANDY and COGNAC

MARTEL COGNAC	6,00 euro
VECCHIA ROMAGNA	3,00 euro

W H I S K Y

GLEN GRANT	3,80 euro
JACK DANIELS	4,20 euro
LAGAVULIN, TALLISKER 10	6,00 euro

G R A P P A S and S P I R I T S

A selection of INVITTI GRAPPAS, traditionally distilled in Valtellina	from 3,70 to 4,50 euro
SCHENATTI VALTELLINESI	from 3,30 to 4,90 euro
VODKA	3,00 euro
RUM MATUSALEM	5,00 euro

ALLERGENS

CE 1169/2011 REGULATION - Annex II SUBSTANCES OR PRODUCTS CAUSING ALLERGIES OR INTOLLERANCES

On the menu, next to the name of each dish there is an icon of the allergens contained among the ingredients.



Cereals containing gluten (wheat, barley, rye, oats, spelt, Kamut, or their hybrid strains) and derived products



Crustaceans and derived products



Egg and derived products



Fish and derived products



Peanuts and derived products



Soy and derived products



Milk and derived products (including lactose)



Tree nuts, namely almonds (*Amigdalus communis*), hazelnuts (*Corylus avellana*), walnuts (*Juglans regia*), cashew nuts (*Anacardium occidentale*), pecans (*Carya illinoensis* (Wangenh.) K. Koch), Brazil nuts (*Bertholletia excelsa*), pistachios (*Pistacia vera*), macadamia nuts (*Macadamia ternifolia*), and derived products.



Celery and derived products



Mustard and derived products



Sesamo seeds and derived products



Sulphur dioxide and sulphites in concentrations higher than 10 mg/kg or mg/l expressed as SO₂



Lupin and its derived products



Molluscs and their derived products

All the foods we prepare may contain TRACES of the listed allergens, because each dish is prepared in a single kitchen.

Other information



vegetarian dish



slightly spicy



Gluten-free



It may contain frozen foods
(The food is indicated with an * in the description)

For any dietary needs, please contact our staff in advance.

La Brace

In Valtellina dal 1851

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