

*La Brace*

In Valtellina dal 1851



*Menù*  
NEW TRADITION



**S I N C E 1 8 5 1**  
**A F A M I L Y S T O R Y**  
**T H A T K E E P S R E N E W I N G I T S E L F**



The story of La Brace began in 1851, when Angelo Cattaneo, steward of the Guicciardi Counts, took over the activity and turned it into a postal station.



Thirty years later, thanks to Leopoldina - a woman of strong character and vision - the place truly came alive. Beneath the arcades, she served braised meat and polenta together with the local Maroggia wine, while farmers showed their produce and merchants closed deals. The table became the heart of a lively atmosphere where people, stories, and traditions met. From that moment, the Cattaneo family carried the legacy from one generation to the next. Each contributed in their own way, transforming the old postal station into an authentic place made of people, passion, and hospitality.



Over time, La Brace changed with the years: from trattoria to tavern, restaurant, hotel, and bar. Yet for more than 170 years, the spirit has remained the same: a warm and genuine welcome that makes every guest feel part of the story.

In the 1970s, Gino Cattaneo, the current owner, renewed the place with vision. From the ancient arcades and stables he created the first restaurant hall, modern in comfort yet still faithful to rustic 19th-century charm. From a modest 50 m<sup>2</sup> business, he developed La Brace into what it is today: a landmark and a way to share the soul of Valtellina.

For Gino, innovation always means respecting tradition. Each dish tells the story of Valtellina, through genuine ingredients and family recipes.

## TASTING MENU

# V A L T E L L I N A I N O U R S T Y L E

### TAROZ AND MASCHERPA

Rustic mashed potatoes and green beans seasoned with Casera cheese and a burst of butter, garlic and onion, served with fresh alpine ricotta

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### PIZZOCCHERINO

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

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### GANASSINO

90g slow-cooked beef cheek with braised sauce and taragna polenta

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### 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


**37,50**  
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.



# A P P E T I Z E R S

**TAROZ E SALAM**  **13,00**  
euro  
Rustic mashed potatoes and green beans seasoned with Casera cheese and a touch of butter, garlic and onion served with local salami

**MANZO RIBELLE**  **14,00**  
euro  
Marbled beef bresaola with Storico Ribelle cheese foam and rye crisp

**TAGLIERE BRACE**  (Recommended for 2 people) **22,00**  
euro  
Beef bresaola – salami – lard – sciatt – taroz – semi-aged Latteria cheese – bruschetta with marinated Val Masino trout

**CRISPY PRAWN**  **18,00**  
euro  
5 Crispy prawn in kataifi pastry with sweet & sour sauce

**TARTARE**   **15,00**  
euro  
Beef tartare with olive oil, salt and lemon, served with crunchy asparagus salad, aioli sauce and pepper cream

**CHEESE SELECTION**     **15,00**  
euro  
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




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




# MAIN COURSES

We celebrate seasonal ingredients, bringing to the table the true essence and authenticity of artisanal tradition.

**TRY TO CATCH ME**     **14,00**  
Fresh egg tagliolini with hare ragù euro

**PIZZOCCHERI**    **14,00**  
Traditional buckwheat tagliatelle from Valtellina, layered with cabbage, potatoes, Casera cheese, and a final touch of melted butter infused with garlic and sage euro

**L'ASPARAGINA**     **12,00**  
Crêpes with Taleggio cheese cream and asparagus. euro

**RISUTIN**     **13,00**  
Risotto with scimudin cheese, walnuts and breadcrumbs sautéed in butter, with drops of wildflower honey from Pedesina. euro

**Chef's SOUP**  **10,00**  
Ask our staff euro

Available  
GLUTEN-FREE TAGLIATELLE

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

# SECOND COURSES

## TERRY RIBS



Low-temperature cooked pork ribs, glazed with Teriyaki sauce, served with fries

**16,00**  
euro

## LO STINCO



Glazed pork shank with mustard and wildflower honey, served with polenta taragna

**19,00**  
euro

## PECORA AL POMODORO



Free-Range Mutton Cooked in Tomato Sauce with Herbs and Polenta

**16,00**  
euro

## L'UOVO



Three "Selva" eggs fried in a pan, served with polenta and summer truffle

**18,00**  
euro

The Selva egg is an organic egg produced by hens free to roam across two hectares of chestnut woodland at 600 meters above sea level in Valtellina, in the Bitto Valley



# GRILLED

Our meat undergoes a minimum 35-day DRY-AGED process in dehumidified, temperature-controlled chambers to enhance character and flavor.

Cooking takes place on the grill, exclusively over natural vegetable charcoal.

Served with roasted potatoes and grilled vegetables.

<b>TAGLIATA</b> Beef Sirloin 200g	<b>24,00</b> euro
<b>TZIGO</b>   Charcoal-grilled beef slice and bacon with taroz and shimeji mushrooms	<b>19,00</b> euro
<b>COSTATA</b> Beef Ribeye 300g	<b>27,00</b> euro
<b>FILETTO</b> Beef Fillet 200g	<b>28,00</b> euro
<b>TROTA</b>  Whole Grilled Trout	<b>28,00</b> euro
<b>FIorentina</b> Florentine-style T-bone steak (500 g or 1 kg) (please ask the dining staff for availability and cut size)	500g <b>40,00</b> euro 1 kg <b>80,00</b> euro



## S I D E D I S H E S

<b>TAROZ</b>	<b>6,50</b> euro
<b>POLENTA</b>	<b>5,50</b> euro
<b>FRENCH FRIES</b> 	<b>4,50</b> euro
<b>MIXED SALAD</b>	<b>4,50</b> euro
<b>GREEN SALAD</b>	<b>4,00</b> euro

## F O R C H I L D R E N

<b>PASTA AL POMODORO</b>  	<b>11,00</b> euro
Short pasta with fresh tomato sauce	
<b>PASTA AL RAGÙ</b>   	<b>12,00</b> euro
Short pasta with traditional meat ragù	
<b>NUGGETS</b>    	<b>13,00</b> euro
Breaded Turkey Bites with French Fries*	

## D E S S E R T S

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

<b>SERVICE CHARGE AND BREAD</b>	<b>2,50</b> euro
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# THE HOTEL THAT CONNECTS YOU WITH VALTELLINA

Our hotel is a great starting point to discover Valtellina.

It is the ideal base for day trips. Every day you can choose a new destination and live a different experience. In a short drive you can reach nature, old villages, scenic paths, or taste the traditional food of our region.

We have 41 rooms: doubles, triples, and quadruples, for couples, families, or business travelers.

Many rooms are barrier-free and good for guests with disabilities. Our Garden and Wellness Suites have special comforts like private jacuzzi and sauna, for total relaxation.



# OUR EXCLUSIVE SPACES

The atmosphere shows the traditions of Valtellina, with stone walls, wooden tables, and details that tell the story of its rural past. It is the perfect place for any occasion.

Our large spaces can host private or business events for up to 400 guests. Everything is designed to make your experience stylish and unforgettable. For smaller groups, you can choose one of our private rooms, special spaces where every moment becomes a memory to keep.

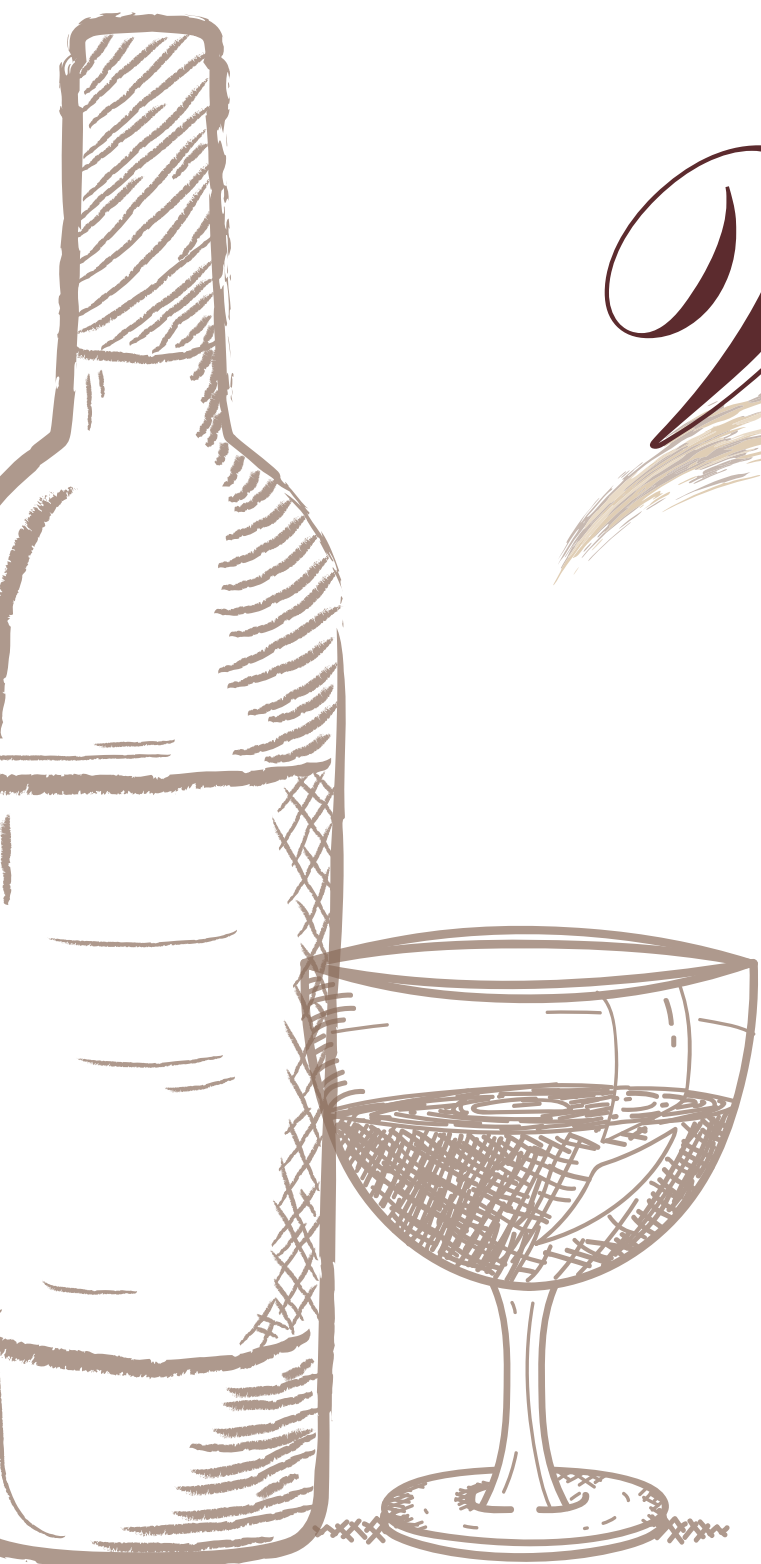


*La Brace*

In Valtellina dal 1851

# *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

**9,70**

**15,00**  
euro

1/4

**5,50**

## VALPOLICELLA RIPASSO

Valpolicella Ripasso Superiore DOC - Veneto  
Montezovo Cellar | Vol. 14,5%

Corvina 70% **6,40**  
Corvinone 20%  
Rondinella 10 %

**32,00**  
euro

## GRUMELLO

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

Nebbiolo

**6,50**

**32,00**  
euro



## HOUSE WHITE WINE

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

Trebbiano

**3,00**

1/2

**9,70**

**15,00**  
euro

1/4

**5,50**

## CAMPOLIVI

San Martino della Battaglia - Lombardia  
Cobue cellar | Vol. 13,5%

Tuchi

**5,70**

**28,00**  
euro

# FROM VALTELLINA

## SMALL LOCAL PRODUCERS

### RED WINES



#### **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

#### **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  
Cantina Nino Negri | 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

### **CASA LA GATTA**

Valtellina superiore DOCG  
Triacca cellar | Vol. 13%

Nebbiolo

**29,00**  
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

**90,00**  
euro

### SAN DOMENICO

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

Nebbiolo

**50,00**  
euro

### SAN BELLO

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

Nebbiolo

**50,00**  
euro

## WHITE WINES

### CA' BRIONE

Alpi retiche IGT  
Nino Negri cellar | Vol. 13%

Chardonnay  
Savignon  
Incrocio Manzoni  
Nebbiolo

**44,00**  
euro

### ALPI RETICHE

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

Nebbiolo

**27,00**  
euro

### ROSATO FOGLIA AL VENTO

Alpi retiche IGT  
Triacca cellar | Vol. 12%

Nebbiolo

**24,00**  
euro

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

## RED WINES



375 ml

### QUADRIO

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

Nebbiolo  
Merlot

**19,00**  
euro

### PERLAVILLA

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

Nebbiolo

**17,00**  
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  
Trebbiani di Soave

**16,00**  
euro

# FROM ITALY

## RED WINES



### BONARDA

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

Croatina

**25,00**  
euro

### MODUS

Toscana IGT - Toscana  
Ruffino cellar | Vol. 15%

Sangiovese  
Merlot  
Cabernet Sauvignon

**35,00**  
euro

### BOLGHERI

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

Merlot  
Cabernet Franc  
Cabernet Sauvignon

**40,00**  
euro

### BRUNELLO DI MONTALCINO

Brunello di Montalcino DOCG - Toscana  
Col d'Orcia cellar | Vol. 14,5%

Sangiovese

**55,00**  
euro

### RISERVA DUCALE ORO

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

Sangiovese  
Merlot  
Cabernet Sauvignon

**37,00**  
euro

### GOVERNO ALL'USO TOSCANO

Chianti DOCG - Toscana  
Melini cellar | Vol. 15%

Sangiovese

**27,00**  
euro

### LA MONELLA

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

Barbera

**32,00**  
euro

### DOLCETTO D'ACQUI

Dolcetto d'Acqui DOCG - Piemonte  
Ca' Bianca cellar | Vol. 13%

Dolcetto

**28,00**  
euro

### BAROLO

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

Nebbiolo

**41,00**  
euro

### PRODUTTORI DEL BARBARESCO

Barbaresco DOCG - Piemonte  
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 - Sardegna  
Coop. ag. Onnis | Vol. 13,5%

Cannonau

**26,00**  
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  
Cantina Santi | Vol. 13%

Turbiana  
(trebbiano di Lugana)

**26,00**  
euro

### SORTESELE

Pinot grigio Valdadige DOC - Veneto  
Santi cellar | Vol. 13%

Pinot grigio

**27,00**  
euro

### LIBAIO

Toscana IGT - Toscana  
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 - Sicilia  
Tenute Rapitalà cellar | Vol. 13,5%

Grillo

**25,00**  
euro

# INTERNATIONAL WINES

## FRANCE



### **SANCERRE "Pinot Noir"**

Sancerre AOC - Loire  
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

## SPARKLING SELECTIONS 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 Iced Tea - Lemon Iced Tea

## D R A F T   B E E R

	 30 cl	 50 cl	 1 lt	 1,5 lt
<b>LIGHT TUBORG</b>	<b>4,00</b> euro	<b>6,50</b> euro	<b>12,00</b> euro	<b>16,50</b> euro
<b>GANTER WOODAN RED</b>	<b>4,50</b> euro	<b>7,00</b> euro	<b>13,00</b> euro	<b>18,00</b> euro
<b>PANACHÉ beer and sprite</b>	<b>3,50</b> euro	<b>5,50</b> euro		

## B O T T L E D   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

<b>BRAULIO</b>	<b>3,00</b> euro
<b>BRAULIO RISERVA</b>	<b>4,50</b> euro
<b>NATIONAL BITTERS</b>	<b>3,00</b> euro
<b>NATIONAL LIQUEURS</b>	<b>3,00</b> euro

## BRANDY AND COGNAC

<b>MARTEL COGNAC</b>	<b>6,00</b> euro
<b>VECCHIA ROMAGNA</b>	<b>3,00</b> euro

## W H I S K Y

<b>GLEN GRANT</b>	<b>3,80</b> euro
<b>JACK DANIELS</b>	<b>4,20</b> euro
<b>LAGAVULIN, TALISKER 10</b>	<b>6,00</b> euro

## G R A P P A S A N D S P I R I T S

**A selection of INVITTI GRAPPA,  
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

Next to each dish on the menu, an icon indicates the allergens contained in 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



Sesame seeds and derived products



Sulphur dioxide and sulphites in concentrations higher than 10 mg/kg or mg/l expressed as SO<sub>2</sub>



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 inform the dining staff in advance.

# *La Brace*

In Valtellina dal 1851

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SCAN HERE

