

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 m² 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

VAITELLINA IN OUR STYLE

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

PIZZOCCHERINO

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

GANASSINO

90g slow-cooked beef cheek with braised sauce and 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

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.

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



S I D E D I S H E S

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

F O R C H I L D R E N

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

D E S S E R T S

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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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.

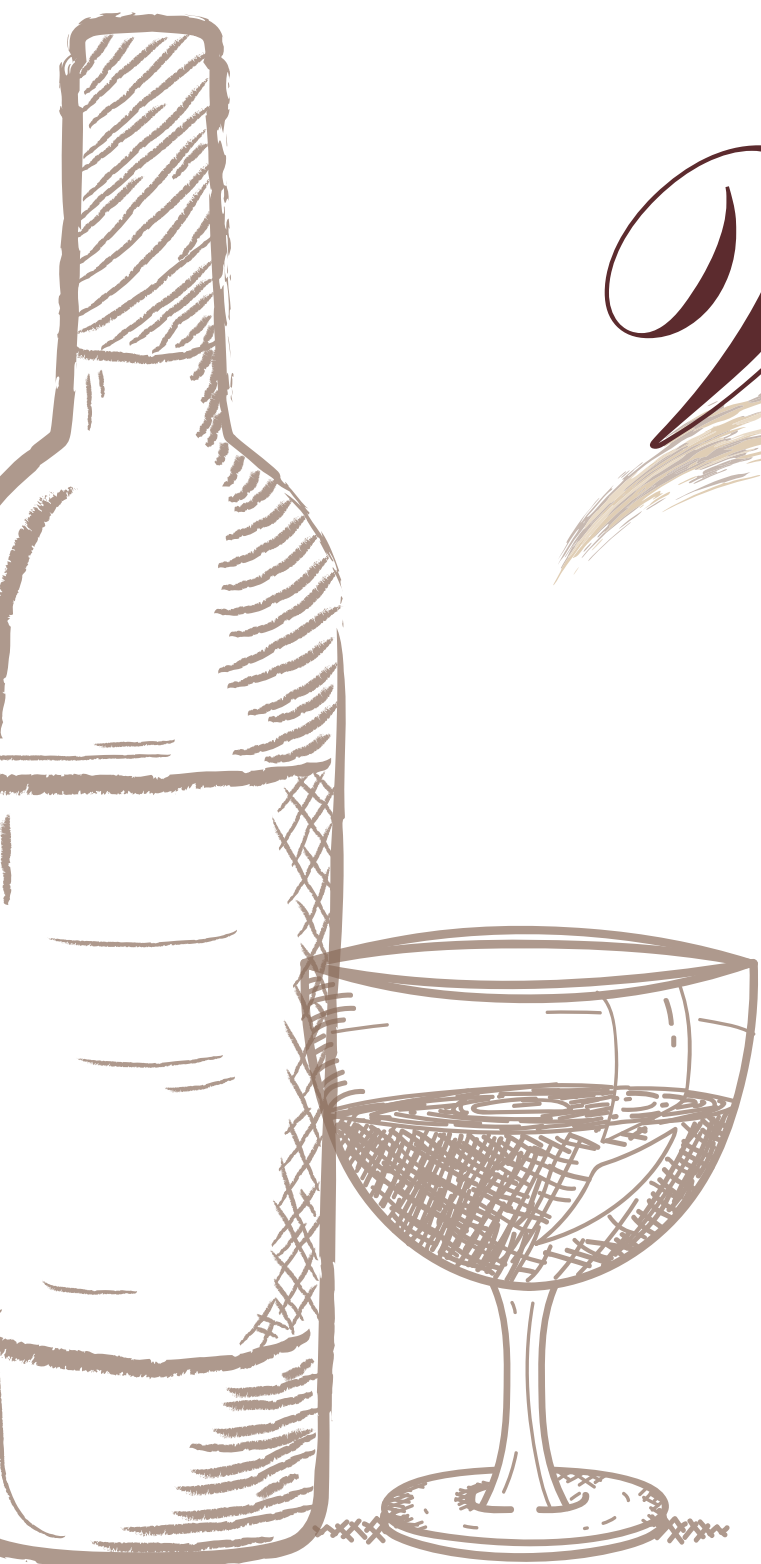


La Brace

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

MALVASIA

Malvasia white IGP- Puglia
Paololeo cellar | Vol. 12%

Malvasia

5,90

29,00
euro

DONNA MARIU'

Gaglioppo rosato IGT - Calabria
Giuseppe Lucà cellar | Vol. 13%

Gaglioppo

5,00

25,00
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

28,00
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

38,00
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
CASA LA GATTA Valtellina superiore DOCG Triacca cellar Vol. 13%	Nebbiolo	29,00 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

GRUMELLO

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

Nebbiolo

33,00
euro

GRUMELLO riserva

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

Nebbiolo

49,00
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

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

40,00
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

VIVO

Sforzato di Valtellina DOCG
Plozza cellar | Vol. 16,5%

Nebbiolo

53,00
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

SAUVIGNON BLANC WHITE EDITION

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

Sauvignon Blanc

34,00
euro

ROSATO FOGLIA AL VENTO

Alpi retiche IGT
Triacca cellar | Vol. 12%

Nebbiolo

24,00
euro

NEBBIOLO ROSATO PINK EDITION

Alpi retiche IGT
Plozza cellar | Vol. 12%

Nebbiolo

34,00
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

23,00
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 - 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

AMARONE COSTASERA

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

Corvina
Rondinella
Molinara
Oseleta

50,00
euro



PRODUTTORI DEL BARBARESCO

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

Nebbiolo

47,00
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

37,00
euro

DIRUPO Extra Dry

Prosecco Superiore DOCG valdobbiadene - 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
LIGHT TUBORG	4,00 euro	6,50 euro	12,00 euro	16,50 euro
GANTER WOODAN RED	4,50 euro	7,00 euro	13,00 euro	18,00 euro
PANACHÉ beer and sprite	3,50 euro	5,50 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

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, TALISKER 10	6,00 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

A L L E R G E N S

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 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 inform the dining staff in advance.

La Brace

In Valtellina dal 1851

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SCAN HERE

