ANTICA LOCANDA DAL 1851

LA BRACE

VALTELLINA

Welcome...

L'Antica Locanda La Brace whispers a story
scented with warm wood, fire, and the Valtellina.
Founded in 1851 as a post station, it is thanks
to over fifty years of dedication from
Patron Gino Cattaneo that these walls have
become much more than a restaurant: a home.
Crossing this threshold means allowing yourself to be
embraced by genuine hospitality. Amidst the crackle
of slow charcoal cooking and the aroma of artisanal
pizzoccheri, our table becomes a sensory journey.
Immerse yourself in this experience: here, a lifelong
passion is savored in every bite, and every detail
is designed to make you feel right at home.

Signature traditional dishes

Traditional Sciatt (1,7) — 11 €

The soul of Valtellina in a golden buckwheat fritter: crisp outside, with a hint of grappa and a melting Casera cheese centre. Served on tender chicory.

Manzo Ribelle - Beef Bresaola (1,7) — 15 €

Gino's creation: selected marbled beef bresaola with a velvety Storico Ribelle cheese mousse and crisp rye wafer.

La Brace Sharing Platter (1,4,7) — 24 €

Selected beef bresaola, Valchiavenna salami, lardo, sciatt, taroz and a crisp rye wafer with marinated Val Masino trout raised in spring water.
(Recommended for 2 people)

Storico Ribelle Slow Food Presidium Cheese Selection (1,4,12) — 30 €

An exclusive tasting of young and aged Furmac del Feen and 2025 and 2026 Storico Ribelle cheeses from the Valle del Bitto Slow Food Presidium. Served with wildflower honey and homemade apple and caramelised onion preserves.
(Recommended for 2 people)

Pizzoccheri - Traditional Buckwheat Pasta (1,7) — 14 €

Traditional Valtellina buckwheat pasta ribbons with Savoy cabbage, potatoes, Valtellina Casera PDO cheese, melted butter, garlic and sage.

Patron Gino's Risotto (7) — 16 €

Creamy risotto with Casera cheese
and thin strips of Valtellina bresaola.

The Egg (1,7,12) — 18 €

Three pan-fried woodland-raised eggs
with polenta taragna and summer truffle.

Mixed Grill (1,4,7) — 24 €

Mixed grilled meats with sausage, pork neck, pork ribs
and our interpretation of Tzigoiner.

The 4 course experience

Taroz with Local Salami (7)

Rustic mashed potatoes and green beans with Casera cheese, butter, garlic and onion, served with local salami.

Small Portion of Pizzoccheri (1,7)

Traditional Valtellina buckwheat pasta with Savoy cabbage, potatoes, Casera PDO cheese, melted butter, garlic and sage.

Slow-Cooked Beef Cheek (1,7,9,12)

90 g of slow-cooked beef cheek in braised-meat sauce, served with polenta taragna.

Buckwheat Cake (1,7,8)

Buckwheat sponge cake filled with whipped cream and blueberry jam, topped with chopped hazelnuts.

Tasting menu 40 €

With a glass of Valtellina red wine and mineral water.

Starters

Taroz with Local Salami (7) — 13 €

Rustic mashed potatoes and green beans with Casera cheese, butter, garlic and onion, served with local salami.

Traditional Sciatt (1,7) — 11 €

Golden buckwheat fritters with a crisp crust, a hint of grappa and a melted Casera cheese centre, served on tender chicory.

Manzo Ribelle - Beef Bresaola (1,7) — 15 €

Gino's creation: selected marbled beef bresaola with a velvety Storico Ribelle cheese mousse and crisp rye wafer.

La Brace Sharing Platter (1,4,7) — 24 €

Selected beef bresaola, Valchiavenna salami, lardo, sciatt, taroz and a crisp rye wafer with marinated Val Masino trout raised in spring water.
(Recommended for 2 people)

Beef Tartare (1,3,12) — 18 €

Served plain with traditional accompaniments: egg yolk, red onion, capers, anchovies and gherkins. Season to taste and enjoy with warm toasted slices of our flavoured bread.

Cheeses

Storico Ribelle
Slow Food Presidium Cheese Selection (1,4,12) 30 €

An exclusive tasting of young and aged Furmac del Feen
and 2025 and 2026 Storico Ribelle cheeses from the
Valle del Bitto Slow Food Presidium. Served with wildflower honey
and homemade apple and caramelised onion preserves.
(Recommended for 2 people)

Valtellina Cheese Selection (1,4,12) 16 €

A celebration of local cheeses: vintage Bitto PDO,
Casera PDO aged 300 days, Fior di Caura made entirely
from goat's milk, and soft Scimudin. Served
with wildflower honey and homemade apple
and caramelised onion preserves.
(Recommended for 2 people)

First courses

Pizzoccheri - Traditional Buckwheat Pasta (1,7) 14 €

Traditional Valtellina buckwheat pasta ribbons with Savoy cabbage, potatoes, Valtellina Casera PDO cheese, melted butter, garlic and sage.

Hunter's Tagliolini (1,3,7,9,12) 15 €

Fresh egg tagliolini with traditional venison ragù.

Patron Gino's Risotto (7) 16 €

Creamy Casera cheese risotto with strips of Valtellina bresaola.

La Storica - Baked Savoury Crêpe (1,3,7) 14 €

Oven-gratinated savoury crêpe with Storico Ribelle Slow Food cheese and Valtellina bresaola.

Ricotta and Spinach Ravioli (1,3,7) 14 €

Fresh egg pasta ravioli filled with ricotta and spinach, dressed with melted butter and sage.

Paccheri Pasta (1,7,9) 13 €

Large pasta tubes with our tomato sauce, finished with alpine butter.

Chef's Soup (1,7,9) 10 €

Please ask our staff.

Main courses

Slow-Cooked Beef Cheek (1,7,9,12) — 22 €

90 g of slow-cooked beef cheek in braised-meat sauce,
served with polenta taragna.

Pork Knuckle (1,3,7,8) — 20 €

Pork knuckle glazed with mustard and wildflower honey,
served with polenta taragna.

Beef Fillet (7,8,12) — 32 €

Beef fillet with green peppercorn sauce
and wholegrain mustard, served with grilled Treviso IGP radicchio.

Le polente

The Egg (1,7,12) — 18 €

Three pan-fried woodland-raised eggs
with polenta taragna and summer truffle.

Flavours of the Orobie Alps (7) — 18 €

Grilled sausage and Casera cheese with polenta taragna.

La Brace Pork Ribs (1,7,12) — 18 €

Pork ribs marinated in alpine herbs, slowly grilled
and served with polenta taragna, polenta taragna and summer truffle.
[Repetition appears in original.]

Grill

All our beef is aged for at least 30 days for tenderness and flavour. It is cooked exclusively over natural wood charcoal. Every dish is served with roasted potatoes and grilled vegetables.

Sliced Sirloin Steak — 24 €

200 g beef sirloin steak

Venison Tagliata — 26 €

200g venison entrecote with red currant sauce.

Beef Fillet — 28 €

200 g beef fillet

Rib Steak — 34 €

500 g Bavarian heifer rib steak, Gino La Brace selection

Florentine-Style T-Bone Steak — 80 €

Large charcoal-grilled Bavarian heifer T-bone steak, Gino La Brace selection

Tomahawk

1,200 g beef Tomahawk steak — 75 €

600 g pork Tomahawk steak — 22 €

Mixed Grill (1,4,7) — 24 €

Mixed grilled meats with sausage, pork neck, pork ribs
and our interpretation of Tzigoiner.

Grilled Trout (4) — 22 €

Val Masino Trout Raised in Spring Water

Dry-aged beef display

All our display beef undergoes artisanal dry-ageing under controlled humidity for at least 30 days, ensuring outstanding tenderness and a distinctive, concentrated flavour.a.

Rib steak or Florentine-style T-bone steak

Bavarian Heifer – Gino Selection (€/hg)	8	€
Carima Rare – Poland (€/hg)	9	€
Irish Angus (€/hg)	9,5	€
Sahi Selection – Denmark (€/hg)	10,5	€

Side dishes

Taroz – Mashed Potatoes and Green Beans (7)	6,5	€
Polenta Taragna – Buckwheat and Cornmeal Polenta (7)	5,5	€
French Fries	4,5	€
Mixed Salad	4,5	€
Green Salad	4	€
Grilled Vegetables	6,5	€
Grilled Treviso Radicchio	6,5	€

Children's menu...

Pasta with Tomato Sauce (1,9)	11	€
Pasta with Meat Ragù (1,9,12)	12	€
Breaded Chicken Cutlet with French Fries (1,3,7)	13	€

Vegan

Bavetta pasta (1) With vegetable caponata.	13	€
Vegan burger (1) With vegan burger bun, tomatoes, lettuce and grilled courgettes	15	€
Totem di pane carasau (1) With grilled vegetables and grilled tofu	12	€

Dessert

Cakes, Tarts and Apple Strudel (1,3,7,8)	6	€
Tiramisù with Rice Savoiardi Biscuits (1,3,7,8)	6	€
Panna Cotta with Fresh Sauce (1,3,7,8)	6	€
Chestnuts with Whipped Cream (1,3,7,8)	6	€
Fresh Fruit Cup (1,3,7,8)	6	€
Vanilla Ice Cream (1,3,7,8)	6	€
Lemon Sorbet (1,3,7,8)	6	€
Braulio Herbal Liqueur Sorbet (1,3,7,8)	6	€

Bread and Cover Charge 2,5 €

Every detail tells a story: our napkin and table runner evoke
the weave of the “Pezzotto valtellinese”, the traditional handmade rug
that preserves the artisanal soul of Valtellina.

ALLERGENS

EC Regulation 1169/2011 - Annex II. Substances or products causing allergies or intolerances.
On the menu, next to the names of the dishes, you will find an indication of the allergens
present as ingredients. Allergens are indicated by a number.

1. Cereals containing gluten and derived products
2. Crustaceans and derived products
3. Eggs and derived products
4. Fish and derived products
5. Peanuts and derived products
6. Soybeans and derived products
7. Milk and derived products (including lactose)
8. Nuts and derived products
9. Celery and derived products
10. Mustard and derived products
11. Sesame seeds and derived products
12. Sulphur dioxide and sulphites at concentrations higher than 10 mg/kg or 10 mg/l expressed as SO2
13. Lupin and derived products
14. Molluscs and derived products

The dishes we serve are prepared in a kitchen where various foods are handled,
therefore traces of the allergens listed above may be present.

The products indicated with the symbol ▲ may have been blast-chilled
(subjected to a temperature reduction process) to ensure their quality.