

VICOLO PIAZZI

RISTORANTE & CANTINA



LE PROPOSTE DI STAGIONE

CARPACCIO DI TROTA

€ 19

SMOKED ALPINE TROUT CARPACCIO, GAZPACHO, BERRIES AND FRIED POLENTA

4  

PORCINI FRITTI

€ 19

BREADED VALTELLINA PORCINI MUSHROOMS AND MOUNTAIN THYME HUMMUS

1-3-7  

GNOCCHI AL RAGÙ DI TROTA

€ 22

HOMEMADE POTATO GNOCCHI, ALPINE TROUT RAGÙ, THYME AND LEMON

1-3-4-7 

RISOTTO AL CARDAMOMO

€ 19

"RISERVA SAN MASSIMO" CARNAROLI RISOTTO, CARDAMOM,

SCIMUDIN CHEESE AND CITRUS FRUITS

3-7 

PAPPARDELLA AI PORCINI

€ 23

FRESH EGG PASTA, PORCINI MUSHROOMS, BROWN BUTTER AND AROMATIC HERBS

1-3-7 

TROTA ALPINA

€ 28

PLANCHA TROUT FILLET, SEASONAL VEGETABLES, CITRUS FRUITS AND MARJORAM

4-7-9 

FILETTO E FUNGHI

€ 38

BEEF FILLET, SAUTÉED PORCINI AND CHANTERELLE MUSHROOMS, AND POTATOES

7

SORBETTO

€ 9

ARTISANAL LEMON SORBET, FOREST BERRIES AND WHITE PEPPER 

AFFOGATO MOKA

€ 10

ARTISANAL CREAM GELATO, VALTELLINA BISCIOLA AND MOKA COFFEE

1-3-7-8 

COVER CHARGE € 3,5



MENU

ANTIPASTI

GLI SCIATT

BUCKWHEAT FRITTERS FILLED WITH VALTELLINA CHEESE AND CHICORY

1-7-12  

€ 12

LA BATTUTA

KNIFE-CUT BEEF ROUND WITH TOASTED HAZELNUTS, MARINATED MUSHROOMS
AND SALTED EGG YOLK ZABAGLIONE

3-8-10 

€ 18

L'UOVO

POACHED EGG ON CREAMY POLENTA WITH NETTLE SAUCE,
CRISPY PANCETTA AND SEASONAL HERBS

3-7

€ 14

I SALUMI

SELECTION OF LOCAL CURED MEATS, TOASTED RYE BREAD,
HAY-INFUSED BUTTER, AND MIXED PICKLED VEGETABLES

1-7 

€ 16

I FORMAGGI

SELECTION OF VALTELLINA CHEESES WITH TOASTED RYE BREAD, CHESTNUT HONEY
INFUSED WITH MOUNTAIN PINE AND FRUITS COMPOTE

1-7-8  

€ 16

IL TAGLIERE DELL'ALPE

SELECTION OF VALTELLINA CURED MEATS AND CHEESES WITH TOASTED RYE BREAD,
HAY-INFUSED BUTTER, MIXED PICKLED VEGETABLES, CHESTNUT HONEY INFUSED
WITH MOUNTAIN PINE AND FRUITS COMPOTE

1-7-8 

€ 18

L'ANTIPASTO VICOLO PIAZZI (MIN 2)

OUR SELECTION OF APPETIZERS: VALTELLINA CURED MEATS AND CHEESES,
TOASTED RYE BREAD, FRIED POLENTA, SCIATT, AND BEEF TARTARE
WITH HAZELNUTS AND MUSHROOMS

1-3-7-8-10-12 

€ 14 PP

COVER CHARGE € 3,5

PRIMI

IL PIZZOCCHERO

BUCKWHEAT PASTA WITH ALPINE CHEESES, SAVOY CABBAGE,
POTATOES AND CRISPY RYE

1-7 ✓

€ 13,5

LA PAPPARDELLA

HOMEMADE "PAPPARDELLA" PASTA WITH VENISON RAGOUT
WITH TOASTED BUTTER AND MOUNTAIN THYME

1-3-7-9-12

€ 17

IL RISOTTO AI MIRTILLI

CARNAROLI "RISERVA SAN MASSIMO" RISOTTO WITH BLUEBERRIES
AND SCIMUDIN CHEESE FONDUE

7-10-12 ✓

€ 17

LO GNOCCO

HOMEMADE POTATO GNOCCHI, SUMMER HERB CREAM,
CASERA CHEESE AND DRIED SLINZIGA

1-3-7

€ 18

LA ZUPPA DEL VICOLO

CREAMY POTATO AND SEASONAL VEGETABLE SOUP,
SERVED WITH TOASTED RYE BREAD CROUTONS AND AROMATIC HERBS

1-7 ✓

€ 14

SECONDI

LA GUANCIA DI MANZO

€ 28

RED WINE-BRAISED BEEF WITH RUSTIC POLENTA, DRIED SLINZIGA,
CRISPY RYE CRUMBLE, AND PESTÈDA
1-7-9-12

POLENTA E FORMAGGIO

€ 18

CREAMY POLENTA WITH MOUNTAIN CHEESE FONDUE
AND GRATINATED VEGETABLES
3-7 ✓

IL FILETTO

€ 38

BEEF FILLET GLAZED WITH HAZELNUT BUTTER, CURRANTS AND VALTELLINA APPLES
7

IL CERVO

€ 34

SLICED VENISON, ALPINE HERB CRUST, MUSTARD AND BLUEBERRY SAUCE
1-7-10

LA FONDUE D'ALPEGGIO

€ 18

VALLEY CHEESES SERVED IN A TRADITIONAL FONDUE POT, WITH BABY POTATOES,
CHERKINS, AND SWEET AND SOUR ONIONS, ACCOMPANIED WITH THREE
HOMEMADE SAUCES: WHISKY, TARTAR, AND PARSLEY
1-3-4-7-12

LA FONDUE CHINOISE

€ 26

TENDER CUTS OF VEAL, BEEF, AND CHICKEN, COOKED AT THE TABLE IN A HOT,
FRAGRANT BROTH, SERVED IN A TRADITIONAL FONDUE POT, ACCOMPANIED BY
SEASONAL VEGETABLES AND THREE HOMEMADE SAUCES:
WHISKY, TARTAR, AND PARSLEY
1-3-4-12

SALADS

INSALATA DEL MONTE

€ 18

SEASONAL SALAD AND HERBS, GOAT'S MILK SCIMUDIN, SALSIFY CRISPS, DANDELION,
FRESH APPLE AND SPRING ONION-INFUSED EXTRA VIRGIN OLIVE OIL

7 

INSALATA VALTELLINESE

€ 18

SEASONAL SALAD AND HERBS, CASERA DOP CHEESE, VALTELLINA BRESAOLA,
CITRONETTE DRESSING AND RYE BREAD CROUTONS

1-7 

SIDES

CREAMY POLENTA - 7

€ 6

ROASTED POTATOES - 7

€ 6

SEASONAL SALAD - 10

€ 8

SEASONAL VEGETABLES

€ 8

DESSERT

IL TIRAMISÙ

€ 8

TRADITIONAL CLASSIC WITH MASCARPONE CREAM AND COFFEE

1-3-7 

SEMIFREDDO

€ 9

PEACH SEMIFREDDO WITH AMARETTI BISCUITS AND ROSEMARY

3-7-8-15 

PERE E CIOCCOLATO

€ 10

SHORTCRUST PASTRY, DARK CHOCOLATE CREAM AND PEARS

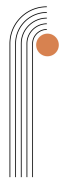
1-3-7 

DOLCE DEL GIORNO

€ 9

HOMEMADE DESSERTS INSPIRED BY SEASONAL FLAVORS
AND THE PASTRY CHEF'S CREATIVITY





VICOLO PIAZZI
RISTORANTE & CANTINA

ALLERGENI ALIMENTARI
FOOD ALLERGENS

1 - CEREALI CONTENENTI GLUTINE, OVVERO GRANO, SEGALE, ORZO, AVENA, FARRO, KAMUT, I LORO CEPPI
IBRIDATI E DERIVATI.

CEREALS CONTAINING GLUTEN: WHEAT, RYE, BARLEY, OATS, SPELT, KAMUT, OR THEIR HYBRIDIZED STRAINS AND
DERIVED.

2 - CROSTACEI E PRODOTTI A BASE DI CROSTACEI.
CRUSTACEANS AND SHELLFISH-BASED PRODUCTS.

3 - UOVA E PRODOTTI A BASE DI UOVA.
EGGS AND EGG PRODUCTS.

4 - PESCE E PRODOTTI A BASE DI PESCE
FISH AND FISH PRODUCTS

5 - ARACHIDI E PRODOTTI A BASE DI ARACHIDI
PEANUTS AND PEANUT PRODUCTS

6 - SOIA E PRODOTTI A BASE DI SOIA
SOY AND SOY PRODUCTS

7 - LATTE E PRODOTTI A BASE DI LATTE (INCLUSO LATTOSIO)
MILK AND MILK-BASED PRODUCTS (INCLUDING LACTOSE)

8 - FRUTTA A GUSCIO: MANDORLE, NOCCIOLE, ACAGIÙ, NOCI PECAN, NOCI DEL BRASILE, PISTACCHI, NOCI
MACADAMIA O NOCI DEL QUEENSLAN E I LORO PRODOTTI.

NUTS: ALMONDS, HAZELNUTS, CASHEW NUTS, PECANS, BRAZIL NUTS, PISTACHIOS, MACADAMIA NUTS OR
QUEENSLAN NUTS AND THEIR PRODUCTS.

9 - SEDANO E PRODOTTI A BASE DI SEDANO.
CELERY AND CELERY-BASED PRODUCTS.

10 - SENAPE E PRODOTTI A BASE DI SENAPE.
MUSTARD AND MUSTARD-BASED PRODUCTS.

11 - SEMI DI SESAMO E PRODOTTI A BASE DI SESAMO.
SESAME SEEDS AND SESAME PRODUCTS.

12 - ANIDRIDE SOLFOROSA E SOLFITI IN CONCENTRAZIONE SUPERIORE A 10MG/KG, O A 10 MG/L IN TERMINI DI
SO₂ TOTALE DA CALCOLARSI PER PRODOTTI COSÌ COME PROPOSTI PRONTI AL CONSUMO O RICOSTITUITI IN
CONFORMITÀ ALLE ISTRUZIONI DEI FABBRICANTI.

SULFUR DIOXIDE AND SULFITES IN CONCENTRATIONS HIGHER THAN 10MG / KG, OR 10 MG / L IN TERMS OF
TOTAL SO₂ TO BE CALCULATED FOR PRODUCTS AS PROPOSED READY FOR CONSUMPTION OR RECONSTITUTED
IN ACCORDANCE WITH THE MANUFACTURERS' INSTRUCTIONS.

13 - LUPINI E PRODOTTI A BASE DI LUPINI.
LUPINS AND LUPINS PRODUCTS.

14 - MOLLUSCHI E DERIVATI.
MOLLUSKS AND PRODUCTS CONTAINING MOLLUSKS.

15 - TECNICA DI CONGELAMENTO RAPIDO, PRODOTTO DECONGELATO
PRODUCT HAS BEEN QUICK FROZEN, DEFROSTED PRODUCT

SI COMUNICA ALLA SPETTABILE CLIENTELA CHE ALCUNI PRODOTTI SONO TRATTATI CON L'ABBATTIMENTO
RAPIDO DELLA

TEMPERATURA, AI SENSI DEL REG. CE N852/04.

WE INFORM OUR CUSTOMERS THAT SOME PRODUCTS ARE TREATED WITH THE RAPID REDUCTION OF
TEMPERATURE, PURSUANT TO REG. CE N852 / 04.

I PRODOTTI CONTRASSEGNA TI CON IL NUMERO 15 SONO SURGELATI PORTANDO LA TEMPERATURA IN
BREVISSIMO TEMPO A -18°. QUESTA TECNICA NON DANNEGGIA LA STRUTTURA DEGLI ALIMENTI
PRODUCTS MARKED WITH NUMBER 15 ARE FROZEN. COOLING THEM DOWN TO -18 ° IN A VERY SHORT TIME THIS
COOLING TECHNIQUE DOES NOT DAMAGE THE STRUCTURE OF THE FOOD.



PIETANZA VEGETARIANA | VEGETARIAN DISH.



PIETANZA VEGANA | VEGAN DISH.

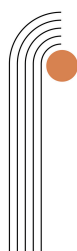


PIETANZA PESCETARIANA | PESCETARIAN DISH

I PREZZI SONO ESPRESSI IN EURO.



THE MARKED DISHES ARE ALSO AVAILABLE DURING THE WINE BAR'S OPENING HOURS



VICOLO PIAZZI
RISTORANTE & CANTINA

TASTING

PORCINI FRITTI

BREADED VALTELLINA PORCINI MUSHROOMS AND MOUNTAIN THYME HUMMUS

1-3-7 

RISOTTO AL CARDAMOMO

“RISERVA SAN MASSIMO” CARNAROLI RISOTTO, CARDAMOM,
SCIMUDIN CHEESE AND CITRUS FRUITS

3-7

TROTA ALPINA

PLANCHA-GRILLED TROUT FILLET, SEASONAL VEGETABLES,
CITRUS FRUITS AND MARJORAM

4-7-9 

AFFOGATO MOKA

ARTISANAL CREAM GELATO, VALTELLINA BISCIOLA AND MOKA COFFEE

1-3-7-8

THE TASTING MENU IS SERVED TO ALL GUESTS AT THE TABLE
COVER CHARGE INCLUDED

€ 62