

ANTIPASTI

Insalata mista

Field greens with fresh vegetables, olive oil, and red wine vinegar

❖ **Zuppa del Gran Paradiso**

Potato-leek soup with bread, chestnuts, barley, and fontina. *The pristine Alpine valleys that form the “Gran Paradiso” National Park is the oldest protected area in Italy. It boasts a considerable amount of products typical of the region. Each restaurateur of the area makes their version of this soup, showcasing the best and freshest ingredients available from the Aostan Alps.*

❖ **L’Uovo di Re Vittorio su fonduta di toma di Gressoney e tartufo nero**

Poached egg with Alpine fonduta and black truffle. *King Victor Emanuel II was a known lover of eggs prepared in all forms. In 1850 he was vacationing in the Champorcher mountains. According to legend, when he descended to the town of Cogne he was served this creation that combined the local specialty (fonduta) with one of his majesty’s favorite ingredients along with truffles “the food of kings.” (\$15 supplemental)*

Tagliere Valdostano (Assiette Valdôtaine)

Assortment of Val d’Aosta meats and cheeses: Fontina, toma, salignon, lardo d’Arnad, mocetta with honey and prosciutto **(\$4 supplemental)**

❖ **Carpaccio di capriolo alla Gressonara**

Gressoney-style venison carpaccio with green apple, celery, and anchovy sauce

PRIMI

❖ **Chnéfflene Walser alla crema di cipolla brasata e ricotta affumicata**

Alpine gnocchi with braised onion cream and smoked ricotta cheese. *Known as “the people of the mountains,” The Walser are of Germanic origins. Around the 13th century, they set off on mules back towards the south, crossing Alpine passes running from Switzerland through the Italian and Austrian mountains. This was possible thanks to a temporary rise in temperature and their pilgrimage gave life to villages where previously there were only mountain pastures. However, the mild temperatures were followed by a period known as the “Little Ice Age” in the 14th century, which prevented the Walsers from moving any further, effectively trapping them in the mountains. This pasta is the symbol of the Walser in its many preparations.*

❖ **Crespellina alla Valdostana**

Baked ham and fontina cheese crepe with béchamel and veal glaze

❖ **Gnocchetti di grano saraceno con verza e jambon de Bosses**

Buckwheat gnocchi baked with savoy cabbage and Alpine prosciutto.

❖ **Tagliatelle di castagne con porcini e fonduta di bleu d’Aoste al Genepy**

House-made chestnut wide ribbon pasta with Aostan blue cheese-Genepy fondue and porcini mushrooms.

❖ **Risotto alla Cogneitze (seupa à la Cogneitze)**

Cogne-style risotto with fontina, cinnamon, and rye bread croutons. *Rice is not typical of the Val d’Aosta, it was brought from neighboring Piedmont as a bargaining chip in exchange for potatoes, dairy, and other Alpine specialties. Being a food of long conservation, rice is particularly suitable as food reserves for the long and isolated winters of the Alps.*



Un Viaggio in Valle d'Aosta

Traditional Valle d'Aosta Meal \$65

Celebrate the arrival of the prized Black Truffles

Menu items marked with ❖ pair well with black truffles

\$30 supplemental per course

\$75 supplemental for three courses

CUSTOMIZE YOUR DINNER

Please select one of each:

UN ANTIPASTO

your small starter appetizer

UN PRIMO

your small pasta course

UN SECONDO

your main course

UN DOLCE

your small dessert



Juan Urbieta, Executive Chef

Elliot Mumpy, Sous Chef

Anthony Troisi, Sous Chef

Vegan and vegetarian options available upon request.

*Eating raw or undercooked meat, poultry, eggs, or seafood may pose a health risk.

For further information, contact your physician or public health department.

SECONDI

Grigliata mista di carne

Mixed grill: beef strip loin, pork ribs, lamb chop and Italian sausage, garlic-rosemary roasted potatoes (**\$8 supplemental**)

Trota salmonata al Blanc de Morgex ed erbe di montagna

Pan-seared arctic char basted with butter and sweet herbs

❖ Camoscio in civet su polenta taragna

Alpine antelope stewed with red wine and spices on whole-grain polenta. *Civet is traditional in the northern regions of Italy, particularly Val d'Aosta. The common practice of marinating meat in red wine and spices tames the gaminess of Alpine antelope, roebuck, and other game. Popular in the winter months, this rich dish can be found in local trattorias all over the area.*

❖ Involtini di Fenis

Sautéed veal cutlets stuffed with mocetta salame and fontina cheese (**\$7 supplemental**)

❖ Capounet con velutata d'arrosto

Sautéed Meat-filled cabbage rolls with parmigiano velouté

DOLCI

Riso al latte con marronata de Verrayes

Chilled vanilla bean rice pudding with candied chestnuts

Fritella di mela renetta “Martine Jura” alla Courmayeurentse

Baked Courmayeur-style apple-filled pastry. *The reinette apples (little queens) are of French origin and are widely cultivated in the area of Saint Pierre and Courmayeur near the border with France. “Signora Martine” from Ristorante “La Padella” in Courmayeur learned this old Valdaostan recipe from an elder and Chef Juan Urbieta enjoyed it while visiting the Italian Alps.*

Seuppa d’Arey al cioccolato con crostini dell’asino

Chocolate-walnut sabayon with spiced red wine-glazed brioche croutons. *A poor man’s dessert that grandmothers made with stale bread, butter, sugar, and red wine, and was prepared when their loved ones returned from the fields. Also called “Seuppa de l’âno” or “donkey soup” in dialect, as it was also offered to the animals after a day of extreme physical work.*

Panna cotta

Chilled milk custard with fresh berries

Classico tiramisù’ del Ristorante Bartolotta dal 1993

Our signature version of this classic dessert of layered mascarpone mousse, savoiardi cookies, espresso, and cocoa

Un Viaggio in Valle d'Aosta

Let us take you to Valle d' Aosta today, we hope you've enjoyed our culinary journey through regional Italy, from the coast of Sicily to the peaks of the Italian Alps.

Aosta Gressoney
Courmayeur Verrayes
Cogne Fénis

valle d'aosta

Journeys begin:

Valle d'Aosta

Molise

Abruzzo

Sicilian Islands

Basilicata

January 6

February 17

March 31

May 12

June 23

Thank You

*to our patrons, our partners, and to our
community for the continued and un-
ending support.*

Enjoy your trip to Italy.

Buon viaggio e buon appetito!

-PB

RISERVANTE
CANTINA
dal 1993

