Il Cenacolo

ALPINE STEAK RESTAURANT

ENG

Luca Galli

AT THE HEART OF HOSPITALITY

We are pleased to present
our establishments, where hospitality
and dining come together.

Hotel Flora

NATURAL DETOX

Hotel Galli

FROM GUEST TO FRIEND

La Pòsa

TRADITION WITH A TWIST

Il Cenacolo

ALPINE STEAK RESTAURANT

Welcome to Il Cenacolo,
where flavor meets
the soul of the mountains.

Sit down, breathe in...
and let the taste speak for itself.

TIMETABLES

Restaurant from 11.45am to 3pm | from 6.30pm to 10pm.
Pizza from 11.45am to 3pm | from 6.30pm to 10.30pm.

The pizzeria operates independently with characteristics and different times than those of the kitchen.
Not all dishes come out at the same time.

BREAD, SERVICE AND COVER CHARGE €3,00
We do not offer separate checks

USER ilcenacolo
PASSWORD ilcenacolo1996

LIVIGNO

Legenda

HEART DISH
a dish that we carry in our hearts from our previous experiences

GLUTEN FREE
upon request, can be prepared following the principles of gluten-free nutrition

TAS'T

VEGETARIAN

INTOLERANCES or ALLERGIES

If you have any intolerance or allergy, **always notify our staff before ordering**. In the kitchen we are ready to satisfy your needs by taking all the necessary precautions and using specific and certified foods.
Pursuant to EU regulation 1169/2011, we invite our customers to inform the staff regarding allergies, food intolerances or food-related pathologies that they suffer from so that we can offer you the best possible service.

–

To promote the best quality of food, some products are stored under intense cold.

WINE LIST
selection

To always keep the availability and the prices updated, we have come up with this new wine list system. Furthermore, you can have more information about the chosen wine and its production winery.

If you need advice or consultation, we are always at your disposal.

FOR THE LITTLE ONES

Served before adults whenever possible.
Treats and surprises included!

LASAGNA BOLOGNESE BABY €8
(1a,3a,7a,7d,9a)

BABY MARGHERITA SPECIAL €7

PENNE OR POTATO GNOCCHI (1a,3a) €8
Butter, Tomato, or Meat Sauce

GRILLED BEEF STEAK €14
tender and lean with roasted potatoes

HOMEMADE CHICKEN NUGGETS (1a,3a) €13
with french fries

ICE CREAM (7a) €4
with Smarties

COLD CUTS & CHEESES

“LA ROSA DI LIVIGNO” OR CARPACCIATA (7b) — €13/15
Casera cheese shavings, mixed greens, and porcini mushrooms in oil

CHEESE PLATTER FROM THE SHOWCASE (7b) — €10/30
Selection from our Alpine pastures and across Italy

CLASSIC VALTELLINA COLD CUT & CHEESE PLATTER (7b,7d)
Slinzega, traditional meats and cheeses with porcini and salted butter
and salted butter
Small (1 person) — € 12
Medium (2 people) — €22
Large (4 people) — €42

new **CAPRESE, OUR WAY** (7b,1a) — €12
DOP Burratina, Taggiasca olives, anchovies, oregano, and Tuscan crostini

Upon request, the cold cuts can be served without gluten-containing products.

OUR VALTELLINA

Through food we express ourselves our creativity and our emotions, proposing the flavors of the territory.

SCIATT, APPLE AND RASPBERRY DRESSING (1a,1b,7b) €15

VALTELLINA PIZZOCCHERI (1a,3a,7b,7d)

Try with our pesteda!

Served in the typical "lavecc" €13,5

gluten free €16

PORCINI MUSHROOM TAGLIOLINI (1a,3a,7b) € 14

new **MOUNTAIN TRILOGY** (1a,3a,7b,7d) €16

White Livigno gnocchetti, "manfrigole,"
and classic Pizzoccheri

TAROZ ARANCINI (1a,3a,7b) €14

Our interpretation of Taroz with ricotta
and Livigno pancetta

Dear customers,
we recommend to taste a glass of Valtellinese wine paired with these dishes! Don't hesitate to ask what we uncorked today!

STARTERS

new **BEEF CARPACCIO** (1b,7b) €18
With Parmesan, porcini, lemon-herb oil, and rye crostini

new **RUSSIAN SALAD** (3a,10c,7b) €14,5
With apple, berries, “fiocco” cubes, and soft egg

OUR VITEL TONNÉ (3a) €15
Local slow-cooked veal, tuna foam, caper flowers,
and truffle perlage

DELUXE SHRIMP COCKTAIL (2a,3a) €18
Grilled shrimp, octopus, pink sauce foam, and veggie chips

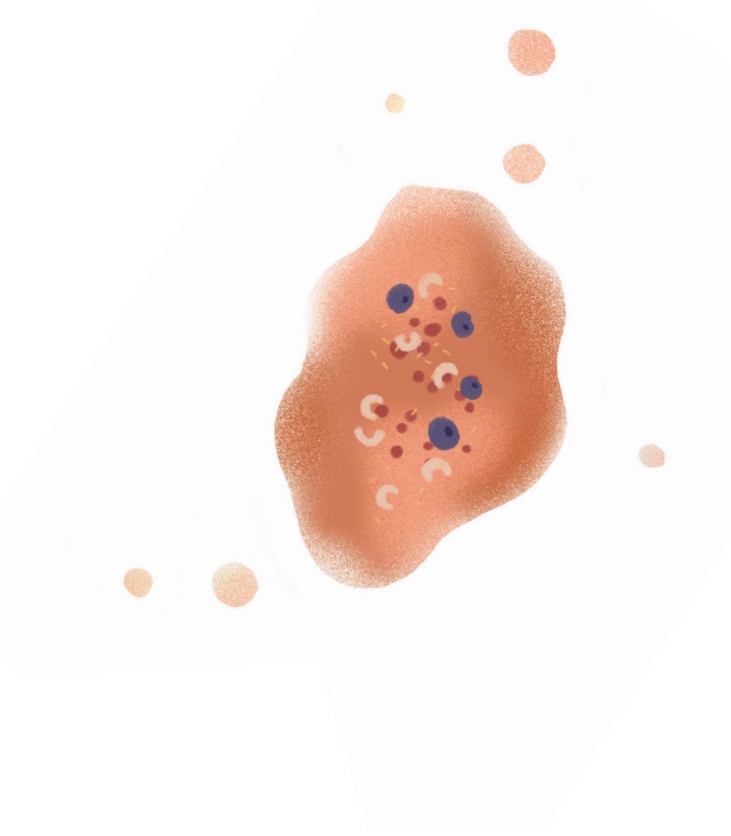
VENISON TARTARE (8,1a) €20
Toasted pine nuts, sautéed porcini, raspberry coulis,
and polenta chips

SOUPS

ONION SOUP (1a,7b) €14
With puff pastry lid and Casera shavings

GRANDMA'S MINESTRONE €12
Vegetable and legume soup

new **TRIPE** (1a,11,8) €15
Tomato, Alpine mint, and Pailase bread



ITALIANS
homemade

new **ARTISANAL SPAGHETTONI "MOUNTAIN CARBONARA"** (1a,3a,7e) €15
With farm eggs, smoked Alpine guanciale, and pecorino

extra truffle optional

"CARNAROLI" RISOTTO (7b) €17
With blueberries, chanterelles, and Alpine cheese fondue

new **POTATO GNOCCHI** (1a,7b,8a) €15
Basil pesto, burrata emulsion, and cherry tomato confit

SEAFOOD LINGUINE (1a,9a) min. 2 people
with mussels, clams, prawns, king prawns €28 per person
enriched with Mediterranean lobster €38 per person

HEIDI'S GRANDPA TAGLIOLINI (1a,7b,9a) €15
Egg pasta with tomato sauce, sausage, bacon,
Grana cheese shavings, and radish

BUCKWHEAT RAVIOLI (1a,7b,8c) €16
Filled with Bitto cheese and bresaola, with butter,
thyme, and walnuts

POLENTA TARAGNA

Valtellina corn flour from the Zamboni mill in Colorina.
Upon request it is available plain without butter and cheese.

WITH VENISON SALMÌ (12b,9a) €20

WITH LIVIGNO CHEESE AND SAUTÉED PORCINI (7b) €15
without garlic

WITH SAUSAGE, GORGONZOLA AND FRIED EGG (7b,3a) €17

SALADS

new **VALTELLINA POKÉ** (8c,9a,7b) €15
Buckwheat, spinach, rice, bresaola, taleggio, hazelnuts, and celery

CEASAR SALAD (1a,7b,3a) €16
Grilled chicken, greens, croutons, Parmesan, and Caesar dressing

LIVIGNO (7b,8c,8g)
Chicory, endive, gorgonzola, walnuts, pears, radish, and cashews €16

MAIN COURSES

LUMBERJACK'S LOG (7b,7d) €25
venison slices wrapped in bacon, rolled and grilled,
served venison sausage and Taragna polenta

MILANESE STYLE VEAL CHOP (1a,3a) €23
with fried potato chips

HEART OF SCIMUDIN (7b) €30
Beef fillet wrapped in Livigno bacon, stuffed with
Scimudin cheese with roasted potatoes and vegetables.

THE BEEF TAGLIATA BY LUCA GALLI (3a,7a,10a,10b) €24
with rocket, mustard sauce, Casera cheese flakes
and roasted potatoes

CALF LIVER KM 0 €22
Venetian style with pilaf rice

"THE MUST" (1a,8f,7d) €28
Pré-salé lamb chops in a pistachio crust,
grilled artichoke, and beetroot purée

MEDITERRANEAN SEA BASS €28
in a potato crust, with capers, cherry tomatoes, and olives

FRIED SEAFOOD (1a,9a,2a,3a) €20 per person
with marinara and lime sauce min. 2 people

Available

BY RESERVATION

BEEF FILLET COOKED IN HAY (3c) from €50 per person

THE FISH GRILL (1a) from €50 per person
min. 2 people

SEA BASS OR FISH IN A SALT CRUST (3c) from €50 per person

ONE-DISH MEALS

TAS'T (1a,3a,7b,7d) €25
Livigno gnocchetti, pork ribs, and taragna polenta

new

1816 (1a,3a,3c) €27
Veal cheek, mushroom tagliolini
and mashed potato foam

MEDITERRANEAN (1a,3a,2a,14a,14b,14e) €26
Tagliolini with squid ink, seafood ragout,
prawn skewers, and mixed baby greens

DELICIOUS AND TO SHARE

Where necessary, each specialty will be sliced and portioned visually and served in the center of the table with the appropriate side dishes
Side dish variations are considered extra

CAROUSEL OF GRILLED MEAT (7d,7b) €28 per person
Assortment of 6/8 types of meat
min. 2 people

ROASTED SUCKLING PIG (7d,7b) €40 per person
Slow-cooked
min. 2 people

FLANK STEAK €25 per person

FIORENTINA €8,5 per hectogram
800gr. / 1200gr. / 1600gr. / 2000gr.

SCOTTISH BEEF RIB EYE 500G € 34
with roasted potatoes

IRISH TOMAHAWK €7 per hectogram
1000 gr.

CHATEAUBRIAND (7d,3a) €45 per person
and Béarnaise sauce
min. 2 people

GRILLED FILLET €30

PIZZA (1a,7b)

Dear customers, the pizzeria operates independently with different characteristics and timing compared to those of the kitchen.
Not all dishes come out at the same time.

MARGHERITA €9
tomato, mozzarella

NAPOLI €10
tomato, mozzarella, anchovies, oregano

PROSCIUTTO E FUNGHI €12
tomato, mozzarella, cooked ham and mushrooms

DIAVOLA €12
tomato, mozzarella, peppers, spicy salami, garlic

4 FORMAGGI €11
tomato, mozzarella, cheese

VEGETARIANA €11
tomato, mozzarella, vegetables

4 STAGIONI €12
tomato, mozzarella, ham, mushrooms, artichokes, black olives

CAPRICCIOSA €13
tomato, mozzarella, ham, peppers, artichokes, black olives

RUSTICA €12
tomato, mozzarella, porcini mushrooms and sausage

TIROLESE €12
tomato, mozzarella sausage, speck, onion

TONNO E CIPOLLA €11
tomato, mozzarella, tuna, onions

CRUDO E RUCOLA €12
mozzarella, fresh tomato, rocket, raw ham

ATOMICA €12
tomato, mozzarella, sausage, onion, peppers, chili

EMILIANA €12
tomato, mozzarella, parmesan, raw ham

SALMONE €15
tomato, mozzarella, sliced tomato, salmon

LIVIGNO €14
tomato, mozzarella, porcini mushrooms, bresaola

TALEGGIO E RADICCHIO €11
tomato, mozzarella, taleggio cheese and radish

ZOLA E SPECK €12
tomato, mozzarella, blue cheese and speck

CALZONE €14
tomato, mozzarella, ham, artichoke mushrooms

PIZZA
special

GOLOSA (8f) €14
white - mortadella, pistachios pesto and burrata

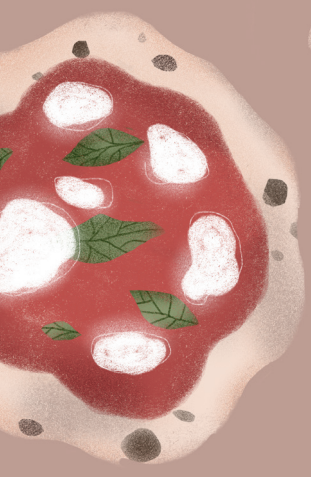
TARTUFINA €14
white - brie, porcini mushrooms and truffle

TAS'T €13
white - Grotta cheese, bondiola, potatoes and pesteda

MEGAMEAT €16
tomato, mozzarella, venison sausage, pork ribs, porchetta

CENACOLO (2a,14a,14e) €16
tomato, mozzarella, shrimp, prawns,
cuttlefish, mussels

OCTOPUS AND POTATOES €14
tomato, mozzarella, octopus, potatoes,
and Taggiasca olives



Our pizzas are crafted from a dough made with natural sourdough, slowly leavened for at least 30 hours with 70% hydration to ensure lightness, fragrance, and high digestibility. We use premium flours from selected Italian mills, carefully chosen to offer quality, flavor, and authenticity in every pizza

SOFT DRINKS

WATER 0,75 still | sparkling €3,5

SOFT DRINKS €3,5
Coca Cola | Coca Cola 0 | Fanta | Sprite | Lemonsoda | Ginger Ale

DRAUGHT BEER
Radler | Panachè | Diesel
small €4
medium €5
large €6

NON-ALCOHOLIC BEER – 33 CL BOTTLE €6

APPLE JUICE €3,5

BOTTLED FRUIT JUICE €3,5
peach | apricot | pineapple | ace | pear

ICE TEA peach - lemon €3,5

CRAFT BEERS €7

PILS – Birrificio 1816 500 ml
HEFE WEIZEN – Birrificio 1816 500 ml
VICTORIA IPA – Birrificio 1816 500 ml
PALE ALE – Birrificio 1816 500 ml
BLANCHE "WITELA" – Birrificio Pintalpina 500 ml
DOUBLE IPA "SBREGA" - Birrificio Pintalpina 500 ml
DUBBEL "RUGEN" - Birrificio Pintalpina 500 ml
SEGALE "SUMARTÌ" - Birrificio Pintalpina 500 ml
SIDRO DI PERE - Maley 500 ml

COCKTAIL/APERITIVI

SPRITZ €7
Aperol or Campari, prosecco, soda

HUGO €7
Elderflower syrup, prosecco, soda

NEGRONI €10
Bitter, vermouth, gin

AMERICANO €10
Bitter, vermouth, soda

BASILICO €10
Basil leaves, vodka, brown sugar, lime

SPRING BERRY €10
Fresh raspberries muddled with honey, vodka, ginger beer

MOJITO €10
Lime and sugar muddled with mint, rum, soda

CAIPIRINHA €10
Sugar and lime muddled with cachaça, soda

TEQUILA SUNRISE €10
Tequila, orange juice, grenadine

MARGARITA €10
Tequila, Cointreau, sugar syrup, lemon juice, salt

DAIQUIRI €10
White rum, lime juice, sugar syrup

MOSCOW MULE €10
Lime, ginger, vodka, ginger beer

LONDON MULE €10
Lime, sugar, gin, ginger beer

LONG ISLAND €12
Vodka, rum, gin, Cointreau, tequila, sugar syrup, lemon juice, Coca-Cola

PALOMA €12
Tequila, lime juice, grapefruit juice, and salt

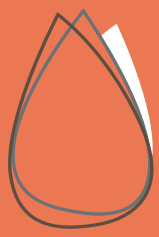
VIRGIN MOJITO €8
Lime and sugar muddled together, lemon soda, and sparkling water

ANALCOLICO ALLA FRUTTA €8
Bartender's choice of fresh fruit flavors

Food Allergen Table

To ensure the highest quality of food, some products are stored under deep freeze.
In our kitchen, we are ready to meet your needs by taking all necessary precautions and using specific, certified ingredients.
In accordance with EU Regulation 1169/2011, we kindly ask our valued guests to inform our staff about any allergies, food intolerances, or conditions related to food, so that we can provide you with the best possible service.

1 - Cereals containing gluten:
a. Wheat, b. Rye, c. Barley, d. Oats, e. Spelt, f. Kamut
2 - Crustaceans and products thereof:
a. Shrimps, b. Scampi, c. Crabs, d. Lobsters
3 - Eggs and products thereof:
a. Hen eggs, b. Quail eggs, c. Egg-based products (e.g., powdered egg white)
4 - Fish and products thereof:
a. Tuna, b. Salmon, c. Cod, d. Anchovies, e. Derived products (e.g., fish gelatin)
5 - Peanuts and products thereof:
a. Whole peanuts, b. Peanut butter, c. Peanut oil
6 - Soybeans and products thereof:
a. Soybeans, b. Soy milk, c. Tofu, d. Soy lecithin (E322)
7 - Milk and products thereof (including lactose):
a. Cow's milk, b. Cheese, c. Yogurt, d. Butter, e. Cream
8 - Nuts:
a. Almonds, b. Hazelnuts, c. Walnuts, d. Pecans, e. Brazil nuts, f. Pistachios, g. Cashews
9 - Celery and products thereof:
a. Fresh celery, b. Celery powder, c. Celery seeds
10 - Mustard and products thereof:
a. Mustard seeds, b. Mustard powder, c. Mustard sauce
11 - Sesame seeds and products thereof:
a. Whole seeds, b. Sesame oil, c. Tahini (sesame paste)
12 - Sulphur dioxide and sulphites in concentrations above 10 mg/kg:
a. White wine, b. Red wine, c. Treated dried fruit, d. Preserved vegetables
13 - Lupin and products thereof:
a. Lupin flour, b. Whole lupins, c. Vegan products containing lupin
14 - Molluscs and products thereof:
a. Mussels, b. Clams, c. Oysters, d. Squid, e. Cuttlefish



LUCA GALLI

AT THE HEART OF HOSPITALITY