

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

Here, the scent of wood blends with that of freshly baked bread, and the grill tells stories that warm the heart. Each of our dishes is born from a gesture, a memory, an idea – all in respect of tradition.

We are a restaurant, a steakhouse, and a pizzeria, but above all, we are keepers of flavors and smiles. Every ingredient has a source, every recipe has a voice, inspired by the land.

On our menu, you'll find both classic and original recipes, grilled meats, fragrant pizzas, and dishes that evolve with the seasons and our inspiration. And if you're looking for something that's not listed, just ask.

Because here, we don't just serve food – we serve hospitality.

Unhurried time. Emotions worth remembering.

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.

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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

Whenever possible, served before adults.
For them, plenty of cuddles and some surprises!!

LASAGNE ALLA BOLOGNESE BABY €9

(1a,3a,7a,7d,9a)

MARGHERITA SPECIAL PASTA 🌿 €7

POTATOES DUMPLINGS (1a,3a) 🌿 €9

with butter or tomato sauce

GRILLED BEEF STEAK 🚫 €16

tender, with baked potatoes

CHICKEN CUTLET OR NUGGETS (1a,3a) €15

with french fries

ICE CREAM (7a) €5

with Smarties





CURED MEAT & CHEESE

LIVIGNO ROSE (7b)  €16/18

Bresaola km 0, plain or 'carpaccio',
with Casera cheese shavings, mixed greens,
and porcini mushrooms in oil.

**CHEESE PLATTER
FROM THE SHOWCASE** (7b) €15/30

Local or national

THE CLASSIC VALTELLINA PLATTER (7b,7d)  

from best local farms, with traditional cold cuts and cheeses,
paired with porcini mushrooms in oil and salted butter

Small (1 person) €13

Medium (2 people) €24

Large (4 people) €45



CAPRESE, OUR WAY (7b,1a)  €16

Buffalo mozzarella from Campania, Taggiasca olives,
anchovies, oregano, and Tuscan bread 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, CHICORY, APPLE AND BLUEBERRIES (1a,1b 7b)

€16

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

Try with our pesteda!

in the typical "lavecc" 

gluten free  

€14,5

€17

TAGLIATELLE PASTA WITH PORCINI MUSHROOMS (1a,3a,7b)

€ 15

MOUNTAIN TRILOGY (1a,3a,7b,7d)

€18

new

Typical white pizzocherini (small gnocchi)
from Livigno, manfrigole and classic pizzoccheri

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



BEEF TARTARE (7b)

€24

Shavings of cheese, dried cranberries, chive-infused oil, crème fraîche, and toasted bread



VENISON TARTARE

€24

Toasted pine nuts, sautéed porcini mushrooms, raspberry coulis, and polenta chips

TAROZ ARANCINI (1a,3a,7b)

€16,5

Our interpretation of Valtellina taroz with ricotta mousse and Livigno bacon

MOUNTAIN EGG (3a,3c,7b)

€15,5

cooked at low temperature with Livigno cheese fondue, potatoes foam and rye croutons

OUR VITELLO TONNATO (3a)

€ 18

local veal cooked at low temperature, tuna foam caper flowers and truffle perlage



DELUXE SHRIMP COCKTAIL (3a)

€ 23

Steamed prawns, boiled octopus, fragrant pink sauce foam, and purple potato chips

SOUPS

ONION SOUP (1a,7b)

€17

with puff pastry and Casera cheese shavings

GRANDA'S SOUP

€14

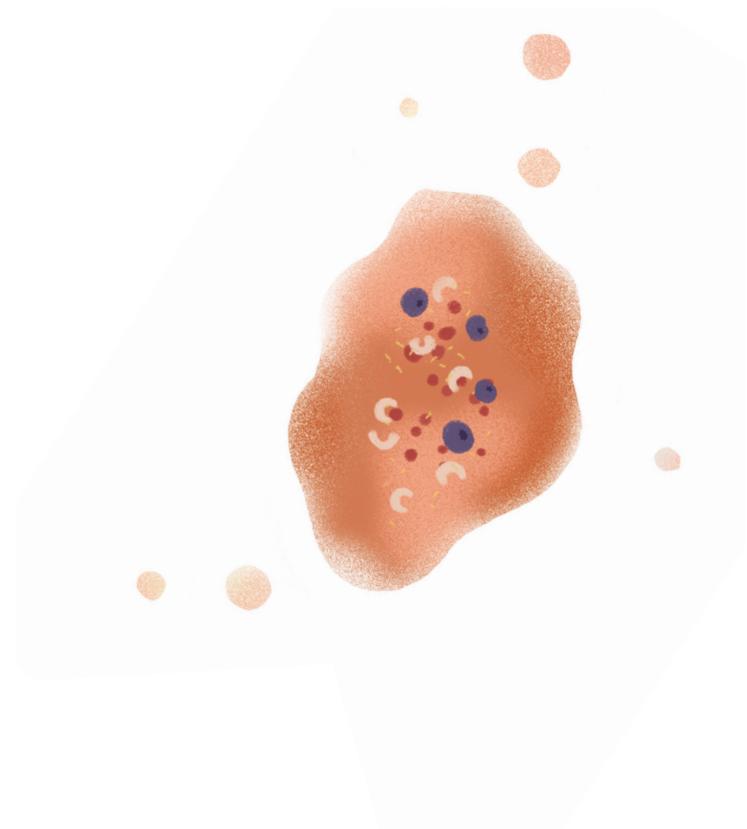
with vegetables and legumes

TOMATO AND BREAD SOUP (1a,7b)

€15

new

with basil-infused stracciatella and
black olive powder



ITALIANS

homemade



SPAGHETTI FAKE CARBONARA (1a,7e)

€17,5

Artisanal spaghetti with saffron cream, smoked trout cubes and katsuobushi



RISOTTO (7b,8c)

€23

with Gorgonzola fondue, pear, walnut crumble, and red fruit mustard



POTATO DUMPLINGS (1a,3a)

€20

with “sea-style amatriciana”: octopus, red onion, burrata emulsion, and black truffle pearls

LINGUINE ALLO SCOGLIO (1a,9a)

min. 2 people

with mussels, clams, prawns, king prawns enriched with Mediterranean lobster

€40 each

€50 each

HEIDI'S GRANDPA TAGLIOLINI (1a,7b,9a)

€15,5

Egg pasta with tomato sauce, sausage, bacon, Grana cheese shavings, and radish

BUCKWHEAT RAVIOLI (1a,7b,7d)

€18

filled with Bitto cheese and bresaola, sautéed in butter with thyme and pine nuts



POLENTA TARAGNA

Valtellina corn flour from the Zamboni mill in Colorina.

Upon request it is available plain without butter and cheese.

WITH VENISON SALMÌ 

€22

WITH CHEESE FROM THE BEST LOCAL FARMS (7b,7d)   

€15

WITH SAUTÉED PORCINI MUSHROOMS (7b,7d)  

€17

without garlic

SALADS

new

ALPINE PATH (8b)  

Mixed greens and radish, sautéed venison strips with bacon and raspberry vinegar, hazelnuts, and wild berries

€20

CESAR SALAD (1a,7b,3a)

Lettuce, grilled chicken breast, croutons, parmesan flakes

€17

new

LIVIGNO (7b,8c,8g) 

Radicchio, cubes of gorgonzola, walnuts and pears, radish slices, and cashews

€16





ALPINE STEAK RESTAURANT

by Luca Galli



LUMBERJACK'S LOG (7b,7d)  €28

venison slices wrapped in bacon, rolled and grilled,
served venison sausage and Taragna polenta

MILANESE STYLE VEAL CHOP (1a,3a) €27

with fried potato chips

SCIMUDIN CHEESE HEART (7b)   €35

Beef fillet wrapped in Livigno bacon, stuffed with
Scimudin cheese with roasted potatoes and vegetables.

THE BEEF TAGLIATA €28,5
BY LUCA GALLI (3a,7a,10a,10b)  

with rocket, mustard sauce and Casera cheese flakes

CALF LIVER KM 0 €26

Venetian style with pilaf rice



'THE MUST' (1a,8f,7d)  €32

Pré-salé lamb chops in a pistachio crust,
grilled artichoke, and beetroot purée



MEDITERRANEAN SEA BASS  €45

in a potato crust, with capers, cherry tomatoes, and olives

Available

BY RESERVATION

BEEF FILLET COOKED IN HAY (3c)

from €55
per person

THE FISH GRILL (1a)

min. 2 people

from €50
per person

**SEA BASS OR FISH
IN A SALT CRUST** (3c)

from €55
per person

ONE-DISH MEALS

TAS'T (1a,3a,7b,7d) 

€30

Pizzocherini from Livigno (small gnocchi)
with alpine cheese, pork ribs and polenta taragna

1816 (1a,3a,3c) 

€35

Veal cheek, tagliolini with mushrooms,
and potato purée foam

MEDITERRANEAN (1a,3a,2a,14a,14b,14e)

€35

Tagliolini with squid ink, seafood ragout,
prawn skewers, and mixed baby greens

new

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) assortment of 6/8 types of meat

€30 per person

min. 2 people

new

ROASTED SUCKLING PIG (7d,7b)

€45 per person

min. 2 people

MIXED FRIED FISH (1a,9a,2a,3a)

Marinara sauce and lime sauce

€25 per person

min. 2 people

FIorentina

800gr. / 1200gr. / 1600gr. / 2000gr.

€8,5 per hectogram



SCOTTISH BEEF RIB EYE 500G

€ 35

IRISH TOMAHAWK

1000 gr.

€7,5 per hectogram

CHATEAUBRIAND (7d,3a)

and Béarnaise sauce

€45 per person

min. 2 people



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	
ZUCCHINE E GAMBERETTI	€12
white - mozzarella, shrimps, grilled courgettes	
ATOMICA	€12
tomato, mozzarella, sausage, onion, peppers, chili	
EMILIANA	€12
tomato, mozzarella, parmesan, raw ham	
3 POMODORI	€12
yellow cherry tomato, red tomato, confit cherry tomato, buffalo mozzarella and basil	
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)

white - mortadella, pistachios pesto and burrata

€14

TARTUFINA

white - brie, porcini mushrooms and truffle

€14

TAS'T

white - Grotta cheese, bondiola, potatoes and pesto

€13

MEGAMEAT

tomato, sausage, venison sausage, ribs, and porchetta

€16

CENACOLO (2a,14a,14e)

tomato, mozzarella, shrimp, prawns,
cuttlefish, mussels

€16

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