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ENGLISH

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IL CENACOLO

by Luca Galli

Key



TAS'T



PIATTO DEL CUORE a dish we carry
in our heart from our previous experiences



VEGETARIAN



GLUTEN FREE: on request it can be prepared
following the principles of gluten-free diet

FOOD ALLERGY AND INTOLERANCE

We inform our customers that food and beverages prepared and administered here, can contain ingredients or adjuvants considered allergens.

If you have any intolerance or allergy always notify our staff before ordering. In the kitchen we can meet your needs by taking all necessary precautions and using specific and certified food.

In accordance with EU Regulation 1169/2011, we invite customers to inform their staff about allergies, food intolerances or food-related illnesses to enable us to offer you the best possible service.

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

**Our great wish is to
leave a good memory
in you heart and
delight your palate.
This actually make
us happy.**

My philosophy is about a devoted
development on culinary art and the
pleasure of hospitality.

The whole team strives to create a magical
and exciting dining experience, that leaves
something behind to remember.

Enjoy!

TIMETABLES

Restaurant from 11:45 to 14: 30/15 | from 18:30 to 22:00.

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The pizzeria operates independently with characteristics and timing
different from those of the kitchen, on Saturday evening it closes at
20:00 while on other days it closes at 22:30.

BREAD, SERVICE AND SHELTER € 2,50

KIDS MENU

* If possible will be served before other diners.
Available: High chair, bib and small cutlery, games, colours and sheets,
welcome champagne and cuddles at will!

Lasagne € 8

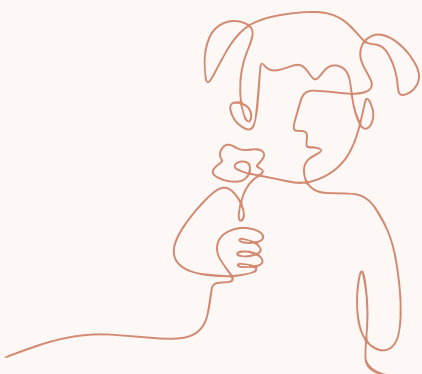
Pizza Margherita special € 6

Pasta or gnocchi
with butter, tomato or meat sauce € 8

Grilled beef steak
Tender and lean, with baked potatoes € 13

Chicken cutlet with french fries € 13

Milk ice cream with Smarties € 4





Goat violin

Local cured meat and bacon with white turnips bread € 15

Gourmand Bresaola

bresaola, flakes of alpine cheese, porcini mushrooms, pine nuts and rocket € 13

Bresaola KMO from Livigno

Bresaola made in Livigno, to be tasted at best € 11


The 'Precious' from the farmer

Directly from the local ALPE LIVIGNO farm: cured meats and cheeses paired with pickled vegetables and porcini mushrooms in oil

x 1 pers	€ 10
x 2 pers	€ 18
x 4 pers	€ 38

Culaccia di Zibello DOP

Raw ham from Zibello DOP and burrata d'Andria € 17

 On request and notification can be served without products containing gluten



Through food we express our creativity
and emotions, proposing regional and local flavours

Sciatt, chicory and apple sticks MelaVI  € 12

Pizzoccheri

in the typical “lavecc”  € 12

Gluten free   € 15

Manfrigole alla grosina € 12

Tagliatelle with mushrooms  € 12

Tris di ASSI 

Pizzoccheri, Manfrigole (typical crepes filled with local cream cheese), Ravioli (pasta filled with Bitto cheese and Bresaola - local cured meat). € 15

* In combination with these courses we suggest you to taste a glass of Valtellinese wine or a local craft beer.

Do not hesitate to ask what we uncorked today!



Venison tartare

with toasted pine nuts, porcini mushrooms and raspberry pesto € 16

Foie Gras escalope

Toasted milk bread with red berries jam € 18

Sexy caprese

Buffalo mozzarella with sauté of rainbow tomatoes, strawberries, raspberries and marjoram € 15

Veal with tuna sauce from 'Cenacolo'

Local CBT veal magatello, tuna sauce, caper blossoms and truffle perlage € 16





Spaghetti with Heidi's grandfather's sauce

radish, sausage, cherry tomatoes,
bacon and flakes of parmesan cheese

€ 14

Risotto vialone nano "Pila Vecia" with blueberries and chanterelles

flakes of cheese Casera and reduction of wine Sfursat

€ 16

Gnocchi with goat Ricotta

(from by Stella alpina farm in Trepalle), served
with tomato sauce and basil pesto

€ 14

Green pappardelle with venison ragout

and chamomile powder

€ 14








Stuffed rye ravioli

with Bitto (local cheese) and Bresaola (local cured meat),
lacquered with pine nut butter and thyme

€ 15



* on request taragna (with cheese and butter) or natural, with:

Venison salmì 	€ 20
Grilled sausage 	€ 16
Local cheese   	€ 15
Sauteed porcini mushrooms   without garlic	€ 16

SERVED WITH SEASONAL VEGETABLES OR SAUTEED POTATOES



Roe deer loin

with porcini mushrooms, polenta and cranberries sauce €28

Fiorentina steak

800 g € 35

1200 g € 60

1600 g € 80

Scottish beef Aberdeen PGI

500 g € 30

Wagyu fillet

Kobe style 120 g - SUBJECT TO AVAILABILITY € 80

Tomahawk of Irish heifer PGI

with lemon compote and laurel 1000 g € 70

Sliced beef with Casera,

rocket and mustard sauce € 27

Filet of local foal

lacquered with aromatic herb butter € 26

Beef tenderloin

grilled	€ 27
with mushroom	€ 28

Breaded cutlet

with french fries	€ 22
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Rack of lamb stuffed

with aromatic herbs, covered with bacon	€ 28
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White beef steak "Vedalecia da Livign"

with juniper glaze from Val Nera	€ 25
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Veal shank in the oven

his sauce and side dishes from the chef	MIN 2 PX € 55
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Carosello 3000: Grilled meats

ribs, venison, sausage, fillets, skewers...

FOR 2 PERSONS	€ 25 CAD
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Available by reservation:

- Chateaubriand with Bernese sauce
- Venetian style veal liver
- Hay fillet
- Any other request?



Mussels with bread crusts € 14

To Mattias 🌾

Marinated salmon, melon, asparagus,
strawberries and mandarin zabaione € 15

Beaten tuna

mozzarella and coconut water, crispy pasta chips € 18

Linguine pasta

with seafood € 27 CAD

with Mediterranean lobster FOR 2 PERSONS € 35 CAD

Variety of fried fish with marinara sauce € 25

Carnaroli risotto with parsley

mussels and clams € 20

Octopus tentacle with potato and olive cream 🌾 € 18

Available by reservation:

- Grilled fish FOR 2 PERSONS
- Seafood crudités
- Sea bass, sea bream, croaker or snapper as desired



TAS'T

Local Pizzocheri (buckweat pasta) with alpine cheese, sliced venison shank in Gremolata sauce and polenta taragna (corn meal with cheese and butter) € 25

63!

Tortellini with Bolognese meat sauce, steak with rocket, fried potatoes € 25

Freita

Tagliatelle Bolognese (with meat sauce), lamb chops and grilled vegetables € 25

1816

Polenta taragna (corn meal porridge with butter and cheese), melted alpine cheese, fried egg and sautéed porcini € 20

Beef fillet with green pepper sauce

pilaf rice and steamed spinach € 25

MEDITERRANEO

Penne with salmon, breaded tuna cubes and salad € 25

**MARGHERITA**

tomato, mozzarella € 7,00

NAPOLI

tomato, mozzarella, anchovies, oregano € 9,00

PROSCIUTTO E FUNGHI

tomato, mozzarella, ham and mushrooms € 10,00

DIAVOLA

tomato, mozzarella, peppers, spicy salami, garlic € 10,00

4 FORMAGGI

tomato, mozzarella, cheese € 9,50

VEGETARIANA

tomato, mozzarella, vegetables € 9,50

4 STAGIONI

tomato, mozzarella, ham, mushrooms, artichokes, black olives € 9,50

CAPRICCIOSA

tomato, mozzarella, prosciutto, peppers, artichokes, black olives € 9,50

RUSTICA

tomato, mozzarella, porcini mushrooms and sausage € 9,50

TIROLESE

tomato, mozzarella sausage, speck, onion € 9,50

TONNO E CIPOLLE

tomato, mozzarella, tuna, onions € 9,50

LIVIGNO


tomato, mozzarella, porcini, bresaola € 9,50

EMILIANA

tomato, mozzarella, parmesan, ham € 9,50

TRICOLORE	
fresh tomatoes, buffalo mozzarella, basil	€ 9,50
ZUCCHINE E GAMBERETTI	
mozzarella, shrimp, grilled zucchini	€ 9,50
ATOMICA	
tomato, mozzarella, sausage, onion, chili peppers	€ 9,50
CRUDO E RUCOLA	
tomato, mozzarella, sliced tomato, raw ham, rocket	€ 10,00
SALMONE	
tomato, mozzarella, sliced tomato, salmon	€ 11,00
CENACOLO	
tomato, mozzarella, shrimps, prawns, cuttlefish, mussels	€ 13,00
TALEGGIO E RADICCHIO	
tomato, mozzarella, taleggio cheese and radicchio	€ 9,50
ZOLA E SPEK	
tomato, mozzarella, zola cheese and speck	€ 9,50
BOSCO INCANTATO	
tomato, mozzarella, mushrooms, bacon flakes	€ 10,00
CALZONE	
tomato, mozzarella, ham, artichoke, mushrooms	€ 9,50

 Variations € 0,50/2,00

 On Saturday evening and on Sunday at lunchtime, pizza will not be served. Please note that the main kitchen and pizzeria work independently, to ensure the quality of the different courses.



Alta Rezia

Mixed salad, Slinzega (local cured mead), porcini mushrooms in oil and local cheese cubes € 16

Cesar Salad

Lettuce, grilled chicken breast, croutons, parmesan flakes € 16

EASY

Green salad, anchovies, mozzarella, olives € 12

Ever Green

Salad, cucumbers, avocado and green apple € 15

Side Dishes VERSION SMALL OR EXTRA LARGE

Steamed spinach € 5

Baked or fried potatoes € 5/9

Polenta Taragna or Nature € 5/8

Mixed salad € 6/10

Grilled vegetables € 10/15



Onion soup

with sliced cheese bread € 10

Canederli from "Little Tibet" (bread dumpling) in broth € 12

Pina's vegetables soup   € 10

Borela del boscaiolo

Buckwheat soup, bacon and sausage € 12

Desserts

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Chocolate flan with a soft heart

with raspberry sauce and fiordilatte ice cream

€ 8

Chocolate ball

with strawberry zabaglione and cantucci biscuits
accompanied by vin santo

€ 6

€ 12

Mango soup "Exotic Alps"

and white chocolate mousse with marinated strawberries

€ 7

Delight

mini tiramisu, crème brûlée with hazelnuts
and wild berries panna cotta

€ 8

Pistachio crème brûlée

€ 6

Braulio misù tiramisu with our Braulio

€ 8

Fresh Fruit "young and free"

with basil ice cream

€ 6

Monte Vago

kataifi pasta nest with whipped cream,
vanilla ice cream and chestnuts

€ 7



Allergen



CEREALS CONTAINING GLUTEN - 1

which is wheat, rye, barley, oats, spelled, kamut or their derived products



CRUSTACEANS - 2

Crustaceans and products based on shellfish



EGGS - 3

eggs and products containing them: mayonnaise, emulsifiers, egg pasta



FISH AND FISH BASED PRODUCTS - 4

food products in which fish is present, even in small percentages



PEANUTS AND PRODUCTS CONTAINING PEANUTS - 5

creams and condiments in which there is also in small doses



SOYBEANS AND PRODUCTS MADE FROM SOY - 6

derivatives such as soy milk, tofu, soy noodles and the like



MILK AND MILK-BASED PRODUCTS - 7 (including lactose)

any product in which milk is used such as: yogurt, biscuits, cakes, ice cream and various creams



NUTS AND DERIVATIVES - 8

Nuts, such as almonds, hazelnuts, walnuts, cashew nuts, pecans, Brazilian walnuts, pistachios, macadamia or Queensland nuts and their products



CELERY AND DERIVATIVES - 9

both in pieces and in preparations for soups, sauces and vegetable concentrates



MUSTARD AND DERIVATIVES - 10

can be found in sauces and condiments, especially mustard



SESAME SEEDS AND DERIVATIVES - 11

whole seeds used for bread, flours that contain it in a minimum percentage



SULFUR DIOXIDE AND SULPHITES - 12

sulfur dioxide and sulphites in concentrations higher than 10 mg/kg or 10 mg/l expressed as SO₂ - used as preservatives, we can find them in: canned fish products, in pickled foods, in oil and in brine, in jams, vinegar, dried mushrooms and soft drinks and fruit juices)



LUPINE AND DERIVATIVES - 13

present in vegan foods in the form of: roasts, salamis, flours and similar



MOLLUSCS AND DERIVATIVES - 14

canestrello, razor clams, scallops, mussels, oysters, limpets, clams, cockles, etc ...



Guests of **HOTEL GALLI** can always enjoy our sympathy and kindness. Atmosphere is magical, suitable for everyone for a holiday of pleasure and relaxation



Learn more about Hotel Galli



