

WELCOME TO

O P E R A

R E S T A U R A N T

APETIZERS

Veal tartare, fried cannolo, toasted almond
and Graz d'Alpe Val Biondino cheese foam

24

Valle d'Aosta cold cuts and cheeses served
with honey and preserves (for two people)

36

Meagre carpaccio marinated with saffron,
rustic polenta chips, rabbit jus,
red onion and lime gel

24

Crispy egg, black-truffle Vedeseta stracchino fondue,
mushrooms and grilled cauliflower

20

Spelt and bean soup, crispy pork cheek, leeks
and Castelmagno cheese

18

FIRST COURSES

Risotto with turnip florets, Eros “La Casera” robiola cheese,
burnt pumpkin and crusco pepper

26

Guinea fowl raviolo with demi-glace and Béarnaise, topped
with crispy shredded guinea fowl.

26

Fusillotti with “Mazzancolle”, Mazara del Vallo red prawn
tartare, lemon, anchovy powder and “Perseghina”

28

Green spaghettone with sweet herb-flavoured lard,
crumbled A.O.P. frisella and clams

26

Small lasagna with venison* ragout,
Bettelmatt cheese, black trumpet and veal jus

24

*Frozen Product

All prices are in euros and include VAT. If you have any food allergies or
intolerances, please inform our staff.

Guests on half board may choose 1 appetizer, one choice among 1 first course
or 1 main course or 1 pizza, plus 1 side dish and 1 dessert.

MAIN COURSES

Prussian heifer fillet, its own demi-glace, potato and mushrooms mille-feuille

38

Red Snapper, shellfish velouté, salted confit lemon, Topinambur, caper berries and black cabbage

32

Foie Gras, spice bread, candied seasonal fruit, fig reduction and red apple sorbet

36

Grilled Tomino cheese, grilled seasonal vegetables and charred-vegetable demi-glace

26

Pork belly, fried polenta, carrots and green apple sorbet

26

All prices are in euros and include VAT. If you have any food allergies or intolerances, please inform our staff.

Guests on half board may choose 1 appetizer, one choice among 1 first course or 1 main course or 1 pizza, plus 1 side dish and 1 dessert.

PIZZAS

LA MANGALICA - 20

Mangalica ossocollo, “Friarielli”,
grilled pak-choi, fig mustard and Andria stracciatella

THE TRUFFLE - 20

Fior di latte, roasted potatoes, mushrooms, rosemary oil
and black truffle petals

BIANCA LATTE - 18

24 month aged Parmigiano, Blue d’Aosta, fior di latte,
Bagòss mountain cheese and candied chestnuts

DE BOSSES - 18

Fior di latte, yellow datterino tomatoes, fried eggplant,
sweet-and-sour onion and Lardo De Bosses

THE SALMON - 20

Semi-confit cherry tomatoes, Norwegian smoked salmon, caper
flowers and citrus Andria stracciatella

SAINT BERNARD - 20

Burnt tomato, Cru Saint Bernard ham and Campania burrata

LES CHAMPIGNON - 18

Tomato, champignon mushrooms, Roman-style pesto and smoked
provola

Dough of your choice: white or multigrain

SIDES DISHES

Sautéed spinach

10

Valdostana-style polenta

10

Grilled vegetables

10

Roast potatoes

10

DESSERTS

MOSCABADO PASTRY

Whole raw moscabado puff pastry with three chocolates
cream and almond gelato

10

CLASSIC STRUDEL

Apple strudel served with vanilla gelato

10

PAVLOVA

Red Berries pavlova with hibiscus coulis

10

HAZELNUT BAVAROIS

With Dulcey chocolate, Genepy biscuit and milk Rocher glaze,
candied hazelnuts, and hazelnut sponge

10

House-made Gelato & Sorbet

4/scoop

All prices are in euros and include VAT. If you have any food allergies or
intolerances, please inform our staff.

Guests on half board may choose 1 appetizer, one choice among 1 first course
or 1 main course or 1 pizza, plus 1 side dish and 1 dessert.

KIDS MENU

Penne with Tomato Sauce

10

Gnocchi with Beef Ragù

12

Spaghetti with Pesto Sauce

10

Chicken Cutlet or Grilled Chicken
with French Fries

10

Beef Burger with French Fries or Salad

12

Baby Pizza

12