



# Earth

<b>Sciatt from Valtellina</b> with spinach, fresh cheese   1, 6, 7, 8, 10, 11, 13	€ 15,00
<b>Bresaola from Livigno – Km 0</b> with rye bread croutons, local casera cheese flakes and grilled artichokes in extra virgin olive oil   1, 7, 8, 9	€ 14,00
<b>Fresh homemade pappardelle</b> with wild game, prepared according to the season   1, 3, 9	€ 16,00
<b>Fitness &amp; Pool Complete Dish</b> Beef tartare, BIO bulgur and red quinoa, croutons, mustard seed mayonnaise and mixed salad with sun-dried tomatoes   1, 3, 7, 9, 10	€ 18,00

# Poke and Salads

<b>Salmon Poke</b> Purple cabbage, black rice, marinated salmon cubes, edamame, avocado cream, toasted cashews and sesame seeds   4, 5, 11	€ 16,00
<b>Cesar Poke</b> CBT chicken strips, croutons, green salad, quinoa, Grana Padano flakes and Caesar dressing with flax and sesame seeds   1, 3, 7, 9, 10, 11	€ 15,00
<b>Veggy Poke</b> BIO bulgur and red quinoa, falafel, chickpeas, beetroot, spinach, fresh cheese spread and poppy seeds   1, 6, 7, 11	€ 13,00



# From River to Sea

<b>Fish Tartare of the Day</b>   4, 14	da € 20,00
<b>Octopus tentacle</b> slow-cooked and grilled, with chickpea hummus, smoked paprika and carasau bread   1, 7, 8, 9, 14	€ 18,00
<b>Seafood Composition</b> with vegetables and Taggiasca olive pâté   4, 9, 14	€ 16,00
<b>Felicetti Paccheri</b> Cacio e Pepe-style with tuna tartare and lime crudité   1, 3, 4, 6, 7, 8, 10	€ 18,00
<b>Felicetti Spaghetti bronze-drawn</b> with clams   1, 4, 7, 14	€ 20,00
<b>Carnaroli Risotto</b> with beetroot, burrata and raw red prawns from Mazara del Vallo   2, 4, 7	€ 22,00
<b>Tuna Bowl</b> with black rice, fresh spinach, seared tuna, edamame and soy-ginger dressing   4, 6, 14	€ 18,00
<b>Trout Croquettes homemade</b> with basil mayonnaise, served with sweet potato chips   1, 3, 4, 7, 10, 12	€ 22,00
<b>Slide &amp; Fun Complete Dish</b> Daily fish fillet, basmati rice and vegetables   2, 4	da € 20,00



# Our meats

<b>Slow-Cooked Boneless Chicken Thighs</b> Served on red cabbage with steamed green beans   6, 9, 12	€ 15,00
<b>Grilled Sliced Beef</b> With chimichurri sauce and roasted potatoes	€ 22,00
<b>Roast Beef</b> With toasted pine nuts and mustard sauce, served with sautéed spinach   10	€ 16,00
<b>Oven-Roasted Vallespluga Chicken</b> with potatoes	€ 16,00



# From the Garden

<b>Taroz Valtellinesi</b> Mashed potatoes, green beans and Casera Latteria di Livigno cheese whipped with mountain butter   7	€ 14,00
<b>Falafel</b> with Yogurt Sauce   1, 3, 6, 7	€ 12,00
<b>Homemade Fresh Tortelloni</b> Filled with Pumpkin, served with a light Gorgonzola DOP sauce and toasted hazelnuts   1, 3, 6, 7, 8, 10, 11	€ 15,00
<b>Alpine Wellness – Complete Dish</b> Chickpea hummus, BIO bulgur and red quinoa, fennel salad with sesame seeds   1, 7, 8, 9, 11	€ 14,00



# Children's Menu

<b>Felicetti Penne with Meat Ragù</b> (150 g meat sauce)   1, 9	€ 6,00
<b>Potato Gnocchi</b> with Tomato Sauce   1, 3, 6, 7, 10, 11	€ 7,00
<b>Chicken Bites</b> with French Fries   1, 3, 6, 7, 10	€ 8,00
<b>Baby Hamburger</b>   1, 6, 11	€ 10,00
<b>Ice Cream</b>   1, 3, 7, 8	€ 3,00

