

AZIENDA AGRICOLA  
LA COSTA  
*La Valletta Brianza*  
*Lecco*





# MENU

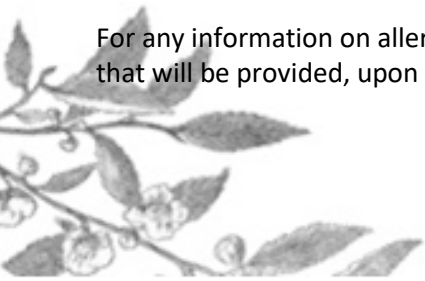
## *Starters*

Typical cured meats with our pickled vegetables	10€
“Caprino” fresh cheese and salami	7€
Crunch fine pastry parcel with chard leaves and “morbidella” Dassogno cheese	12€
Beef meatball with green sauce	12€
Farmhouse appetizer (min. 6 people) Tasting of all appetizers for the whole table	14€ per person

## *Main courses*

Onion soup	11€
Risotto with red chicory and ricotta cheese aged in grape marc	13€
Gnocchi with butter, sage and cruncy “pancetta”	13€

For any information on allergens you can consult the appropriate documentation that will be provided, upon request, by the staff in service.





## *Second courses*

Roasted veal shoulder paired with spinach au gratin	22€
“Cassoeula” made with pork ribs, leeks and polenta	20€
Cabbage roll with goat “taleggio” cream	13€
Cheeses from Curone Park with jam	9€
Selection of local cheeses with honey and jam	14€

## *Desserts*

“Panun” recipe of Nonna Adriana a typical short crust pastry with dried fruits served with “Braulio” ice cream	7€
Traditional “torta paesana” cake and whipped cream	6€
Crème caramel	6€
Our short pastry biscuits	4€

Cover charge €3,00

Still and sparkling water €1,50

Coffee €1,50

*For children, ask the staff for the option available*