

Welcome to Ristorante 1862 Della Posta, in the heart of Sondrio.  
A journey between tradition and innovation, where we illustrate the Valtellina's history and area with  
grace and passion.



## STARTERS

Marinated trout, beetroot, avocado and crispy buckwheat (1)  
– 22.00 –

Angus beef tartare, burrata, Cantabrian anchovies and crispy artichokes (4-7)  
– 22.00 –

Poached egg, spring pea cream, fresh ricotta, lardo and corn chips (5)  
– 16.00 –

Bresaola (air-cured beef) and Sciatt (buckwheat cheese balls) (1-7)  
– 18.00 –

## CHEF'S SIGNATURE DISHES

Slow-cooked veal cheek, red currant sauce, celeriac and crispy leek (5)  
– 24.00 –

Pearled barley, coconut milk, seasonal vegetables and fresh red chili (1)  
– 16.00 –

## FIRST COURSE

Potato gnocchetti with lamb ragout, Bitto cheese and fresh tarragon (7-9)  
– 18.00 –

Nettle and Scimudin filled pasta, red prawns\*, yellow datterino tomatoes and toasted pine nuts (1-2-7-8)  
– 28.00 –

Carnaroli risotto “Tenuta Margherita”, green asparagus, egg yolk gel and spring white truffle (7)  
– 24.00 –

Traditional Pizzoccheri (buckwheat pasta with butter, potatoes, cheese, and cabbage) (1-7)  
– 16.00 –

Tagliolini (30 egg yolks) with rye flour, alpine butter and wild hops (1-7)  
– 18.00 –

## MAIN COURSE

Irish Angus beef fillet, potato rösti, spinach, red Port wine sauce and foie gras  
– 32.00 –

Seared bluefin tuna\*, ponzu sauce, fresh strawberries, chives and basic (4-6)  
(Min for 2 people)  
– 22.00 –

Crispy suckling pig belly, Belgian endive and mandari  
– 22.00 –

Cheese tasting with honey and red fruits (7)  
– 18.00 –

## DESSERT

« Our Apple », a white chocolate ganache with a caramelized apple heart (1-7-8)  
– 8.00 –

Strawberry cheesecake (1-7-8)  
– 8.00 –

Mango mousse and coconut with chocolate biscuit (1-7-8)  
– 10.00 –

Crème brulée with smoked milk and tonka beans (3-7)  
– 10.00 –

Service fee: €3.50 per person

\*Some products may be frozen at origin and/or chilled to -20° for 24hours. To see the list of allergens on the menu, please contact the staff.