

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

Beef tartare with egg yolk gel and vegetable chips
– 20.00 –

Our "Vitello Tonnato"
– 18.00 –

Sashimi of amberjack, peach gazpacho, red onion, capers, and Greek yogurt
– 28.00 –

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

Sashimi of amberjack, peach gazpacho, red onion, capers, and Greek yogurt
– 28.00 –

Orange wood smoked trout, cantaloupe, alpine ricotta cheese, and puffed buckwheat
– 22.00 –

FIRST COURSE

"30 yolks" Tagliolino with Sicilian date tomatoes, Amalfi lemon, and basi
– 18.00 –

Carnaroli Risotto "Tenuta Margherita" with Franciacorta wine, purple shrimp*,
citrus, chives and raspberry powder
– 26.00 –

Traditional Pizzoccheri
(buckwheat pasta with butter, potatoes, cheese, and cabbage)
– 18.00 –

Barley Risotto with clams, zucchini, and muggine's (mullet) Bottarga (Mediterranean Caviar)
– 26.00 –

MAIN COURSE

Shi drum* with vegetable Caponata and fish stock
– 32.00 –

Iberian Pork Chop, carrots, mustard, and cherries
– 24.00 –

Tataki of Bluefin Tuna in sesame crust, avocado, and
seasonal Swiss chard (min. 2 people)
– 24.00 –

Lamb, chanterelles, potato millefeuille, and
braised spring onion
– 24.00 –

DESSERT

« Our Apple », a white chocolate ganache with a caramelized apple heart
– 8.00 –

Braulio Ice Cream, buckwheat, and red fruits
– 10.00 –

Mango mousse and coconut with chocolate biscuit
– 10.00 –

Strawberry Soup with soft heart of yogurt,
lime, and mint
– 10.00 –

Service fee: €4.00 per person