



For information on the presence of substances or products causing allergies or intolerances,
please ask our service staff.

You will be given a special menu highlighting all such substances.

Depending on the season and their availability, some products may be deep-frozen.

COVER CHARGE € 2.5

WE ARE UNABLE TO SPLIT BILLS

WIFI:

Network: TELECOM Password: wifiSpluga 2017;

Network: aps RIGEL Password: d12da3cd1b



Spluga Pizzeria contemporanea con cucina



pizzeria_spluga.sorico



TO START...

Meals have always been a time for sharing,
which is why I created these starters.
Sitting at the table with family, friends or colleagues
to share ideas, experiences and thoughts...

ENJOY YOURSELVES, AND YOUR MEAL

Pair it with a glass
of Champagne Monmarthe
for a sparkling start € 9

GLI SCIATT

Crispy fried cheese balls
served on a bed of
green salad € 8

OLIVE ALL'ASCOLANA

Ascolana-style stuffed olives
with minced beef and pork,
fried and served with a slightly
spicy tomato cream € 8

L'ACCIUGA DI LAGO

Rustic bread baked in
a wood-fired oven,
flavored alpine butter,
lake anchovy € 8

CROCCHETTE DI PERCA

Perch fillet creamed
with potatoes, salt, pepper
and lard, breaded and fried,
served with herb
mayonnaise € 16



TONIGHT I DON'T FEEL LIKE PIZZA BUT...

Four local specialties provided by our friends at Alfio,
which we chose to handle as little as possible,
because they're already perfect as they are.

CULATELLO DI NEGRANA

Culatello from the Pradella Farm
in Gravedonaserved with our
crispy pickled vegetables

€ 17

ALLA LATTERIA

Selection of cheeses from
the best local producers

€ 14



LA BRISAOLA

MA!

Mountain brisaola from Officina
Gastronomica MA and
porcini mushrooms € 17

IL FRITTO DELL'ALFIO

Lake fish caught directly
from "Malo's" boat
and country vegetables,
served with herb
mayonnaise € 16



PIZZA SOFT & CROCK

A dough made with type 1 flour, Enkir flour, corn flour, sunflower seeds and sourdough, offering aromas of the bread of days gone by.

Deeper than a standard pizza base, crunchy on the outside and soft on the inside.

LET US SURPRISE YOU

DELICATISSIMA

Pike salad,
chickpea cream,
parsley water,
lake jus € 20

TARTARA!

“Pezzata Rossa” beef
with VOV liqueur,
pumpkin cream, burrata,
glazed chestnuts,
beef jus € 20

MILANESE

Shredded ossobuco,
Parmesan cream, saffron sauce,
beef jus € 20

LA DOLCE RITA

Low-temperature tomato cream,
shredded buffalo mozzarella,
basil gel € 13





PIZZA H2O E LA PUCCIA

A very high-hydration, steam-cooked dough made with type 1 flour and multi-grain and seed flour. Deep and soft with a lightly glazed crust.
All served with a sauce on the side for dipping this soft base.

NOT A DISH BUT AN EXPERIENCE

L'ACCIUGA? .. NOO L'AGONE!

Three-tomato cream, lake anchovy,
lemon-charred basil cream
and wild garlic,
avocado puccia € 18

CALABRA

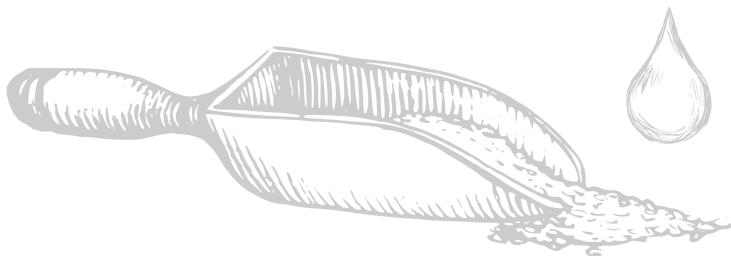
Seared tomatoes,
grilled eggplants, 'nduja,
bell pepper, smoked provola
cheese, spicy tomato puccia € 18

LA PARMIGIANA

Eggplants, Grana cheese,
tomato, buffalo mozzarella, basil,
and tomato puccia € 18

VAL TALEGGIO

Fior di latte, taleggio cheese,
grilled radicchio, walnuts,
taleggio puccia, and drops of
balsamic vinegar € 18





PIZZA CONTEMPORANEA

Indirect dough with biga, a blend of flours with active wheat germ (type 1, type 0, and whole grain), 48-hour maturation, baked in a wood-fired oven.

It features a well-aerated crust that frames the high-quality ingredients used for the toppings.

TRY IT...

LA MIA BAITA

Grilled bell pepper cream,
ricotta dollops,
smoked Arctic char fillet,
black garlic € 18

UN MAIALE IN AMERICA

Pork rib cooked at low
temperature, BBQ sauce,
potatoes, mozzarella and
cheddar, caramelized
onions € 18

SIAMO AL VERDE

Lettuce water, fior di latte, zucchini
cream, peas and mint,
heart of Romaine lettuce scented with
sage, sautéed baby spinach, basil
pesto € 18

LA LASAGNA

Angus ragù, Parmesan cheese,
and nutmeg velouté € 18

DELIRIO DI POMODORI E ACCIUGA DI LAGO

Three varieties of oven-roasted
tomatoes blended into a cream,
lake anchovy, black olive soil, and
oregano € 18



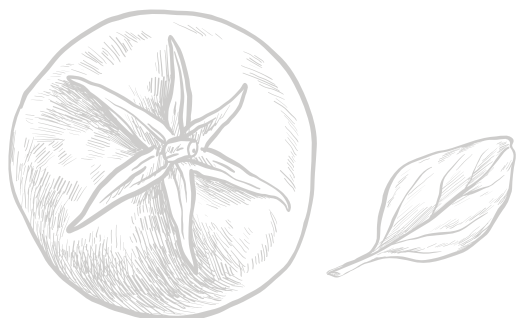
PIZZA LOOKING TO THE FUTURE WITHOUT FORGETTING THE PAST

The Pizzas that made the history of Alfio Colombo's 30 years.

Indirect dough with biga, a blend of flours with active wheat germ (type 1, type 0, and whole grain), matured for 48 hours and baked in a wood-fired oven.

It features a well-aerated crust that frames the high-quality ingredients used for the toppings.

SMELL THAT AROMA...



LA MARGHERITA

San Marzano tomatoes,
fior di latte, extra virgin olive oil,
and fresh basil € 8

BUFALINA

San Marzano tomatoes,
buffalo mozzarella added after baking,
cherry tomatoes, basil,
extra virgin olive oil € 11

VALTELLINA

San Marzano tomatoes,
fior di latte, porcini
mushrooms, and mountain
brisaola from MA

M!

€ 15

ARIS

San Marzano tomatoes,
fior di latte, spicy salami,
gorgonzola cheese,
caramelized onion € 15

**PROSCIUTTO COTTO
SAN GIOVANNI**

San Marzano tomatoes, fior di latte,
San Giovanni ham, basil, and extra
virgin olive oil € 13

DALLA SICILIA

Yellow cherry tomatoes,
buffalo mozzarella added
after baking, pistachio,
and Sicilian anchovies € 13

SPECK, ZOLA E NOCI

San Marzano tomatoes, fior di latte,
gorgonzola cheese, speck, and
walnuts € 14

**BURRATA, RUCOLA
E POMODORINI**

San Marzano tomatoes, fior di latte,
fresh burratina, arugula, and seared
cherry tomatoes € 14

DALL' ORTO

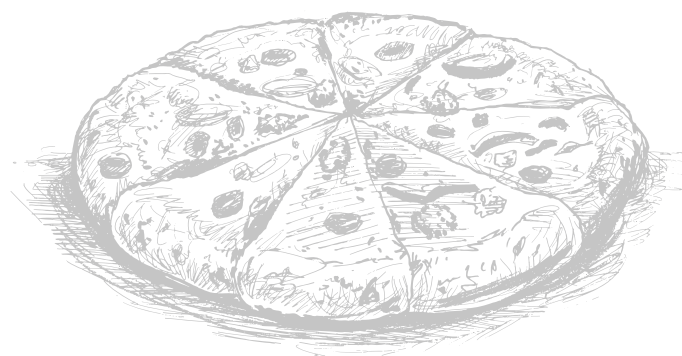
Seasonal vegetables
in various textures € 13

PARMA E BURRATA

San Marzano tomatoes, fior di
latte, 20-month-aged
prosciutto crudo, fresh burrata,
extra virgin olive oil,
and fresh basil € 15

FITNESS

San Marzano tomatoes,
buffalo mozzarella added after
baking, slinzega (cured beef),
basil, extra virgin
olive oil € 13





LE PIZZE FRITTE

Impasto indiretto con maturazione di 36 ore
fritte in olio altoleico STRA-GO-DU-RIO-SE

L'INTRAMONTABILE

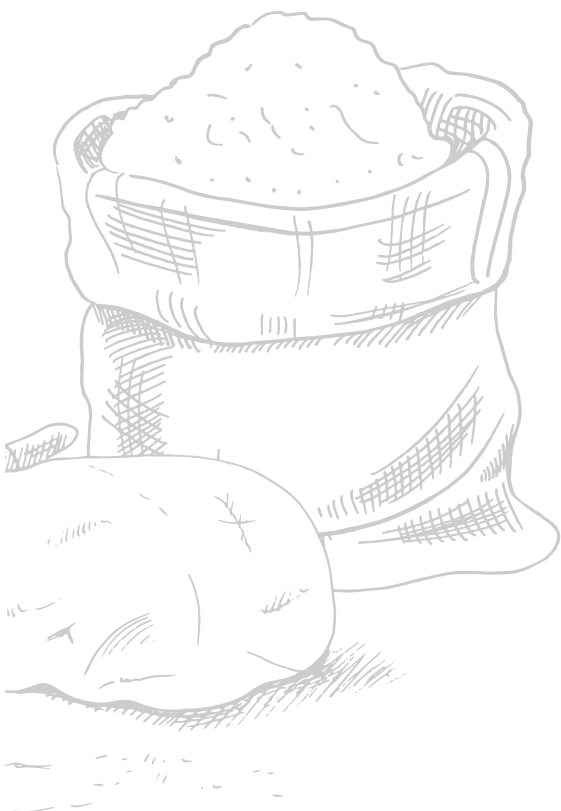
Folded calzone-style,
served as two cones
filled with friarielli
and sausage € 14

DAL LAGO

Round pizza with yellow tomato
cream, stracciatella cheese,
smoked trout, hazelnut
crumble, and porcini
mushrooms € 16

MONTANARINA

Thicker round fried pizza with
San Marzano tomatoes,
Parmesan cheese, basil,
and extra virgin olive oil € 12



TASTING MENU (min. 2 people)

Five courses inspired by my family's roots.
Option of wine or beer pairing by Paolo Nostrini
for a complete experience

PERCORSO MAMMA ANTONELLA

MEMORIES

Bread from our oven,
alpine butter, and lake anchovy

TARTARA!

"Pezzata Rossa" beef with VOV
liqueur, pumpkin cream, burrata,
glazed chestnuts, and beef jus

LA FITNES

San Marzano tomatoes,
buffalo mozzarella added after
baking, slinzega (cured beef), basil,
extra virgin olive oil

VAL TALEGGIO

Fior di latte, taleggio,
grilled radicchio, noci,
puccia al taleggio e gocce di aceto
balsamico

DESSERT

Either you eat this soup or...

€35 per person
with pairing € 50

PERCORSO PAPÀ MARIO

MEMORIES

Bread from our oven,
alpine butter, and lake anchovy

DELICATISSIMA

Pike salad, chickpea cream,
parsley water, lake jus

LA BAITA

Chargrilled pepper cream, ricotta
dollops, smoked char fillet, black
garlic

L'ACCIUGA? .. NOO L'AGONE!

Three-tomato cream, lake anchovy,
lemon-charred basil cream and wild
garlic, avocado puccia

DESSERT

Either you eat this soup or...

€35 per person
with pairing € 50

OUR DESSERTS

End your meal on a sweet note with our plated desserts that blend treating yourself with a balanced diet and innovation in a tender embrace.



TIRAMISÙ SU SU

Ladyfinger biscuit, mascarpone cream, chocolate crunch, cocoa, and coffee € 8

ZABAIONE TIEPIDO E NOCCIOLAKE

Warm Marsala zabaglione served with our hazelnut shortbread cookies € 9,5

COCCOLA AI CIOCCOLATI

Cocoa biscuit, dark chocolate bavaois with orange zest, milk chocolate and hazelnut bavaois, and white chocolate and vanilla bavaois € 8,5

O MANGI STA MINISTRA O...

Pumpkin cream, semi-candied peas and carrot, glazed tomato, extra virgin olive oil crumble, black garlic € 9

BISCIOLA E PASSITO

Traditional sweet bread with local figs, raisins, and walnuts, served with dessert wine (passito) € 9

IL MANDARINO DI CIACULLI

Gluten-free Ovis molis biscuit, mandarin ganache, mandarin heart € 9

LE CASTAGNE E LE NOCCIOLE

Tonka bean biscuit, light hazelnut mousse, French chantilly cream, chestnuts € 9

NUVOLA DEL LAGO

Large toasted leavened cake by Alfio Colombo, berry glaze, and whipped cream quenelle € 9



DESSERT WINES

by the glass (60 grams per serving)

Vernaccia Oristano (DOC) | 2020 (750ml) | Contini € 3.5 | € 30
100% Vernaccia Oristano | ABV 15%

Passito Pantelleria (DOC) | 2022 (500ml) | Solidea € 7.5 | € 60
100% Zibibbo | ABV. 14,5%

Sauternes (AOC) | 2018 (375ml) | La Garenne € 4.5 | € 33
Muscadelle-Semillon-Sauvignon Blanc | ABV 13%

Ben Ryè (DOC) | 2022 (750ml) | Donnafugata € 10.5 | € 95
100% Moscato D'Alessandria | ABV 14,5%

Porto Bulas Fine Ruby Reserve | 2023 (750ml) | Bulas € 4 | € 34
Vitigni vari dal fiume Duoro | ABV 19,5%

Passito Garda "Ravel" (DOC) | 2020 (375ml) | Cà Lojera € 5.5 | € 35
80% Trebbiano di Lugana, 20% Malvasia | ABV 14%

Asti Spumante (DOCG) | 2024 (750ml) | Arione € 4.5 | € 24
100% Moscato Asti | ABV 6,5%

Vertemate Passito (IGT) | 2021 (0,500ml) | M.Prevostini € 9.5 | € 75
Traminer aromatico, Riesling | ABV 14%



OUR SPIRITS

GRAPPA

Sarpa Poli Bianca

€ 5

Merlot/Cabernet | ABV 40%

Young grappa Poly-variety, flowing-steam distilled.

Its aroma evokes a basket of red grapes and forest fruits adorned with a rose.

Uva Viva Poli Bianca

€ 5

Brandy| Malvasia Candia and White Muscat | ABV 40%

Aromatic grape brandy.

Its aroma recalls a basket of white grapes and some apples, apricots, pears and orange blossom.

Sarpa “ORO” Poli Gialla

€ 5

Merlot/Cabernet | ABV 40%

Poly-variety grappa.

Its aroma recalls a basket of exotic fruit, vanilla, almonds and toasted hazelnuts.

Oro di Barolo Francoli

€ 6.5

Nebbiolo | ABV 42,5%

From the Barolo area, aged for 48 months in Slavonian oak barrels and barriques.

A very old grappa with a full and complex bouquet of tobacco, spices, raisins and tea leaves and a warm, enveloping taste.

Ottantotto Francoli

€ 6.5

Nebbiolo | ABV 42,5%

Amber in colour with very intense golden reflections.

NOSE: fine and noble, evoking jam and candied fruit and a pleasant memory of raisins.

PALATE: the vigorous entrance of the alcoholic note does not conceal a hint of sweetness due to its long ageing. The vanilla of the wood immediately comes through, accompanied by notes of tea leaves and candied fruit, followed by pepper in the finale.

Ambra di Moscato

€ 6.5

White Muscat | ABV 42,5%

Intensely golden in colour (amber) with a bouquet of flowers and spices typical of young grappa and in perfect harmony with the vanilla notes of the wood.

The initial sensations of spiced citrus are joined by a crescendo of vanilla and tea leaves. The flavour is intense, enveloping and extraordinarily persistent.



OUR SPIRITS

WHISKY / WHISKEY

Ardbeg 10 anni

€ 9

Scotch | ABV 46%

Ardbeg 10-year-old whisky is an intense and well-structured single malt from the Island of Islay, unfiltered to preserve its full rich and aromatic profile. Peaty and uncommonly complex, with sweet, spiced and smoky notes. A true classic, known the world over.

Nikka from the Barrel

€ 9

Japan | ABV 51,4%

A soft and fresh Japanese blended whisky, bottled straight from the ageing barrel, undiluted and unfiltered. Delicate aromas of lilac and fresh fruit, creating a long-lasting cadence of warm, powerful and enveloping flavour.

Whiskey Bulleit Bourbon 10 anni

€ 7.5

USA | ABV 45,6%

Distilled only in the United States and aged for ten years in American white oak barrels. Dark brown in colour with orange-red streaks, and a rich aroma with hints of toasted oak and a warm, subtle note of vanilla. The taste is dry and lightly spiced with notes of caramel and dried fruit and a soft, smoky finale.





OUR SPIRITS

COGNAC / ARMAGNAC / BRANDY

Hennessy Very Special Cognac

€ 6.5

ABV 40%

The VS version is a young and famous interpretation of cognac, aged for at least 24 months in oak barrels, with a soft and enveloping personality and fresh notes of apple, citrus fruits, toasted almonds and fine woods.

Duc De Maravat Bas Armagnac Selection

€ 6.5

ABV 40%

Duc de Maravat's Bas Armagnac is notable for its elegant and complex aromatic quality, with an intense and intoxicating aroma of tobacco and spices, especially cinnamon and cloves. Harmonious and delicate, enveloping the palate.

Cardenal Mendoza Brandy

€ 6.5

Spagna | ABV 40%

Cardenal Mendoza Brandy has a deep, dark, mahogany colour and a rich bouquet that encompasses toasted coffee, cherry, ripe figs and plums. To the palate, it is relatively sweet with hints of toasted walnuts and hazelnuts, caramel and even coffee. Concentrated and well-balanced.





DISTILLERIA MARZADRO

Giare Amarone

€ 6

ABV 41%

Grappa aged for 36 months in 500 litre oak barrels of Amarone pomace (from Corvina, Rondinella and Molinara grapes). Velvety and persistent.

Diciotto Lune

€ 5

ABV 41%

A very old grappa made from selected red and white grape pomace. Aged for 18 months in oak, cherry, ash and acacia barrels. Soft and dry.

Delicata

€ 5.5

ABV 41%

The Chardonnay and Müller-Thurgau grape varieties give this Grappa a broad and intensely aromatic bouquet. On the palate, it reveals itself as velvety, harmonious, and refined.





SOFT DRINKS

Mineral water $\frac{3}{4}$	€ 4
Regular beer	€ 7
Small beer	€ 4
Soft drinks	€ 4

COFFEES AND DIGESTIFS

Espresso coffee	€ 2
Espresso with a dash of liquor	€ 2.5
Decaffeinated coffee	€ 2
Barley coffee	€ 2
Digestifs	€ 4



OUR SPIRITS

RUM/RON

Diplomatico

€ 8

Venezuela - White rum - ABV 47%

Transparent and luminous in appearance. Intense aroma of vanilla and exotic fruits, fresh coconut and lime. It surprises the palate with its richness and intensity, offering a flavour that is both enveloping and spicy at the same time.

Flor de Cana

€ 9.5

Nicaragua - Dark rum - ABV 40%

Flor de Cana's 'Centenario' 12-year-old rum is produced in Nicaragua from molasses and sugar cane and aged in small ex-Bourbon barrels. Its aromatic profile is soft and seductive, with notes of hazelnut, honey, almond and caramel.

Baron Samedi

€ 6

Caribbean - Dark rum - ABV 40%

RUM / RON Made from high-quality rum originating from the Caribbean, Baron Samedi also contains a small quantity of Jamaican rum. Natural spices such as cocoa, cinnamon and cloves blend with the vanilla and an exotic spice obtained from Haiti, the Baron's native island. Intense amber in colour with notes of nutmeg and hazelnut. The flavour is full-bodied with an incredibly smooth finish.

Rhum Vieux Agricole

€ 9.5

Martinique - Dark rum - ABV 45%

Golden-yellow with amber reflections. To the nose, it is distinguished by a wonderful aromatic richness featuring notes of vanilla, coconut, chocolate, plums, candied fruit, cinnamon, nutmeg and coffee. The palate agrees with the nose and is soft and long-lasting.