



Information regarding the presence of substances or products that cause allergies or food intolerances is available upon request from our staff. You will be provided with a special menu that highlights each type of food intolerance. Depending on the season and availability, some products may be frozen.

COVER CHARGE €3

NON SI FANNO CONTI SEPARATI | NO SEPARATED BILL | KEINE GETRENNTE RECHNUNG

WIFI:

Rete: TELECOM Password: wifiSpluga 2017;

Rete: aps RIGEL Password: d12da3cd1b



Spluga Lake Como



@splugalakecomo



TO START

Mealtime has always been a time for sharing,
and that's what inspired these appetizers.
Sitting down at the table with family, friends
or for a business lunch, sharing an idea, a feeling, a thought...

HAVE A GOOD START AND ENJOY YOUR MEAL

Pair a glass
of Champagne
for a sparkling start € 9

GLI SCIATT

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

OLIVE ALL'ASCOLANA

Fried Ascolana olives stuffed
with beef and pork,
accompanied by a
slightly spicy tomato cream € 8

A R G E N T A

an-fried bruschetta bread,
spinach cream,
stracciatella cheese,
fermented lemon,
ARGENTA fillet € 10

CROCCHETTE DI PERCA

Pike-perch fillet creamed
with potatoes, salt, pepper,
and lard, breaded, fried,
and served
with herb mayonnaise € 8



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

Four local specialties recommended by our friends at Alfio, which we've chosen to prepare as minimally as possible because they're already perfect just as they are

CULATELLO DI NEGRANA

Culatello from Az. Agricola Pradella
accompanied by our crunchy
pickled vegetables (giardiniera) € 17

ALLA LATTERIA

Selection of cheeses
from the best local producers € 14



LA BRISAOLA

M!

Mountain brisaola
and porcini mushroomso € 17

IL FRITTO DELL'ALFIO

Fried lake fish straight from
the boat and country vegetables
accompanied
by herb mayonnaise € 16



PIZZA SOFT & CROCK

A dough made with type 1 flour, corn flour, sunflower seeds, mixed leavening, sourdough and natural yeast... crunchy outside and soft inside.

LET YOURSELF BE SURPRISED

DELICATISSIMA

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

TARTARA!

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

MILANESE

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

SUL LAGO DI DASCIO

Slightly spicy friarielli (broccoli rabe),
carp sautéed in butter with mountain
herbs, burrata cream added after
baking, crispy sage € 20

GIÙ IN CANTINA

Pickled white onion, Casera cheese
mousse, local salami, red wine
reduction with tarragon, pink pepper
and burnt lemon zest € 20





PIZZA H2O E LA PUCCIA

Very high hydration dough, steam baked.
Served with a dipping sauce (puccia) on the side.

NOT JUST A MEAL, BUT AN EXPERIENCE

CALABRA

Searched tomatoes, grilled eggplants, nduja, bell pepper, smoked provola, spicy tomato dipping sauce € 18

IL BOSCO IN UN MORSO

Roasted mushrooms, young latteria cheese, brown butter and toasted hazelnut. Served with Casera cream dipping sauce, roasted demi-glace and mushroom powder € 20

LA PIODA VEGETALE

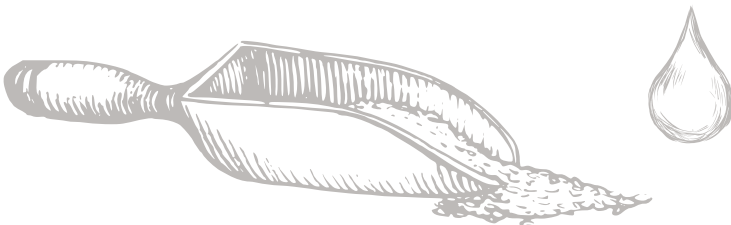
Baked potato cream with rosemary and garlic, chard, leek, grilled carrots and zucchini, soy, smoked provola. Copper tomato and basil dipping sauce € 18

UMAMI D'ESTATE

Sautéed spinach, lake ARGENTA, ARGENTA powder, grattacapa cheese, served with a goat yogurt and lemon zest dipping sauce, mozzarella € 20

LA PARMIGIANA

Eggplants, Grana cheese, tomato, buffalo mozzarella, basil and tomato dipping sauce € 18





PIZZA CONTEMPORANEA

Indirect dough made with a starter, a blend of flours including active-germ Type 1, Type 0, and whole wheat, aged for 48 hours, and baked in a wood-fired oven. It features a well-ventilated crust that frames the ingredients used for the toppings.

TRY IT...

LA MIA BAITA

Grilled pepper cream,
ricotta tufts, smoked char fillet,
black garlic € 18

UN MAIALE IN AMERICA

Sous-vide pork rib, BBQ sauce,
potatoes, mozzarella and cheddar,
caramelized onions € 18

SIAMO AL VERDE

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

LA LASAGNA

Angus ragù, parmesan, and nutmeg
velouté € 18

DELIRIO DI POMODORI E

Three varieties of baked tomatoes
turned into a cream, black olive earth,
oregano and ARGENTA € 18

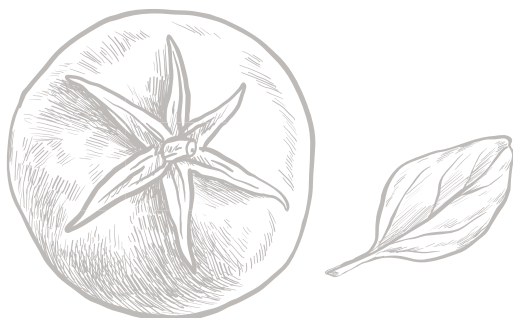




LOOKING TO THE FUTURE WITHOUT FORGETTING THE PAST

The pizzas that have defined Alfio Colombo's 30-year history. Indirect dough made with a starter, a blend of flours including active-germ Type 1, Type 0, and whole wheat, aged for 48 hours, and baked in a wood-fired oven. It features a well-risen crust that serves as a frame for the fresh ingredients used in the toppings.

SMELL THAT SCENT...



LA MARGHERITA

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

BUFALINA

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

VALTELLINA

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

€ 15

MA!

ARIS

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

**PROSCIUTTO COTTO
SAN GIOVANNI**

San Marzano tomatoes, mozzarella,
San Giovanni prosciutto, basil, and
extra virgin olive oil € 13

DALLA SICILIA

Yellow cherry tomatoes, fresh buffalo
mozzarella,
pistachios, and Sicilian anchovies € 13

SPECK, ZOLA E NOCI

San Marzano tomatoes, mozzarella,
gorgonzola, speck, and walnuts € 14

**BURRATA, RUCOLA
E POMODORINI**

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

DALL' ORTO

San Marzano tomatoes,
mozzarella, seasonal vegetables
€ 13

PARMA E BURRATA

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

FITNESS

San Marzano tomatoes, fresh
bufala mozzarella, slinzega, 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

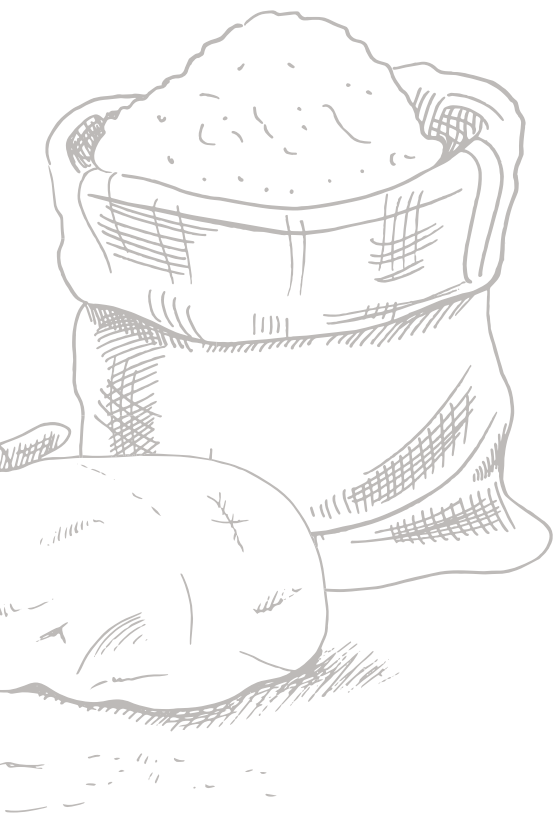
chiusura a calzone,
presentazione in due
coni con friarielli
e salsiccia € 14

DAL LAGO

pizza tonda con crema di
pomodoro giallo, stracciatella,
trota affumicata, granella
di nocciola, porcini € 16

MONTANARINA

pizza frita tonda piu
alta con San Marzano,
parmigiano, basilico,
olio evo € 12





MANI (min. 2 person)

Alfio Colombo's tasting menu

MANI stems from the desire to tell the story of the upper Lake Como territory through ancient gestures: working the land, fire, time, and fermentation.

Each course comes to life from a different dough and a distinct technique, creating a journey that unites contemporary pizza, memory, and research.

MANI
ALFIO COLOMBO

ARARE (To Plow)

Cereal breadstick, pea and fresh mint cream, yellow cherry tomato and wild oregano cream, burrata and basil cream.

PASCOLARE (To Graze)

Round pizza baked in a wood-fired oven with burnt bell pepper cream, lightly smoked Angus beef tartare, roasted porcini mushroom, and juniper oil.

ATTIZZARE (To Stoke)

H2O — Steamed padellino (pan pizza) with lightly smoked roasted vegetables, smoked provola cheese, tomato, basil, and its vegetable puccia (jus).

AFFINARE (To Refine)

Soft & Crock — Crunchy rustic padellino with drops of roasted onion cream, goat yogurt, Argenta fillet, and fermented lemon.

MESCERE (To Pour)

Soffice (soft sponge cake), red wine gel, and zabaione.

€ 45 per person
with wine pairing "Journey between the lake and Valtellina" € 65



THE TASTINGS (Min. 2 people)

A five-course meal inspired by my family's roots. Wine or beer pairings available for a complete dining experience, curated by **Paolo Nostrini**

MOM ANTONELLA'S JOURNEY

RICORDI

Bread from our bakery, alpine butter, and lake anchovies

TARTARA!

Red-spotted sea bream with VOV, pumpkin purée, burrata, glazed chestnuts, beef jus

LA FITNES

San Marzano tomatoes, fresh bufala mozzarella, slinzega, basil, extra virgin olive oil

IL BOSCO IN UN MORSO

Roasted mushrooms, fresh dairy cheese, brown butter, and toasted hazelnuts. Served with Casera cream puccia, roasted demi-glace, and mushroom powder

DOLCE

Pane e vino

€40 per person;
€60 with wine pairing

PERCORSO PAPÀ MARIO

RICORDI

Bread from our bakery, alpine butter, and lake anchovies

DELICATISSIMA

Pike salad, chickpea purée, parsley water, lake jus

LA BAITA

Cream of charred bell pepper, dollops of ricotta, smoked char fillet, black garlic

UMAMI D'ESTATE

Sautéed spinach, Argenta di Lago cheese, Argenta cheese powder, grated goat cheese, served with goat yogurt puccia and lemon zest

DOLCE

Pane e vino

€40 per person;
€60 with wine pairing

OUR PASTRY SHOP

The idea of ending a meal sweetly with our plated desserts where gluttony, a balanced diet and innovation blend in a tender embrace.

VALTELLINA CONTEMPORANEA

Modern apple cake, cinnamon sablé, apple compote, almond biscuit, tonka bean cremoso, apple mousse, apple coating glaze € 10

The tradition of apple pie reinterpreted in a contemporary key.

GIARDINO BIANCO

Panna cotta, hazelnut and rosemary crumble, lemon gel and celery ice cream € 10

A balance of milk, vegetable notes, and aromatic freshness.

PANE E VINO

Valtellina bisciola served with dessert wine € 10

Memories of my grandparents, when we used to dip bread in wine after dinner.

PESCA INASPETTATA

Peach mousse, lingonberry center, crispy puffed rice, chocolate, and almond € 10

A fruit that surprises when cut open, with a balance of sweetness and hidden tartness.

ZABAIONE ROYALE

Chilled champagne zabaglione with wild strawberries and a basil, lemon, and vanilla crumble € 10

A dessert to toast with, blending elegance and lightness.

I FRUTTI DEL SETTIMO PARALLELO

Cocoa-flavored Ovis mollis, coffee mousse, chocolate marquise, hazelnut namelaka, passion fruit coulis € 10

A journey through rich intensity and tropical freshness.

SOFFICE

A slice of soft, butter-flavored yeast bread, toasted, with a light mascarpone and orange cream, red berries, and candied lemon € 10

A signature yeast-leavened pastry that changes with the seasons, blending tradition, citrus, and a soft texture.



DESSERT WINES

by the glass (60 grams per serving)

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

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

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

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

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

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

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

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



OUR GRAPPA DISTILLATES

Sarpa Poli Bianca

€ 5

Merlot/Cabernet | Vol. Alc. 40%

A young, multi-varietal grappa, distilled using the continuous steam method. Its aroma evokes a basket of red grapes and wild berries, adorned with a rose.

Uva Viva Poli Bianca

€ 5

Acquavite | Malvasia Candia e Moscato bianco | Vol. Alc. 40%

Aromatic grape brandy. Its aroma evokes a basket of white grapes, a few apples, apricots, pears, and orange blossoms.

Sarpa “ORO” Poli Gialla

€ 5

Merlot/Cabernet | Vol. Alc. 40%

A multi-varietal grappa. Its aroma evokes a basket of exotic fruits, vanilla, almonds, and toasted hazelnuts.

Oro di Barolo Francoli

€ 6.5

Nebbiolo | Vol. Alc. 42,5%

From the Barolo region, aged for 48 months in Slavonian oak barrels and barriques. A stravecchia grappa with rich, complex aromas of tobacco, spices, raisins, and tea leaves, and a warm, enveloping flavor.

Ottantotto Francoli

€ 6.5

Nebbiolo | Vol. Alc. 42,5%

Amber in color, with very intense golden highlights. AROMA: Jam and candied fruit with a pleasant hint of raisins; refined and elegant. TASTE: The initial vigor of the alcohol does not mask the sweet undertones resulting from extended aging. The vanilla notes from the oak are immediately apparent, accompanied by hints of tea leaves and candied fruit. Pepper emerges in the finish.

Ambra di Moscato

€ 6.5

Moscato Bianco | Vol. Alc. 42,5%

It has a very intense golden-yellow (amber) color and a floral and spicy bouquet, characteristic of young grappa and in perfect harmony with the vanilla notes from the wood. The initial spicy citrus notes give way to a crescendo of vanilla and tea leaves. The flavor is intense and enveloping, with extraordinary length.



OUR SPIRITS

WHISKY / WHISKEY

Ardbeg 10 anni

€ 9

Scotch | Vol. Alc. 46%

Ardbeg 10 Year Old is an intense, full-bodied single malt from the island of Islay, unfiltered to preserve its rich flavor profile. It is peaty and extraordinarily complex, with sweet, spicy, and smoky notes. A true classic known around the world.

Nikka from the Barrel

€ 9

Japan | Vol. Alc. 51,4%

A smooth and refreshing Japanese blended sake, bottled straight from the aging barrel without dilution or filtration. Delicate aromas of lilac and fresh fruit give way to a rich, powerful, and enveloping flavor with a long finish.

Whiskey Bulleit Bourbon 10 anni

€ 7.5

USA | Vol. Alc. 45,6%

Distilled exclusively in the United States and aged for 10 years in American white oak barrels. It has a dark brown color with reddish-orange hues, a rich aroma, hints of toasted oak, and a subtle, warm note of vanilla. The taste is dry and slightly spicy, with notes of caramel and dried fruit, and a smooth, smoky finish.





OUR SPIRITS

COGNAC / ARMAGNAC / BRANDY

Hennessy Very Special Cognac

€ 6.5

Vol. Alc. 40%

The VS version is a young and renowned Cognac, aged for at least 24 months in oak barrels, with a smooth and enveloping character, featuring fresh, rounded notes of apple, citrus, toasted almonds, and fine woods.

Duc De Maravat Bas Armagnac Selection

€ 6.5

Vol. Alc. 40%

Duc de Maravat's Bas Armagnac is characterized by an elegant and complex bouquet, with an intense and heady aroma of tobacco and spices, particularly cinnamon and cloves. The palate is harmonious, delicate, and enveloping.

Cardenal Mendoza Brandy

€ 6.5

Spagna | Vol. Alc. 40%

Cardenal Mendoza brandy has a deep, dark mahogany color and a rich bouquet, ranging from roasted coffee to cherry, and from ripe fig to plum. On the palate, it is quite sweet, with notes of toasted walnuts and hazelnuts, caramel, and more coffee. It is concentrated and well-balanced.





DISTILLERIA MARZADRO

Giare Amarone

€ 6

Vol. Alc. 41%

Grappa aged for 36 months in 500-liter oak barrels made from Amarone pomace (Corvina, Rondinella, Molinara). Velvety and long-lasting.

Diciotto Lune

€ 5

Vol. Alc. 41%

An extra-aged grappa made from selected red and white grape pomace. Aged for 18 months in oak, cherry, ash, and acacia barrels. Smooth and dry.

Delicata

€ 5

Vol. Alc. 41%

The Chardonnay and Müller-Thurgau grape varieties give this grappa a rich and intensely aromatic bouquet. On the palate, it is velvety, harmonious, and elegant.





DRINKS

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

CAFFÈ E DIGESTIVI

Espresso	€ 2
Coffee with a shot of liquor	€ 2.5
Decaffeinated coffee	€ 2
Barley coffee	€ 2
Digestives	€ 4



OUR SPIRITS

RUM/RON

Diplomatico

€ 8

Venezuela - Rum bianco - Vol. Alc. 47%

Clear and bright in appearance. It has an intense aroma of vanilla and exotic fruits, fresh coconut, and lime. On the palate, it impresses with its richness and intensity, offering a flavor that is both enveloping and spicy.

Flor de Cana

€ 9.5

Nicaragua - Ron scuro - Vol. Alc. 40%

Flor de Cana's "Centenario" 12-Year-Old Rum is produced in Nicaragua from molasses and sugarcane juice and aged in small ex-Bourbon barrels. It has a smooth and seductive flavor profile, with notes of hazelnut, honey, almonds, and caramel

Baron Samedi

€ 6

Caraibi - Rum scuro - Vol. Alc. 40%

RUM / RON Made with high-quality rums from the Caribbean, Baron Samedi also includes a small amount of Jamaican rum; natural spices, such as cocoa, cinnamon, and cloves, are blended with vanilla and an exotic spice sourced from Haiti, the baron's native island. Deep amber in color, with notes of nutmeg and hazelnut, the flavor is full-bodied, with an incredibly smooth finish.

€ 9.5

Rhum Vieux Agricole

(Martinique - Rhum scuro - Vol. Alc. 45% €8,5

Golden yellow with amber highlights. The nose is characterized by a beautiful aromatic richness, featuring notes of vanilla, coconut, chocolate, plums, candied fruit, cinnamon, nutmeg, and coffee. The palate mirrors the nose, remaining smooth and lingering on the finish.