Spluga

PIZZERIA CONTEMPORANEA

Alfio Colombo

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 SEPARETED BILL | KEINE GETRENNTE RECHNUNG

WIFI:

Rete: TELECOM Password: wifiSpluga 2017;

Rete: aps RIGEL Password: d12da3cd1b

Spluga Lake Como

@splugalakecomo

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

AFFINARE

ARARE
Contemporary pizza - three-tomato cream,
buffalo mozzarella cream, basil water

ATTIZZARE
H2O - Steamed "padellino" pizza with lightly smoked roasted vegetables, goat Taleggio cheese from Deviscio farm, tomato, basil and its vegetable puccia

VEGLIARE
Soft&crock - fior di latte mozzarella, duck à l'orange,
its jus, bell pepper cream and sautéed leek

PIRLARE
Soft, large leavened pastry, almond and white chocolate cream,
blueberry gel, almond

€ 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
Multigrain breadstick, pea and fresh mint cream, yellow cherry tomato and wild oregano cream, burrata and basil cream

ORTO SOTTO LA NEVE
Yellow cherry tomato, leek, radicchio, pumpkin, buffalo mozzarella foam, Lario extra virgin olive oil

LA FITNES
San Marzano tomatoes, bufala mozzarella, slinzega, basil, Lario extra virgin olive oil

TRADIZIONE
Braised beef, polenta, local dairy cheese

DOLCE
Bread and chocolate

€40 per person;
€60 with wine pairing

PERCORSO PAPÀ MARIO

RICORDI
Multigrain breadstick, pea and fresh mint cream, yellow cherry tomato and wild oregano cream, burrata and basil cream

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
Broccoli cream, roasted broccoli, puntarelle, fior di latte mozzarella, A R G E N T A powder, A R G E N T A and hazelnuts

DOLCE
Bread and chocolate

€40 per person;
€60 with wine pairing

TAPAS

Small bites to discover our local flavors.
You can share them, or mix and match to create your own alternative to pizza.

ENJOY YOUR STARTERS, AND HAVE A WONDERFUL MEAL!

Pair it with a glass of Champagne for €9

HAND-CUT SALAMI AND CRUNCHY GIARDINIERA € 10

SCIATT SU VERDE

Crispy cheese balls
coated in buckwheat batter,
served on bitter chicory € 9.5

POLENTA E BRASATO

Yellow polenta and braised beef € 9.5

PACCHERO AL RAGÙ DI ANGUS BIO

Pacchero pasta
with Angus beef ragù
from Peverelli farm € 9.5

BRESAOLA MA! E PORCINO

Artisanal sirloin "Brisaola"
from Chiavenna with its natural
fat and black-cap
porcino mushroom € 9.5

TAPAS

Small bites to discover our local flavors.
You can share them, or mix and match to create your own alternative to pizza.

ENJOY YOUR STARTERS, AND HAVE A WONDERFUL MEAL!

Pair it with a glass of Champagne for €9

IL KAMABOKO DI CARPA

Carp sausage, sea grapes, baked leek (boneless carp cooked in pork caul fat) € 9.5

CROCCHETTE DI LUCCIO

Breaded and fried pikeperch croquettes € 9.5

LINGOTTO DI POLENTA E ARGENTA

Polenta, ARGENTA herb ricotta € 9.5

IL FRITTO DELL'ALFIO

Lake fish and garden vegetables fried in various tempuras and batters € 9.5

FRENCH FRIES € 4.5

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

ORTO SOTTO LA NEVE

Yellow cherry tomato, leek, radicchio, pumpkin, buffalo mozzarella foam,
Lario extra virgin olive oil € 18

MILANESE

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

CULATELLO DI NEGRANA

Tomato, mozzarella, culatello from Pradella Farm, basil water € 20

GIÙ IN CANTINA

Pickled white onion, Casera cheese mousse, head cheese cooked in wine, 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

TRADIZIONE

Braised beef, polenta,
local dairy cheese,
braised beef puccia € 20

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

Goat Taleggio cheese from Deviscio farm, garlic, Swiss chard, leek, grilled carrots and zucchini, soy. Vine tomato and basil puccia € 18

UMAMI

Broccoli cream, roasted broccoli, puntarelle (chicory greens), fior di latte mozzarella, A R G E N T A powder and hazelnuts, tomato velouté puccia € 18

LA PARMIGIANA

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

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

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

MADAME DUCK

Fior di latte mozzarella, duck à l'orange, its jus, bell pepper cream, sautéed greens and sautéed leek € 16

CHE GUSTO!!

Pumpkin cream, gorgonzola cheese, porcini mushrooms, smoked flat pancetta, pumpkin seeds and a touch of rosemary € 15

DELIRIO DI POMODORI E ARGENTA

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

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 crémeux, apple mousse, apple glaze € 10

The traditional apple cake reinterpreted with a contemporary twist

BAVARESE ALLA ZABAIONE
Zabaione Bavarian cream, 72% chocolate crémeux, coffee gel, cocoa crumble, coffee, hazelnut € 10

PANE E CIOCCOLATO
Chocolate bread, salted caramel, yogurt cream, pear and cinnamon gel, semi-candied pear € 10

FORESTA NERA
Cocoa marquise, sour cherry, light chocolate mousse, French chantilly € 10

SFERA AL MIRTILLO
Blueberry mousse, lemon and almond heart, crunchy biscuit, blueberry coulis € 10

SOFFICE
Large leavened pastry, almond and white chocolate cream, blueberry gel, almond € 10

A signature leavened pastry that changes with the seasons, between memory and softness

DESSERT WINES

by the glass (60 grams per serving)

Vernaccia Oristano (DOC) | 2020 (750ml) | Contini 100% Vernaccia Oristano | Vol. Alc. 15%	€ 3.5	€ 30
Passito Pantelleria (DOC) | 2022 (500ml) | Solidea 100% Zibibbo Vol. Alc. 14,5%	€ 7.5	€ 60
Sauternes (AOC) | 2018 (375ml) | La Garenne Muscadelle-Semillon-Sauvignon Blanc | Vol. ALc. 13%	€ 4.5	€ 33
Ben Ryè (DOC) | 2022 (750ml) | Donnafugata 100% Moscato D'Alessandria | Vol. Alc. 14,5%	€ 10.5	€ 95
Porto Bulas Fine Ruby Reserve | 2023 (750ml) | Bulas Vitigni vari dal fiume Duoro | Vol.Alc. 19,5%	€ 4	€ 34
Passito Garda "Ravel" (DOC) | 2020 (375ml) | Cà Lojera 80% Trebbiano di Lugana, 20% Malvasia | Vol. Alc. 14%	€ 5.5	€ 35
Asti Spumante (DOCG) | 2024 (750ml) | Arione 100% Moscato Asti | Vol. Alc. 6,5%	€ 4.5	€ 24
Vertemate Passito (IGT) | 2021 (0,500ml) | M.Prevostini Traminer aromatico, Riesling | Vol. Alc 14%	€ 9.5	€ 75

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 ¾	€ 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 “Centanario” 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.