

# LUNCH MENU

*Enjoy*



## PANINO MENU

€18,90



+



+



### CHOOSE YOUR PANINO

-  HAM, MOZZARELLA, SALAD
-  TOMATO, MOZZARELLA, SALAD
-  CHORIZO, MOZZARELLA, SALAD
-  HAMBURGER, CHEDDAR, SALAD
-  VEGAN BURGER, TOMATO, SALAD

## SET MENU

€22,90



+



+



### CHOOSE YOUR MAIN DISH

-  BUFALA PIZZA
-  PARMA PIZZA
-  VEGETARIAN PIZZA
-  TAGLIATELLE BOLOGNESE
-  GNOCCHI FOUR CHEESE
-  CAESAR SALAD
-  SOUP OF THE DAY

### DRINK OF YOUR CHOICE

-  GLASS OF WINE
-  BEER
-  SOFT DRINK



*Enjoy your meal!*

# SHARING STARTERS



## MOUNTAIN APERITIF BOARD

24,90 €

2 SLICES OF EACH

24-month Parma Ham, Truffle Bresaola, 30-month Parmigiano Reggiano, Pecorino, Smoked Burrata, Taggiasca olives, Honey, Gherkins, Artisan breadsticks

## BURRATA & 24-MONTH PARMA HAM

19,90 €

Artisan breadsticks, Homemade basil oil

*Italy on a plate...*

## FOUR BRUSCHETTAS

17,90 €

TOMATOES, GARLIC, BASIL & TUSCAN EXTRA VIRGIN OLIVE OIL



# SUMMER SPECIAL

DINE IN / TAKE AWAY

## MARGHERITA PIZZA

33 cm

## TOMATO PASTA

100 g

OR

9,90 €

DINE IN OR TAKE AWAY

# M E N U

## ITALIAN PASTA MENU

26,90

Fresh artisan pasta by  
**NONNO MARIO**  
Slow-cooked homemade sauces  
4-hour simmer

### INCLUDES:



DRINK (glass of wine or beer or soft drink)



DESSERT (homemade dessert or ice cream or crêpe)



### OUR ITALIAN PASTA SELECTION



#### *Tagliolini with Seafood*

With cherry tomatoes and parsley

#### Tagliolini CARBONARA

Guanciale, Pecorino Romano cheese,  
grilled black pepper egg

#### Tagliolini Bolognese

Tomato sauce, homemade Bolognese sauce

#### Gnocchi Bolognese

Tomato sauce, homemade Bolognese sauce

#### Gnocchi Gorgonzola

Fresh cream, Gorgonzola cream

#### Lasagna Bolognese

Homemade Bolognese sauce, béchamel,  
served with a small green salad

⇒ Main course only (not included in menu) – 18,90 ⇐

Prices in Euro €

# LARGE SALAD MENU **26,90**

*Seasoned with high-quality extra virgin olive oil from Tuscany*

INCLUDED in the menu:

DRINK (glass of wine or beer or soft drink)

DESSERT (homemade dessert or ice cream or crêpe)



## CHOOSE YOUR SALAD

### BURRATA SALAD

Whole burrata 250g, red and yellow cherry tomatoes, fresh basil, Taggiasca olives from Liguria, olive oil grilled bread croutons

### NIÇOISE SALAD

Mixed greens, tomatoes, egg, tuna, anchovies, Taggiasca olives from Liguria

### CAESAR SALAD



Mixed greens, tomatoes, fennel, grilled chicken, Parmesan shavings, Taggiasca olives from LIGURIA, homemade Casar dressing, olive oil grilled bread croutons

### GREEK SALAD

Tomatoes, cucumber, green bell peppers, red onions, feta cheese, olives, oregano grilled bread

..... Salad only (not included in menu) — 18.90 .....

### SIDE SALADS

 CAPRESE SALAD: Mixed greens, carrots, tomatoes	9.90
 GREEN SALAD: Mixed greens	5.90





# MAIN COURSES



*Our meats are the result of careful selection, choosing the finest local and Italian producers.*



## MILANESE VEAL CUTLET ± 300 g (ELEPHANT EAR)

Breaded veal cutlet

34,90 €



## GRILLED RIB-EYE STEAK

Rocket salad, Parmesan shavings, cherry tomatoes

28,90 €



## OVEN-BAKED SEA BREAM FILLET

With roasted potatoes

22,90 €



## FASSONA BEEF BURGER

Artisan bun  
With cheddar cheese, lettuce, tomato and French fries

23,90 €



## BEYOND VEGAN BURGER

Artisan bun  
With vegan cheddar, lettuce, tomato and French fries



19,90 €



## EXTRA SIDES

French Fries .....	5.90 €
Mixed Green Salad .....	5.90 €
Pasta .....	5.90 €
Grilled Vegetable Platter .....	10.00 €

All meat dishes are served with vegetables and roasted potatoes



Prices in Euro

— MOUNTAIN SPECIALTIES —

# CHEESE FONDUE



*Savour the authentic taste of our mountains!*



## HAUTES-ALPES CHEESE FONDUE

served with artisan breadsticks, potatoes and a selection of local cured meats

**26,90 €**



## 100% HAUTES-ALPES SAVOYARD FONDUE

with bread cubes, artisan breadsticks, cured meats and green salad

**28,90 €\***



## 100% HAUTES-ALPES RACLETTE

*(For 1 person only)*

served with artisan breadsticks, potatoes and a selection of local charcuterie

**28,90 €**



## 100% HAUTES-ALPES VEGETARIAN RACLETTE

*(For 1 person only)*

served with artisan breadsticks, potatoes and grilled vegetables

**28,90 €**



## 100% HAUTES-ALPES SALMON RACLETTE

*(For 1 person only)*

served with artisan breadsticks, potatoes and marinated fresh salmon 150g per person

**38,90 €**



*By reservation only*

## PIERRADE

*By reservation only*

**300 g of meat per person**

Beef, chicken, duck, pork, fresh vegetables and homemade sauce

**38,90 €\***



*300 g of mixed meat per person: beef, chicken, duck, pork, fresh vegetables and homemade sauce*

## EXTRA SIDES

Supplemental charcuterie board: truffle bresaola, 3 slices of Parma ham, 3 slices of coppa .....	12.00 €
Extra potatoes .....	5.00 €
Focaccia .....	10.00 €
Grilled vegetable platter .....	10.00 €

Minimum 2 people.  
Prices in Euro



Minimum 2 people.  
\*Price per person



# PIZZA LAB



SLOW FERMENTATION  
48-72H  
LIGHT & EASY  
TO DIGEST

*The art of true Italian pizza*



We exclusively use **Petra** stone-milled flour.



100% selected Italian mozzarella.



Slow fermentation dough **48 to 72 hours**.



Light, crispy and easy to digest pizza.



## LA FARINATA

*Traditional speciality from Liguria and Tuscany*

### EXTRAS

	EGG .....	3 €
	SALMON .....	5 €
	BURRATA .....	5 €
	PARMA HAM .....	5 €
	BUFFALO MOZZARELLA .....	5 €
	OTHER INGREDIENTS .....	3 €



NATURE  
8,00 €

GORGONZOLA  
10,00 €

CHORIZO  
10,00 €

*Authentic ingredients, Italian know-how, a passion to share.*



# PIZZA LAB

❖ *The art of true Italian pizza* ❖



## OUR 5-STAR GOURMET PIZZAS



### EATALY



Mozzarella, tomato, 24-month Parma ham, rocket, Burrata, cherry tomatoes, Parmesan shavings



### LE LANGHE



Mozzarella, truffle cream, porcini mushrooms, 24-month Parma ham, Parmesan shavings



### OSLONAPLES



Mozzarella, fresh cream, smoked salmon, Burrata, cherry tomatoes, anchovies



### ALBATELLINA



Mozzarella, cherry tomatoes, fresh cream, truffle cream, bresaola, truffle shavings, Burrata

#### OUR SIZES

33 cm  
CLASSIC

24

45 cm  
MAXI

48

❖ *The pleasure of true pizza* ❖  
*to share!*



## CLASSIC COLLECTION



	33 cm CLASSIC	45 cm MAXI
● TOMATO BASE		
● FRESH CREAM BASE	13.9	25
● MARGHERITA Tomato sauce, mozzarella, basil	9.9	23
● HAM Mozzarella, tomato sauce, ham	14.9	27
● SICILIANA Mozzarella, tomato sauce, aubergines, olives, anchovies, capers	16.9	30
● REGINA Mozzarella, tomato sauce, ham, mushrooms	15.9	29
● CALZONE Mozzarella, tomato sauce, mushrooms, ham, olives	16.9	30
● 4 SEASONS Mozzarella, tomato sauce, artichokes, mushrooms, ham, olives	17.9	33
● VEGETARIAN Mozzarella, tomato sauce, aubergines, artichokes, red peppers, onions	17.9	33
● BUFALA Buffalo mozzarella DOP from Naples, tomato sauce, basil	18.9	35
● DEVIL Mozzarella, tomato sauce, spicy chorizo	16.9	30
● SPICY DEVIL Mozzarella, tomato sauce, spicy chorizo, chilli pepper 🌶️	18.9	35
● SNOW FEVER Mozzarella, tomato sauce, chorizo, gorgonzola, onions, chilli pepper 🌶️	18.9	35
● PARMA 24 MONTHS Mozzarella, tomato sauce, 24-month Parma ham, Parmesan shavings	19.9	36
● NAPOLI Mozzarella, tomato sauce, anchovies, oregano	14.9	30
● IMPERIALE Mozzarella, tomato sauce, cooked ham, egg, Parmesan	18.9	35
● MESSICANA Mozzarella, tomato sauce, cooked ham, chorizo, onions, peppers, Tabasco	18.9	35
● TARTIFLETTE Fresh cream, potatoes, smoked bacon, smoked onions, Reblochon	18.9	35
● GOAT CHEESE & HONEY Fresh cream, goat cheese, honey, walnuts	18.9	35
● RACLETTE Fresh cream, potatoes, smoked bacon, onions, raclette cheese, ham	18.9	35
● 4 CHEESES Fresh cream, gorgonzola, Parmesan, raclette, Reblochon	18.9	35
● SALMON Fresh cream, smoked salmon, rocket, lemon	19.9	36

PRICES IN EURO

• MENU •  
**FAUX-FILET**

*Our customers' favorite*

**29,90**

**BEEF FAUX-FILET**

*± 250 g*

**SERVED WITH:**



**GRILLED BEEF  
FAUX-FILET**



**FRENCH FRIES**  
*or green salad*



**DRINK OF YOUR CHOICE**  
*(glass of wine, beer  
or soft drink)*



**DESSERT OF YOUR CHOICE**  
*homemade*

*Enjoy your meal!*

# TOMAHAWK

PLATINUM PRIME

150 €

An experience  
to share

FOR  
2  
PEOPLE

EXCEPTIONAL MEAT, UNFORGETTABLE FLAVOUR

## IRISH TOMAHAWK *Premium*

MINIMUM 30 DAYS MATURED

1 KG

Slow-cooked at low temperature and finished on the grill for a tender, juicy and full of flavour texture.

BOTTLE OF WINE OF YOUR CHOICE INCLUDED

- Chianti Peppoli, Cabanè, Nebbiolo, Barbera Maridà, Lambrusco, Merici
- Le Flery
- Arneis Monroe, Chardonnay, Falanghina, Prosecco Pederiva



SERVED WITH



HOMEMADE  
FOCACCIA



ROASTED  
POTATOES



1 BOTTLE  
OF WINE  
included



DESSERT  
of your choice

DESSERT OF YOUR CHOICE



The pleasure of fine, matured meat

# SET STONE MENU

»» SNOW FEVER  RESTAURANT ««

FOR 2 PEOPLE

€120

*Hot stone cooking at your table*






**600 G OF MEAT**

+ 1 BOTTLE OF WINE OF YOUR CHOICE + DESSERT

*Beef, chicken, duck, pork, fresh vegetables and homemade sauce*

**BOTTLE OF WINE OF YOUR CHOICE INCLUDED**

-  Chianti Peppoli, Cabanè, Nebbiolo, Barbera Maridà, Lambrusco, Merci
-  Le Flery
-  Arneis Monroe, Chardonnay, Falanghina, Prosecco Pederiva



**DESSERT OF YOUR CHOICE**



BY RESERVATION ONLY

SNOW FEVER  
RESTAURANT

ONLY ON RESERVATION



# MOUNTAIN MENU



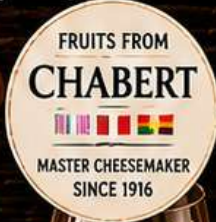
# 99,90 €

For 2 people



## MOUNTAIN DISHES

Discover the specialties  
of our mountains!



### RACLETTE

### SAVOYARD FONDUE

100% HIGH-ALPES CHEESE  
(+/- 750 g.)

Savoyard cheese fondue  
with 4 cheeses

SERVED WITH ARTISAN BREADSTICKS, POTATOES,  
AND A SELECTION OF LOCAL CHARCUTERIE  
A BOTTLE OF WINE OF YOUR CHOICE AND DESSERT

- Chianti Peppoli, Cabane, Nebbiolo, Barbera Maridà, Lambrusco, Merci
- Le Flery
- Arneis Monroe, Chardonnay, Falanghina, Prosecco Pederiva

♥ *Option* ♥

VEGETARIAN (SAME PRICE)  
OR SALMON (+ €15 / PERS.)



# ITALIAN DESSERTS



*Homemade*

WITH PASSION



## CHOOSE YOUR DESSERT



### TIRAMISÙ – THE TRADITION

Mascarpone cream, coffee, ladyfingers

7€



### VANILLA CRÈME BRÛLÉE

Creamy vanilla custard with caramelized sugar

7€



### CAKE OF THE DAY

Ask our team

7€



### FRESH PINEAPPLE

Fresh and juicy pineapple

7€



### LEMON SORBET

Refreshing lemon sorbet

6€



### COLONEL SORBET (VODKA)

Refreshing lemon sorbet with vodka

8€



### GOURMET COFFEE

Coffee, a selection of macarons, truffles, biscuits

10€

## TUSCAN SPECIALTY TO SHARE

# CANTUCCI & VIN SANTO

*of Chianti*

Traditional Tuscan biscuits to dip in Vin Santo, the typical sweet wine from Chianti.

6 ARTISAN CANTUCCI WITH A 10 CL GLASS OF VIN SANTO

9€



TO ENJOY HERE OR TAKE AWAY