



# Rifugio Luna Nascente

## MENÜ

### COFFEE SHOP

Panini	€ 5,50
Sausage roll	€ 6,50
Salads	€ 6,00
Cheese platter	€ 9,00
Cured meat platter	€ 10,00
Cured meat and chesse platter	€ 12,00

### OUR DISHES

Plain pasta*	€ 8,00
Pasta* with tomato sauce	€ 9,00
* add 2 euros for home-made tagliatelle	
Pizzoccheri	€ 12,00
Plain polenta	€ 7,00
Polenta taragna	€ 10,00
Tagliatelle with mushroom (seasonal)	€ 12,50
Tagliatelle with wild game	€ 12,50
Taroz	€ 10,50
Plain polenta* with ribs or sausage	€ 14,50
Plain polenta* with ribs and sausage	€ 15,50
Plain polenta* with pot roast	€ 14,50
Polenta pur* with venison	€ 15,00
Polenta pur* with mushroom (seasonal)	€ 15,00
* polenta taragna add 2 euros	
Taroz with ribs or sausage	€ 16,50
Taroz with ribs and sausage	€ 17,50
Taroz with pot roast	€ 16,50
Taroz with venison	€ 17,00
Taroz with mushroom (seasonal)	€ 17,00

### THE ATHLETE'S MENU

Garden soup	€ 10,00
Val Masino trout fillet with greens	€ 15,00

### MAIN CORSE

#### Luna menu

Pizzoccheri and polenta taragna with grilled meat	€ 20,00
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#### Full luna menu

Cured meat entrée, pizzoccheri and polenta taragna with grilled meat	€ 23,00
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### DESSERTS

Gelato with wild berries	€ 5,50
Wild berry crostata	€ 5,50
Apple strudel	€ 6,00
Chestnut cake with chocolate flakes	€ 6,00
Cover charge	€ 2,00
Frozen products might be used	



Ingredients causing allergies might be present in certain dishes. If you have any questions or concerns, please ask our staff.



### VELTELLINA PIZZOCCHERI

Pizzoccheri are a type of pasta made with buckwheat flour and wheat flour. They are similar to tagliatelle but grey in colour. They are traditionally prepared in Valtellina with cubed potatoes, sovy cabbage or chard, Valtellina Casera cheese, butter, garlic and sage.



### POLENTA : PLAIN OR TARAGNA

Polenta is a very ancient dish made with cornmeal and buckwheat flour. This is also known as plain polenta. We then add Valtellina Casera cheese and butter to make polenta taragna.



### TAROZ

Taroz is a simple vegetable puree from Valtellina. Firstly we boil the potatoes and the beans. We sauté some onions with butter then add the vegetables, some cheese and more butter.



*Book your holiday  
with us!*



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