



Our Producers

Our Specialities

Our constant search for outstanding products from the Aosta Valley has led us to collaborate with some of the finest local farms. The use of these ingredients allows you to savour the extraordinary variety of flavours of our region and appreciate the skill of the artisans who produce and preserve them.

The Grain

For our pizza dough, which we leave to rise for 72 hours, we use wheat partly grown naturally in our own fields in the Val d'Ayas, at altitudes between 1,000 and 1,800 metres, and milled in our own mill.

Fior di Latte from Red Pied Cows

Fiordilatte and burratina straciatella are produced daily using the milk of Valdostana "red pied" cows. In summer, the cows graze in alpine pastures at Estoul (1,815 metres), while in winter they are kept in barns by Azienda Agricola Peretto in Pont-Saint-Martin.

Fromage Mascognaz

Produced by Vercellin Aurelio, located in the Walser village of Mascognaz.

Mocetta and Spicy Sausage

From the butcher's shop "Lucio & Max" in Champoluc.

Gran Gessato Sheep's Cheese, Bleu and Robiola

From Azienda Agricola Bagnod: in summer at Alpe Metzán, (2,000 metres), and in winter in their barn in Piverone (Turin).

Jambon de Bosses

PDO cured ham and wood-fired cooked ham from Prosciuttificio De Bosses srl in Saint-Rhémy-en-Bosses.

Toma di Gressoney

From Azienda Agricola "La Ferme du Mont Rose".

Wildflower Honey

Produced by Mauro in the Val d'Ayas.

Altura Smoked Trout

Farmed and processed in the valley.

Lardo

From the butcher "Lo Petit Masel" by Alliod Paolo in Periasc.

Goat's Tometta

From Fattoria Biancaneve, Scopello.

Speck

From Salumeria Walser Schpisie in Gressoney.

Spicy Salami

From Macelleria Massaia

COVER CHARGE: € 2,00

GLUTEN FREE DOUGH *(Homemade & Frozen Product) or WHOLEMEAL DOUGH + € 1.00

FLOUR MAY CONTAIN TRACES OF (3-6-7-8-11)

ALLERGEN LIST (1) CEREAL CONTAIN GLUTEN / (2) CRUSTACEANS AND PRODUCTS THEREOF / (3) EGGS AND PRODUCTS THEREOF / (4) FISH AND PRODUCTS THEREOF / (5) PEANUTS AND PRODUCTS THEREOF / (6) SOYBEANS AND PRODUCTS THEREOF / (7) MILK AND PRODUCTS THEREOF (INCLUDING LACTOSE) / (8) ALMOND, HAZELNUTS, WALNUTS, CASHEWS, PECAN NUTS, BRAZIL NUTS, PISTACCHIO NUTS, MACADAMIA NUTS AND PRODUCTS THEREOF / (9) CELERY AND PRODUCTS THEREOF / (10) MUSTARD AND PRODUCTS THEREOF / (11) SESAME SEEDS AND PRODUCTS THEREOF / (12) SULPHURDIOXIDE AND SULPHITES / (13) LUPIN AND PRODUCTS THEREOF / (14) MOLLUSCS AND PRODUCTS THEREOF. KINDLY ASK TO OUR STAFF FOR ANY FORM OF INTOLERANCE OR ALLERGIES



LUPPOLO e GRANO
pizza d'altura

The focaccia

Focaccia bread (1)	€ 8.00
Rosemary, Maldon Salt (1)	€ 9.00
Sweet Lard from "Lo Petit Masel", walnuts, Mauro's millefiori honey Kme (1-8)	€ 11.00
Pezzata rossa straciatella cheese, cherry tomatoes, rocket salad (1-7)	€ 13.00
Goat Ricotta, walnuts (1-7-8)	€ 11.00
"Altura" smoked Trout, pezzata rossa straciatella cheese (1-7-4)	€ 16.00
Focaccia Valdostana, Fontina DOP, De Bosses DOP grilled ham (1-4)	€ 16.00

Additional for pizza and focaccia

De Bosses DOP raw ham. De Bosses DOP grilled ham, Speck "Altura" smoked trout	+ € 5.00
Italian raw ham, Italian cooked ham, lard, Mocetta, Spicy Salami, Spicy Sausage, "Guanciale" pork cheek, Cheeses	+ € 3.00
Other ingredients	+ € 1.00

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LUPPOLO e GRANO
pizza d'altura

The pizza

Marinara "Manfuso" BIO tomato, garlic, parsley (1)	€ 8.00
Margherita "Manfuso" BIO tomato, pezzata rossa fiordilatte cheese, basil, oregano (1-7)	€ 10.00
Mascognaz "Manfuso" BIO tomato, Mascognaz cheese, Lucio & Max's mocetta (1-7)	€ 15.00
Metzan "Manfuso" BIO tomato, pezzata rossa fiordilatte cheese, Metzan Gran Gessato sheep cheese, pepper (1-7)	€ 15.00
Walser "Manfuso" BIO tomato, Gressoney toma cheese, Speck Metz (1-7)	€ 15.00
Bleu Metzan Bleu sheep cheese, pezzata rossa fiordilatte cheese, red onions (1-7)	€ 16.00
Prosciutto crudo DOP De Bosses or Prociutto cotto alla Brace De Bosses "Manfuso" BIO tomato, pezzata rossa fiordilatte cheese, De Bosses DOP raw or grilled ham (1-7)	€ 20.00
Prosciutto Crudo Nostrano or Prosciutto Cotto Nostrano "Manfuso" BIO tomato, pezzata rossa fiordilatte cheese, raw or cooked italian ham (1-7)	€ 16.00
La neige de brebis "Manfuso" BIO tomato, pezzata rossa fiordilatte cheese, fresh tometta cheese la neige de brebis and guanciale pork cheek (1-7)	€ 13.00
Burratina "Manfuso" BIO tomato, pezzata rossa stracciatella cheese, fresh cherry tomatoes (1-7)	€ 14.00

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LUPPOLO e GRANO
pizza d'altura

The pizza

Piemontese "Manfuso" BIO tomato, pezzata rossa fiordilatte cheese, Sicilia anchovies, capers, baked peppers (1-7-4)	€ 12.00
Quattro alpeggi "Manfuso" BIO tomato, Gressoney toma cheese, goat tometta cheese, Mascognaz cheese, Metzán bleu sheep cheese (1-7)	€ 15.00
Piccante "Manfuso" BIO tomato, pezzata rossa fiordilatte sheese, spicy salami (1-7)	€ 13.00
Salsiccia e Scalogno "Manfuso" BIO tomato, pezzata rossa fiordilatte cheese, shallot, Lucio e Max's spicy sausages (1-7)	€ 13.00
Stracchino e Radicchio "Manfuso" BIO tomato, pezzata rossa fiordilatte cheese, shallot, Lucio e Max's spicy sausages (1-7)	€ 13.00
Ricotta "Manfuso" BIO tomato, goat Ricotta, fesh spinach (1-7)	€ 12.00
Radicchio "Manfuso" BIO tomato, pezzata rossa fiordilatte cheese, Robiola sheep cheese, radicchio (1-7)	€ 14.00
Ortolana "Manfuso" BIO tomato, pezzata rossa fiordilatte cheese, onions, olives , baked peppers, cherry tomatoes, rocket salad (1-7)	€ 13.00
Breithorn pezzata rossa Fiordilatte, fresh goat cheese, roasted pumpkin, nuts (1-5-7-8)	€ 13.00

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LUPPOLO e GRANO
pizza d'altura

Desserts

The proposals of our pastry shop are:

Tiramisù (1-3-7-8)	€ 8.00
Pannacotta (served with chocolate sauce or red fruits) (7)	€ 8.00
Apple, raspberries, and cinnamon crumble served with fiordilatte ice-cream (1-7)	€ 8.00
Small tart with fruit jam and chocolate flakes (1-3)	€ 8.00
Profiteroles (1-3-7-8)	€ 8.00
Creme caramel (3-7)	€ 8.00
Bonet (7-3)	€ 8.00
Red Fruits Yougurt served with chocolate crumble (7)	€ 8.00
Fiordilatte ice-cream (served with chocolate or caramel sauce) (7)	€ 2.00 (each scoop)
Ice-cream with coffee (7)	€ 6.00
Ice-cream with Whisky (7)	€ 10.00

ALL THE DESSERTS ARE HOME MADE AND COULD CONTAINS (6-8-10-11)

COVER CHARGE: € 2,00

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LUPPOLO e GRANO
pizza d'altura

La Bière d'Ayas

Water from our mountains, part of barley grown in Lignod at an altitude of 1800 m, part of hops grown in Champoluc at an altitude of 1600 m, the passion and knowledge of a master brewer, Michel Becquet, in love with a territory that he calls home: these are the only ingredients of "The Bière d'Ayas", a beer that does not know the flat territory and that we offer to you in combination with our pizzas.

Draft Beers

0,20cl €4.50
0,40cl € 8.00

Bitter

Light Lager Beer With High Fermentation (4,5 % Vol)

Champoluc I.P.A.

Light Amber Beer with High Fermentation (5,4 % Vol)

Lignod Roggenbier

Red Beer With High Fermentation (6,2 % Vol)

Bottled Beers

€ 8.00

Ayas Pale Ale *Lager Beer with high Fermentation 33cl (5,4% Vol)*

Mittlefruh, Tettnanger germans hops are used to make this smooth Pale ale with very aromatic malt.

Champoluc I.P.A. *Light Amber Beer with high Fermentation 33 cl (5,4% Vol)*

Cascade hops. Notes of citrus, with the smoothness of Simcoe adding floral and slightly spicy aromas, while Columbus, with its high alpha acid content, provides a long-lasting bitterness.

Lignod Roggenbier *Red Beer with high Fermentation 33 cl (6,2% Vol)*

Our local grown Rye leave spicy and toasted bread notes, while the barley smooth the taste of it.

Cuneaz Russian Imperial Stout *Stout Beer with high Fermentation 33 cl (8,0% Vol)*

The presence of American hops, along with malt and barley grown in our fields, gives it a pleasant bitterness and roundness. Notes of coffee, licorice, and dark chocolate come from the roasted barley.

Antagnod A.P.A. *Light Amber Beer with high Fermentation 33cl (5,1% Vol)*

Columbus and Cascade hops release very good floreal notes while Tettnanger hop balance the smoothness of it. Refreshing with a delicate bitterness.

COVER CHARGE: € 2,00

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Les Bières du Grand St. Bernard

Helles Gluten Free Blond Lager € 6.00
Pilsner malt, caramelised malt from Germany. The hops are grown in Tett nang and Hallertau. Low fermentation yeast. Floral and herbaceous notes.

Our Cocktails

Spritz Aperol Aperol, Prosecco, Soda water	€ 6.00
Spritz Campari Campari, Prosecco wine, Soda water	€ 6.00
Spritz al Bergamotto Italicus Bergamotto, Prosecco wine, Soda water	€ 7.00
Spritz Saint Germain Saint Germain elder, Prosecco wine, Soda water	€ 7.00
Americano Campari, Vermouth, Soda water	€ 7.00
Negroni Campari, Vermouth, Gin	€ 7.00
Negroni Sbagliato Campari, Vermouth, Prosecco	€ 7.00
Coca & Rum CocaCola, Rum	€ 7.00
Gin & Tonic Glacialis (Levi), Old Tom (Saint Bernard), Hendrick's	€ 9.00

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Our Wines

Reds

Petit Rouge Vigne Plan, Didier Gerbelle

€ 36.00

It is the most cultivated native vine in the Aosta Valley. The vineyard is made up of various 100% Petit Rouge grapes and is located in a hilly area in Villeneuve, at an altitude of 670 m. Once harvested, the grapes are pressed and left to macerate for 12-15 days in steel containers where the fermentation will take place. Following racking, the wines were aged for 12 months in French oak barrels. With a lively red color, it has aromas of wild rose and red fruits; dry and full-bodied.

Peque-Na, Didier Gerbelle

€ 32.00

From the dialect: "Why not?", the vine is Cornalin 70%, Petit Rouge and Premetta 15% dried grapes on which the former referment. It is located between Aymavilles and Villeneuve at an altitude ranging from 640 to 670 m. Once harvested, the grapes are pressed and left to macerate for 12-15 days in steel containers where the fermentation will take place. Following racking, the wine ages for 12 months in Slavonian oak barrels. Soft in the mouth, with hints of flowers, small red fruits and spices.

L'Ainé, Didier Gerbelle

€ 45.00

In dialect "First Born", dedicated precisely to his son, the vine is 100% Neret grapes, an autochthonous Aosta Valley vine of which traces had been lost for decades. It is located in the municipality of Aymavilles, at an altitude of 640 m. Once harvested, the grapes are pressed and left to macerate on the skins for 10-12 days. Following racking, the wines were aged for 8 months in used barriques and then bottled. Ruby red color with violet reflections. Balanced taste with hints of currants and spices, velvety.

Torrette Superiore, Didier Gerbelle

€ 32.00

The vine is made up of 70% Petit Rouge, Cornalin, Fumin and Premetta 30% and is located in the municipality of Aymavilles, at an altitude of 640 m. Once harvested, the grapes are pressed and left to macerate for 12-15 days in steel containers where the fermentation will take place. Following racking, the wines were aged for 12 months in French oak barrels. Ruby red in colour, with hints of red fruit, rose and violets. Enveloping, balanced and floral taste.

Gamay, Lo Triolet

€ 30.00

The vine is 100% Gamay, a vine of French origin, which in Valle d'Aosta has found particularly suitable soil for its maturation and is located in the municipality of Introd at 880 m. The grapes are pressed, left to ferment and macerate for 7-10 days. The wine is then aged for 7 months in steel barrels. Ruby red color with violet reflections, dry and fresh taste with hints of red fruits, especially cassis and cherry.

Nus, Lo Triolet

€ 30.00

The grape variety is Vien de Nus, Petit Rouge and Cornalin. The vineyard is located in the municipality of Introd at 880 m. The grapes are harvested, pressed and left to macerate for 7 days, then the wine is left to refine in steel barrels for 8 months. Ruby red in colour, with fruity and floral scents and a dry and fresh taste.

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Pinot Noir, Lo Triolet

€ 34.00

The 100% Pinot Noir vine located in Introd at a height of approximately 800 m. The pressing of the grapes takes place as soon as they are harvested, with a duration of maceration of 7-10 days with daily pumping over. The refinement develops for 10 months, 70% in steel and 30% in barriques. With a ruby red colour, fruity, persistent and floral on the nose and with a dry and fresh taste with a light aftertaste of almonds.

Fumin, Lo Triolet

€ 45.00

Dry red wine from the Aosta Valley, made from native Fumin grapes. It features a deep ruby-red color with violet highlights. On the nose, it offers a persistent and spicy aroma, with notes of wild berries and red fruits. On the palate, it is dry, warm, and smooth, with elegant and velvety tannins. This wine is ideal for pairing with game dishes, red meats, and traditional Valdostan cuisine.

Whites

Jeux De Cepages , Didier Gerbelle

€ 28.00

The vine is a blend of Sauvignon, Prié Blanc, Viognier, Gewürtzraminer and it forms the vineyard located in the Introd area at an altitude of about 830 m. The refinement is carried out in steel barrels, it is fresh and balanced on the palate, with hints of apple and flowers.

Pinot Gris, Lo Triolet

€ 30.00

The 100% Pinot Gris vine forms the vineyards located in Introd at an altitude of 830 m. Crushing of the grapes takes place as soon as they are harvested and following a short maceration the pressing takes place. Fermentation develops at an always controlled and constant temperature. The refinement is done for 8 months in steel. With a straw yellow color, fine, persistent and floral to the nose, with hints of mountain herbs, with a dry, fresh and persistent taste.

Petit Arvine, Lo Triolet

€ 30.00

The 100% Petite Arvine vine located in the Introd vineyards at about 800m. The vinification process involves the pressing of the freshly harvested grapes, a subsequent pressing of the grapes following a short maceration and a controlled and constant temperature fermentation. The refinement takes place for 8 months in steel barrels. With a straw yellow color, fine, persistent, floral to the nose and with a dry, fresh and savory taste.

Rose' & Sparkling Wines

Beato Emerico Rosé., Quinson

€ 25.00

The vineyard is located in Quart, at a height of about 650 m and the vine is composed of Petit Rouge and Cornalin. From 8 to 10 hours of pressing are foreseen, at the end of which it is vinified in white with the bleeding technique which involves taking part of the must from the mass of grapes, before it begins to ferment. Refine in steel for about 6 months. Wine with an excellent gustatory and balanced balance.

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Prosecco di Valdobbiadene Superiore D.O.C.G., Santi

€ 25.00

Produced in San Pietro In Feletto (TV), in a vineyard made up of Glera type vine. Produced with the "Charmat" method, which is used for sweet wines, it is based on the fermentation of generally aromatic grape must, interrupting the fermentation by means of sterilizing filtration and thus obtaining a naturally sweet sparkling wine and a low alcohol volume. With hints of fruit such as pear, apple, white peach, citrus and acacia flower. In the mouth, freshness and softness stand out.

Fripon, Cabe du Mont Blanc

€ 28.00

It is a classic Extra Dry method obtained with 100% Prié Blanc grapes. The base wine undergoes the first fermentation in stainless steel. The traditional refermentation in the bottle then takes place. Dégorgement happens no earlier than 15 months. Soft, broad and fruity, this wine has a straw yellow color with light copper reflections, fine and intense perlage. On the nose it is immediately of good intensity, sweet and fragrant with white floral scents first, then sage, thyme and lavender. The fruity tones are delicate and fine in hints of peach, orange and pink grapefruit. In the center of the tasting, the acidity relating to the vinification of Petit Rouge in white takes over, albeit delicately, proposing a clear sensation of citrus in the finish.

Blanc de Morgex et de La Salle, Cave du Mont Blanc

€ 38.00

Classic Method Brut Sparkling Wine made from 100% Prié Blanc grapes, hand-harvested at a high altitude near Mont Blanc. The wine has a bright straw-yellow color with greenish reflections and a fine, persistent perlage. On the nose, it offers fruity notes (apple, medlar), white flowers, citrus, and a distinctive minerality. On the palate, it is fresh, energetic, and persistent, with a balanced finish that evokes citron and flint.

Small bottles and wine by glass

Peque-Na & Torrette Superiore, Didier Gerbelle

0,50cl

€ 22.00

Gamay & Pinot Noir, Lo Triolet

0,375cl

€ 16.00

Wine by glass

subject to availability

from

€ 6.00

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GLUTEN FREE DOUGH *(Homemade & Frozen Product) or WHOLEMEAL DOUGH + € 1.00

FLOUR MAY CONTAIN TRACES OF (3-6-7-8-11)

ALLERGEN LIST (1) CEREAL CONTAIN GLUTEN / (2) CRUSTACEANS AND PRODUCTS THEREOF / (3) EGGS AND PRODUCTS THEREOF / (4) FISH AND PRODUCTS THEREOF / (5) PEANUTS AND PRODUCTS THEREOF / (6) SOYBEANS AND PRODUCTS THEREOF / (7) MILK AND PRODUCTS THEREOF (INCLUDING LACTOSE) / (8) ALMOND, HAZELNUTS, WALNUTS, CASHEWS, PECAN NUTS, BRAZIL NUTS, PISTACCHIO NUTS, MACADAMIA NUTS AND PRODUCTS THEREOF / (9) CELERY AND PRODUCTS THEREOF / (10) MUSTARD AND PRODUCTS THEREOF / (11) SESAME SEEDS AND PRODUCTS THEREOF / (12) SULPHURDIOXIDE AND SULPHITES / (13) LUPIN AND PRODUCTS THEREOF / (14) MOLLUSCS AND PRODUCTS THEREOF. KINDLY ASK TO OUR STAFF FOR ANY FORM OF INTOLERANCE OR ALLERGIES



Water, Soft Drinks & Coffee Bar

Mineral Water Still / Sparkling 65 cl	€ 3.00
Soft Drinks (Coca Cola, Coca Zero) 33cl, (Lemon Tea, Peach Tea) 25cl, (Orange Juice) 20cl (Orange Soda, Lemon Soda, Chinotto Lurisia) 27,5cl, (Tonic, Soda) 18cl	€ 3.50
Mountain Apple Juice from Aosta Valley 20cl	€4,00
Coffee	€ 2.00
Coffee "corretto"/ Cappuccino/ Herbal Tea	€ 2.50

Selection of Spirits, Grappas & Digestifs

Vitae Grappa Chambave Muscat	€ 5.00
Vitae Grappa Cinque Legni	€ 5.00
Az. Dou Canton (Kummel, Achillea, Genziana, Amaro alle Erbe)	€ 5.00
Genepy Ayas, Nouthra Tera	€ 5.00
Usnea Lichen Liqueur, Saint Bernard	€ 5.00
Ballantine's Blended Scotch Whisky	€ 6.00
The Glenrothes Speyside Single Malt Scotch Whisky 12 Years	€ 8.00
The Balvenie Single Malt Scotch Whisky 12 Years	€ 12.00
René de Challant Brandy Levi	€ 10.00
Pampero Rum	€ 6.00
Caba Rojo White Rum	€ 7.00
Mount Gay XO Rum delle Barbados	€ 8.00
Hampden Jamaican Rum 8 Years	€ 10.00
Depaz Rum Agricole 2002 Martinique	€ 12.00

COVER CHARGE: € 2,00

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