



WiFi: LaBuvette

Password: NSURUTEirESO

Welcome to

# La Buvette

LAGO D'ORTA

*Everything begins with the water.*

The structure, one of the oldest buildings in the small town of Omegna, was designed to preserve the upper floors from lake flooding, ensuring that supplies remained untouched.

The ancient pink granite column from Baveno still supports the millenary structure today.

Today, we have transformed these walls into a food specialty shop, where all the products we offer have been carefully selected with love, ethics, and passion to guarantee you the very best of Italian gastronomy every day.

Our menu is constantly evolving, always influenced by new experiences and discoveries.

Let yourself be inspired by what appeals to your taste, or allow us to guide you in pairing suggestions.

Your journey of flavor begins now!



## Rules of the game

Choosing wine is a very personal experience, the heart rules and every sip must stir emotion.

Follow your instinct, explore our cellar, read the labels, talk to us and let us advise you, feel free to take the bottles.

The price you see on the bottle is the retail price; when it is served at the table, the price will increase due to the service.

## Wines by the glass\*\*\*

White Wines	<b>"Piandoro" 2024   Tenute Sella 1671</b> € 5.00 Riesling Renano, Erbaluce   Steel-aged 6 months. 10% in wood 3 months – mineral, savory, vegetal
	<b>Arneis "Camestri" 2024   Marco Porello</b> € 6.00 100% Arneis   Steel, 4 months – fresh, floral, elegant
	<b>Timorasso "Derthona" 2023   Claudio Mariotto</b> € 7.00 100% Timorasso   Steel, 12 months – savory, mineral, structured
	<b>"Conte della Vipera" 2023</b> € 9.00 <b>Castello della Sala (Antinori)</b> 80% Sauvignon Blanc, 20% Sémillon   Steel, 10 months citrus, aromatic, balanced
	<b>"Spezieri" 2022   Col d'Orcia</b> € 5.00 Sangiovese, Ciliegiolo   Steel and cement, 6 months fruity, spicy, easy drinking
Red Wines	<b>"Lavignone" 2023   Pico Maccario</b> € 6.00 100% Barbera   Steel, 9 months – juicy, soft, fresh
	<b>"Perbacco" 2022   Vietti</b> € 8.00 100% Nebbiolo   Barrique, 10 months; large barrel, 16 months elegant, floral, enveloping
	<b>Dolcetto di Ovada "Du Riva" 2018   Tacchino</b> € 8.00 100% Dolcetto   Tonneaux, 30 months; steel, 6 months dark fruits, licorice, elegant tannins
	<b>"Bramaterra" 2016   Tenute Sella 1671</b> € 9.00 70% Nebbiolo, 20% Croatina, 10% Vespolina   Large cask, 36 months austere, balsamic, complex
	<b>Pinot Nero 2022   Castello della Sala (Antinori)</b> € 15.00 100% Pinot Noir   Barrique, 8 months red fruits, fine spices, silky tannins

Sparkling Wines

<b>“47”   Bortolotti</b> 100% Glera   Charmat Method, 4 months in autoclave fragrant, fruity, lively	€ 6.00
<b>Alta Langa 2020   Franco Mondo</b> 60% Chardonnay, 40% Chardonnay Classic Method, 30 months on lees dry, creamy, elegant	€ 9.00
<b>Alta Langa Millesimato 2021</b> 80% Pinot Noir, 20% Chardonnay Classic Method, 36 months on lees complex, refined, Contratto	€ 9.00

Rosé Wines

<b>Lagrein Rosato   Bortolotti</b> 100% Lagrein   Charmat Method, 90 days fruity, fresh, delicate	€ 6.00
<b>“Majoli” 2024   Tenute Sella 1671</b> 100% Nebbiolo   Steel, 5 months floral, savory, elegant	€ 6.00

Glass of the Day

Price Varies

Different grape and producer each day  
A NEW TASTING EXPERIENCE DAILY



# The journey of the palate: cold cuts and cheese tasting

Tasting Board of Cured Meats and Cheeses € 26.00

(1, 7, 8, 9, 10, 12)

**Recommended for two people**, includes five types of cured meats and three types of cheeses, accompanied by fresh seasonal fruits and vegetables, pickled vegetables, honey/jams/mustards based on daily availability, **rye bread with walnuts** and raisins.

Custom Weight Board (1, 7, 8, 9, 10, 12) Variable Price

Choose what and how much you want to eat: come to the counter and we'll assemble your board together, or trust us and let yourself be surprised!

*(Do you want 100g of prosciutto? No problem. A board of only cheeses? Sure. A mixed board for 10 people? Absolutely. Everything is possible, make yourself at home!)*

## Side options

Gourmet Side Dish € 4.00

Seasonal fruits and vegetables and one type of preserved vegetable based on daily availability. (9, 10, 12)

Excellence Side Dish € 7.00

Seasonal fruits and vegetables, preserved vegetables and pairings for cheese based on availability. (9, 10, 12)

## From the pantry

Sweet & Spicy Sauce € 6.70

Apricots | clementines | figs 120 gr.

Dried Red Onions € 11.70

with cooked grape must 230 gr.

Bella di Cerignola Olives 320 gr. € 12.30

Artichokes in Olive Oil 230 gr. € 13.60

Cherry Peppers € 16.40

stuffed with Mediterranean tuna 230 gr.

Long Red Radicchio 220 gr. € 20.20

Steamed Porcini Mushrooms 280 gr. € 25.00



## The path of flavor

### I Salumi d'Oca | The Goose Cold Cuts € 14.00

Pure goose salami, cooked goose ham, smoked goose breast, paired with grape must and whipped butter. (1, 7, 12)

Addition of Foie Gras € 6.00

### The Classics € 15.00

Three types of traditional cured meats, two types of cheeses, rye bread with walnuts and raisins, and pickled vegetables. (1, 7, 8, 9, 10, 12)

### I Prosciutti Crudi | Aged Raw Hams € 16.00

30-month Parma ham, 20-month San Daniele ham, Val Vigezzo raw ham, and 28-month S. Ilario Reserve ham, served with whipped butter and grape must. (1, 7, 12)

### I Cotti | The Cooked Hams € 13.00

San Giovanni honey-cooked ham, cooked goose ham, herb-marinated lamb ham, served with preserved vegetables. (1, 7, 12)

### La Proibita | The Forbidden € 14.00

Lightly smoked cooked pork shoulder "Proibita", Lillà onions, and toasted warm bread. (1, 7, 8, 9, 10, 12)

### Le Tome | The Toma Cheeses € 12.00

Selection of four aged Toma: Crodo, three-milk, Mottarone, and aged Valsesia. (1, 7, 8, 12)

### I Blu | The Blues € 16.00

Selection of three blue cheeses (based on availability), served with sweet passito (1, 7, 8, 12)

### I Pecorini | The Pecorino Cheeses € 16.00

Selection of three premium pecorino cheeses with toasted Avola almonds and organic local acacia honey. (1, 7, 8, 12)

### I Caprini | The Goat Cheeses € 16.00

Selection of three fine goat cheeses paired with red fruit compote and rye bread with walnuts and raisins. (1, 7, 8, 12)

## The tasting

### Smoking €6.00

Delicate cow's blue cheese, lightly smoked with beech wood, paired with Marolo Barbera "Monriondo" grappa. (1, 7, 8, 12)

### "Founder's Reserve" Pecorino € 6.00

One of the world's finest Pecorino cheese, served with Avola almonds and acacia honey. (1, 7, 8, 12)



## On the plate

<b>Cantabrian</b>	€ 12.00
Cantabrian anchovy fillets (desalted every day) served with crostini and whipped butter. (1, 4, 7)	
<b>Marinated</b>	€ 14.00
Herb-marinated beef with preserved mushrooms, aged balsamic vinegar (10 years), and celery pesto. (1, 7, 8, 9, 12)	
<b>Tonnato</b>	€ 14.00
Capitelli turkey with tuna sauce, caper berries from the Aeolian Islands, and lemon zest. (3, 4, 7, 12)	
<b>Battuta   Beef Tartare</b>	€ 15.00
Piedmontese beef tartare with mustard, onions, capers, Cantabrian anchovies, and green apple. (4, 10, 12)	
<b>Carpaccio</b>	€ 12.00
Iberian Angus carpaccio with 24-month aged Parmigiano Reggiano from Red Cows and olive oil. (7, 12)	
<b>Burrata</b>	€ 15.00
Burrata with seasonal vegetables and Cantabrian anchovies. (1, 4, 7, 12)	
<b>Onion Soup</b>	€ 12.00
Onion soup with bread croutons and tome cheese. (1, 7, 12)	
<b>Seasonal Soup</b> **	€ 16.00
(Ingredients vary according to season, ask the staff)	
<b>Viganò's Lasagna</b>	€ 10.00
Traditional Bolognese lasagna with meat ragù and béchamel sauce. (1, 3, 7, 12)	
<b>Bagna càuda</b>	€ 16.00
Warm sauce of Cantabrian anchovies, pink garlic and extra virgin olive oil, served with cooked and raw seasonal vegetables. (4, 7, 9, 12)	
<b>Gazpacho</b>	€ 16.00
Cold soup of raw vegetables with burrata and anchovies. (4, 7)	
<b>Bruschetta</b>	€ 12.00
Tomatoes, bread, garlic, basil. (1)	



## Indulge un the luxury of daring

- S. Ilario** € 18.00  
28-month aged S. Ilario Reserve ham with traditional balsamic vinegar from Reggio Emilia (San Giacomo Acetaia – Lobster Seal). (7, 12)
- Culatello and Family** € 22.00  
Selection of Culatello, Culatta, Fiocco and Viola di Canossa. (7, 12)
- Il foie gras** € 22.00  
Foie gras served with candied chestnuts, toasted bread, sweet passito wine, and syrupperpreserved fruit. (1, 8, 12)
- Il Tartufo | Truffle** € 28.00  
Savigno black truffle mortadella, black truffle salami, Maccagno Toma with black truffle, and sweet gorgonzola cheese with white truffle.  
(1, 7, 8, 9, 10, 12)
- Goose Prosciutto** € 14.00 for 100g  
Whole leg approx. 350g (7, 12)
- Wagyu Bresaola** (7, 12) € 66.00 for 100g (price per weight)





## Salads

Rustic Salad € 14.00

Tomato, red and yellow bell pepper, cucumber, onion, capers, olives, anchovies, sweet tome cheese. (4, 7)

Tuna € 15.00

Seasonal mixed greens, fruit and vegetables, boiled egg, toasted almonds, and yellowfin tuna fillets (Reserva). (3, 4, 8, 12)

## Vegetable side dishes

Seasonal Mixed Vegetables € 7.00

*Raw*

Seasonal Mixed Vegetables € 8.00

*Cooked*

Dishes may vary based on the season and market availability.

We reserve the right to always offer you the best,  
which means our menu is subject to continuous change.

## For your sweet-tooth

Bread Cake	€ 6.00
Traditional dessert from Omegna. (1, 3, 7, 8, 12)	
Hazelnut Cake	€ 6.00
Tastelanghe hazelnut cake with 50% IGP Piedmont hazelnuts. (3,8, 12)	
Hazelnut and Cocoa Cake	€ 6.00
Tastelanghe cake with cocoa and Piedmont IGP hazelnuts. (3,8, 12)	
Gelato	FROM € 6.00
Cream gelato served with seasonal fruit or alcoholic pairings such as hazelnut liqueur. (3, 7, 12)	
Tuscany	€ 8.00
Mattei cantucci served with sweet passito wine. (1,3, 7, 8, 12)	
Seasonal Mixed Fruit Plate	€ 8.00
Chocolate Fondue with Fruit	€ 12.00
Recommended for two people. (1, 3, 6, 7, 8, 12)	
Chocolate Tasting	€ 18.00
A journey through the world's finest cocoas paired with red vermouth. (3, 7, 8, 12)	

## Snack time

Infusions, Teas and Herbal Teas Dammann Frères	€ 3.50
Domori Hot Chocolate	€ 4.50
Dark chocolate. Gluten-free. (1, 3, 6, 7, 8, 12) <i>Gluten free</i>	
Yogurt and Fruit Bowl	€ 12.00
Natural yogurt with mixed seasonal fruit. (7)	



## Drink\*\*

### Spritz

with VETZ artisanal bitter with natural botanicals € 8.00

with HUGO elderflower liqueur € 8.00

with BORDIGA ROSSO artisanal bitter with natural botanicals € 8.00

with APEROL € 7.00

Non-alcoholic € 7.00

Gin & tonic € 9.00

Latitude 45 Gin, Imperdibile Italian Superior Tonic.

Negroni € 7.00

Latitude 45 Gin, artisanal vermouth, artisanal bitter with botanicals.

Negroni sbagliato € 7.00

Valdobbiadene, artisanal vermouth, artisanal bitter with botanicals.

Americano € 7.00

Artisanal vermouth, artisanal bitter with botanicals.

## Fruit Juices

Achillea 100% Organic € 4.00

Peach | Pear | Pineapple | Grapefruit | Orange | Tomato

Achillea 100% Organic € 5.00

Blueberry

## Il caffè

Caffè

€ 2.50



# Beverages

<b>Still Water</b> DOLOMIA	<i>cl 70</i> € 3.00
<b>Sparkling Water</b> DOLOMIA	<i>cl 70</i> € 3.00
<b>Chinotto</b>	€4.50
<b>Ginger Beer</b> GEMELLI   Ginger and organic agave, no preservatives or artificial sweeteners	€ 4.50
<b>Tonic</b> No sweeteners, preservatives or artificial additives	€4.50
<b>Lemonade</b> ACHILLEA   Made with Sicilian lemon juice	€ 4.50
<b>Peach Black Tea</b> ACHILLEA   Infused with fine Darjeeling black tea leaves.	€ 4.50
<b>Lemon Black Tea</b> ACHILLEA   Infused with fine Darjeeling black tea leaves.	€ 4.50
<b>Organic Apple &amp; Ginger</b> ACHILLEA   87% concentrated apple juice and 3% ginger juice.	€ 4.50
<b>Happy Green</b> DAMMANN FRÈRES   Green tea with kiwi, cucumber, green apple and orange blossom	€ 4.00
<b>Passion Raspberry</b> DAMMANN FRÈRES   Passion fruit infusion with hibiscus flowers, rosehip peel, apple pieces, raspberries, and flower petals	€ 4.00



# Beers

## ANIMA

Cuneo brewery

### Anastasia

cl 33 € 6.40 | cl 75 € 16.30

BLONDE

*Delicate and refreshing, surprisingly simple, no spices, soft, lightly hopped, slender body, and enchanting floral aroma.*

### Newton

cl 33 € 6.60 | cl 75 € 17.00

AMBER

*Double malt, thirst-quenching, easy to drink, satisfying. A robust malt base contrasts with its drinkability, offering a well-balanced, precise hop presence.*

### Dante

cl 33 € 6.90 | cl 75 € 17.60

RED DOUBLE MALT

*Rich in malty flavors, a symphony of tastes, high drinkability, well-balanced hops, excellent foam, smooth finish.*

### Leonardo

cl 33 € 6.60 | cl 75 € 17.00

BLONDE DOUBLE MALT

*Characterized by fruity notes, slender body, generous malt base, excellent foam, skillfully balanced bitterness.*

### Leonardo

cl 33 € 6.90

GLUTEN-FREE

*Characterized by fruity notes, slender body, generous malt base, excellent foam, skillfully balanced bitterness.*



## Grappas \*\*\*

Barbera Grappa   Marolo <i>White grappa</i>	€ 5.00
Barolo Grappa   Marolo <i>Aged 4 years in barrels</i>	€ 7.00
Moscato Grappa “Après 5”   Marolo <i>Aged 5 years in barrels</i>	€ 7.00
Barolo Grappa   Marolo <i>Aged 15 years in barrels</i>	€ 16.00
Altana del Borgo 2005   Rossi d’Angera <i>Moscato Grappa</i>	€ 24.00

## Meditation wine \*\*\*

Passito   La Ru Lichin <i>Wine made from partially dried Moscato grapes, aged 12 months in oak barrique</i>	€ 4.00
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## Bitters \*\*

Grinta   Glep <i>Herbal bitter</i>	€ 5.00
Genepy   GM <i>Made from artemisia gathered over 2,500 m in Val Formazza</i>	€ 5.00
Amaro d’Angera   Rossi d’Angera <i>Herbal liqueur with alpine botanicals, aged 30 days in barrels</i>	€ 7.00



## Liqueurs \*\*\*

Limoncello   Il Covento	€ 5.00
<i>Made with 350 g/l of Sorrento IGP lemons</i>	
Hazelnut Liqueur   Fratello	€ 5.00
<i>Piedmont IGP hazelnuts, cocoa, vanilla, elderflower, acacia honey</i>	
Amaretto   Rossi d'Angera	€ 5.00
<i>Liqueur based on Amaretti biscuits, spices, and aromatic herbs</i>	
Sambuca Dianisé   Distillerie Berta	€ 6.00
<i>Anise and aromatic herb liqueur</i>	
Figo   Rossi d'Angera	€ 7.00
<i>Natural fig infusion</i>	

## Allergens

- 1) Cereals containing gluten: Wheat, rye, barley, oats, spelt, kamut, and their derived strains and products.
- 2) Shellfish: Shellfish and shellfish-based products.
- 3) Eggs: Eggs and egg-based products.
- 4) Fish: Fish and fish-based products.
- 5) Peanuts: Peanuts and peanut-based products.
- 6) Soy: Soy and soy-based products.
- 7) Milk: Milk and milk-based products (including lactose).
- 8) Nuts: Almonds, hazelnuts, walnuts, pistachios, and their products.
- 9) Celery: Celery and celery-based products.
- 10) Mustard: Mustard and mustard-based products.
- 11) Sesame Seeds: Sesame seeds and sesame-based products.
- 12) Sulfur Dioxide and Sulphites: In concentrations higher than 10 mg/kg or 10 mg/l.
- 13) Lupins: Lupins and lupin-based products.
- 14) Mollusks: Mollusks and mollusk-based products.

\* pantry products: for everything regarding packaged products, please check the ingredients on the labels.

\*\* ingredients vary based on daily availability, so please ask the room manager.

\*\*\* All wines and spirits contain sulphites and sulfur dioxide.

Some products may be defrosted.



# Sandwiches

Create Your Own

PREZZO VARIABILE

*Customize your gourmet sandwich!*

**Il marinato** € 12.00  
Herb-marinated beef, celery pesto, and stracciatella.  
*(1, 7, 8, 9, 12)*

**Il tacchino** € 10.00  
Capitelli turkey, fresh tuna sauce with capers and Cantabrian anchovies, lettuce. *(1, 3, 4, 7, 8, 12)*

**La pancetta** € 12.00  
Giovanna pancetta (3-way cooked), cherry tomatoes, and pecorino.  
*(1, 7, 8, 12)*

**Il crudo** € 10.00  
30-month Parma ham and whipped butter.  
*(1, 7, 12)*

**Il saporito** € 12.00  
30-month Parma ham, whipped butter, 10-year aged balsamic vinegar, and 24-month aged Parmigiano (Red Cow). *(1, 7, 12)*

**Il Mediterraneo** € 14.00  
Burrata, cherry tomatoes, Cantabrian anchovies, and onion.  
*(1, 4, 7, 12)*

**Sandwiches are served until 6:00 PM.**

