



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

Antinori Umbria IGT Conte della Vipera 80% Sauvignon Blanc, 20% Sémillon	€ 9.00
Jermann Venezia Giulia IGT Ribolla Gialla 90% Ribolla Gialla, 5% Friulano, 5% Riesling	€ 7.00
Matteo Correggia Roero Arneis DOCG 100% Arneis 4 months in steel	€ 5.00

Red Wines

Antinori Umbria IGT Pinot Nero Castello della Sala 100% Pinot Nero 10 months in barrique	€ 15.00
Travaglini Gattinara DOCG 100% Nebbiolo 30 months in bottle	€ 8.00
Franco Mondo Nizza DOCG Le Rose 100% Barbera d'Asti 2 years in bottle	€ 8.00
Tenute Sella 1671 Bramaterra DOC Nebbiolo 70%, Croatina 20%, Vespolina 10% 28 months in barrels	€ 8.00
Tenute Sella 1671 Coste della Sesia DOC Orbello 90% Nebbiolo, 5% Cabernet Franc, 5% Vespolina 12 months in bottle	€ 5.00

Sparkling Wines

Contratto 1867 Alta Langa DOCG Millesimato Pas Dosè 80% Pinot Nero, 20% Chardonnay	€ 9.00
Franco Mondo Alta Langa DOCG Brut 60% Chardonnay, 40% Pinot Nero	€ 9.00
Bortolotti Valdobbiadene DOCG Extra Brut Altana 85% Glera, 15% Glera Lunga	€ 6.00
Bortolotti Spumante Rosato Lagrein Brut 100% Lagrein	€ 6.00



A voyage for your palate: Charcuterie and Cheese Boards

Board by Weight

Let yourself be inspired by our fresh counter and decide what to taste, experiment with pairings, and bring your taste to life!

The price is determined based on your choices.

Gourmet Side Dish € 4.00

Seasonal fruits and vegetables and pickled or oil-preserved vegetables. (9, 10, 12)

Excellence Side Dish € 7.00

Seasonal fruits and vegetables and different pickled or oli-preserved vegetables. (9, 10, 12)

Gourmet Board (1, 7, 8, 9, 10, 12) € 16.00

Excellence Board (1, 7, 8, 9, 10, 12) € 30.00

The board is composed of four types of cured meats and three types of cheeses, accompanied by seasonal fruit and vegetables and pickled or oil-preserved vegetables.

Upon request, our boards can be composed of only cured meats or only cheeses. Our boards are designed for one person. The difference in price is due to the uniqueness of the products rather than the quantity.

Sliced meats and cheeses are served with fruit and vegetables to enhance their flavors and freshness, preparing the palate for the next taste, and are accompanied by rye bread with walnuts and raisins.

Choose the side dishes to pair with your board from our pantry

Steamed Porcini Mushrooms (sliced) (280g). € 25.00

Crudaiola Artichokes in Olive Oil (230g). € 13.60

Cherry Peppers € 16.40
Stuffed with Mediterranean Tuna (230g)

Candied Chestnuts (250g) € 14.70

Fig Mustard with (220g) € 11.00
(Sweet Spicy Specialty)

Sweet Spicy Sauce (120g) € 6.70
(Apricots, Clementines, Figs)

Long Red Radicchio in oli (220g) € 20.20



The Path of Flavor

I Salumi d'Oca | The Goose Cured Meats € 14.00

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

Addition of Foie Gras* € 6.00

I Prosciutti Crudi | The Cured Hams € 16.00

30-month Parma ham, 20-month San Daniele ham, Val Vigizzo cured ham, and 28-month S. Ilario Reserve ham, paired with whipped butter and grape must. **(1, 7, 12)*

I Cotti | The Cooked Hams € 12.00

San Giovanni honey-cooked ham, goose cooked ham, herb-seasoned lamb ham, paired with oilpreserved vegetables. *(1, 7, 12)*

Le Tome | The Toma Cheeses € 12.00

Mottarone Toma, aged Valsesia Toma, three-milk Toma, Crodo Toma.

(1, 7, 8, 12)

I Blu | The Blue cheeses € 16.00

Selection of three blue cheeses paired with passito Moscato wine and Panforte. *(1, 7, 8, 12)*

I Pecorini | The Pecorino Cheeses € 16.00

Selection of three excellent pecorino cheeses paired with Avola pizzuta almonds and organic acacia honey Km0. *(1, 7, 8, 12)*

I Caprini | The Goat Cheeses € 16.00

Selection of three excellent goat cheeses paired with red fruit compote and rye bread with grapes, figs, and apples. *(1, 7, 8, 12)*

The Tasting

Smo'King €6.00

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

"Riserva del fondatore" Pecorino cheese € 6.00

Sheep's cheese paired with toasted almonds "Pizzuta d'Avola" and acacia honey. *(1, 7, 8, 12)*



On the Plate

Cantabrico	€ 12.00
Cantabrian anchovy fillets with toasted rye bread and whipped butter. <i>(1, 4, 7)</i>	
Marinato	€ 14.00
Herb-marinated beef with oil-preserved mushrooms, 10-year aged balsamic vinegar, and lemon pesto. <i>(1, 7, 8, 12)</i>	
Tonnato	€ 14.00
Capitelli turkey with tuna sauce, Eolian Cucunci (caper berries), and lemon zest. <i>(3, 4, 7, 12)</i>	
Battuta	€ 15.00
Piedmontese beef tartare with mustard, onions, capers, Cantabrian anchovies, and green apple. <i>(4, 10, 12)</i>	
Carpaccio	€ 12.00
Iberian Angus carpaccio with shavings of 24-month aged Red Cow Parmigiano Reggiano and extra virgin olive oil. <i>(7, 12)</i>	
Burrata	€ 15.00
Burrata, Catalanian chicory shoots (seasonal), and Cantabrian anchovies. <i>(1, 4, 7, 12)</i>	
Zuppa di cipolle	€ 12.00
Onion soup with croutons and Toma cheese. <i>(1, 7, 12)</i>	
Seasonal Soup **	€ 12.00
Viganò's Lasagna	€ 10.00
Bolognese lasagna with ragù and béchamel sauce. <i>(1, 3, 7, 12)</i>	
Bagna càuda	€ 16.00
Warm sauce of Cantabrian anchovies, pink garlic and extra virgin olive oil served with cooked and raw seasonal vegetables. <i>(4, 7, 9, 12)</i>	
Polenta with Cheese <i>(7, 12)</i>	
Gorgonzola sweet blue cheese.	€ 12.00
Toma cheese.	€ 14.00



Indulge in the Luxury of Daring

- Foie gras** € 22.00
Foie gras served with candied chestnuts, toasted bread, passito Moscato wine, and syruped fruit. (1, 8, 12)
- The Salmon** € 22.00
Heart of premium Norwegian Coda Nera salmon, lightly smoked using the 'La Ficelle' technique. (4, 12)
- Wagyu Bresaola** (7, 12) *Priced per weight - € 66.00 per 100g*
- Goose Cured Ham** per 100g € 12.00
Approx. 350g whole leg. (7, 12)
- Culatello and Family** € 20.00
Selection of Culatello, Culatella di Canossa, and Viola di Canossa. (7, 12)
- The Black Pork** € 25.00
Tasting of black pork cured meats. (7, 12)
- S. Ilario** € 18.00
28-month aged S. Ilario reserve cured ham, paired with traditional balsamic vinegar from Reggio Emilia golden seal Acetaia S. Giacomo. (7, 12)

Salads

Tuna € 15.00

Green salad with seasonal fruits and vegetables, boiled egg, Bonvini almonds, and yellowfin tuna fillets Reserva.. (3, 4, 8, 12)

Winter Salad € 13.00

Cauliflower, broccoli, potatoes, beetroot, green beans, and onions.

Vegetable Side Dishes

Mixed Seasonal Raw Vegetables € 7.00

Mixed Seasonal Cooked Vegetables € 8.00

Dishes may vary based on seasonality and market availability.

We strive to always offer you the best,
which results in continuous menu changes.



For the Sweet-Tooth

Tuscany € 8.00

Cantucci Mattei paired with Moscato passito wine. (1,3, 7, 8, 12)

Gelato FROM € 6.00

Ice Cream (egg custard flavor) that can be served with seasonal fruit or with liqueur; for exemple hazelnut liqueur. (3, 7, 12)

Bread Cake € 6.00

Traditional Omegna-style cake. (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 Piedmont hazelnut and cocoa 50% cake. (3,8, 12)

Chocolate Tasting € 18.00

A journey through the best cocoa in the world paired with rum.

(3, 7, 8, 12)

Chocolate Fondue with Fruit € 12.00

For two people. (1, 3, 6, 7, 8, 12)

Mixed Seasonal Fruit Plate € 8.00

At tea time...

Infusions, Teas, and Herbal Teas € 3.50
Dammam Frères Paris

Bodrato Chocolate € 4.00

Dark chocolate. (1, 3, 6, 7, 8, 12)



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

Gin Latitude 45 and "Italian Superior" tonic water by Imperdibile.

Negroni € 7.00

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

Negroni sbagliato € 7.00

Valdobbiadene wine, artisanal vermouth, artisanal bitter with natural botanicals.

Americano € 7.00

Artisanal vermouth, artisanal bitter with natural botanicals.

Fruit Juices

Achillea 100% Organic € 4.00

Peach | Pear | Pineapple | Grapefruit | Orange | Tomato

Achillea 100% Organic €5.00

Blueberry

Coffee

The palace € 2.20

Small artisanal roastery in Orta S. Giulio. Imports green coffee from India, South America, and Africa, roasts it, and creates unique blends. 'The Palace' is a blend of 10 different single-origin coffees, including 5 robusta and 5 arabica varieties.

Beverages

Still Water cl 70 € 2.50

DOLOMIA

Sparkling Water cl 70 € 2.50

DOLOMIA

Chinotto €4.00

IMPERDIBILI | Infused with Slow Food Presidia Chinotti from Savona.

Ginger Ale € 4.00

IMPERDIBILI | Made with natural ginger extract from Central Africa.

Tonica Superior Italian €4.00

IMPERDIBILI | Infused with excellent Sicilian citrus fruits and chinchona bark extract.

Lemonade € 4.00

ACHILLEA | Made with Sicilian lemon juice.

Peach Black Tea € 4.00

ACHILLEA | Infused with fine Darjeeling black tea leaves.

Lemon Black Tea € 4.00

ACHILLEA | Infused with fine Darjeeling black tea leaves.

Organic Apple & Ginger € 4.00

ACHILLEA | 87% concentrated apple juice and 3% ginger juice.

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.



Le grappe ***

Barbera Grappa | Marolo € 5.00
White grappa.

Barolo Grappa | Marolo € 7.00
2018 vintage, aged 4 years in barrels.

Moscato Grappa "Après 5" | Marolo € 7.00
2016 vintage, aged 5 years in barrels.

Barolo Grappa | Marolo € 16.00
Aged 15 years in barrels.

Altana del Borgo 2005 | Rossi d'Angera € 24.00
Moscato grappa 2005.

Meditation Wine **

Passito | La Ru Lichin € 4.00
Wine made from Moscato grapes dried on the vine. The must ferments and matures in oak barrels for over 12 months.



Bitters ***

Grinta | Glep € 5.00

Herbal bitter.

Amaro d'Angera | Rossi d'Angera € 7.00

Herbal liqueur with Alpine botanicals | Aged 30 days in barrels.

Genepy | GM € 5.00

From Val Formazza, made with artemisia harvested over 2,500m.

Liqueurs ***

Sambuca Dianisé | Distillerie Berta € 6.00

Anise and aromatic herb liqueur.

Hazelnut Liqueur | Fratello € 5.00

IGP Piedmont hazelnuts, cocoa, vanilla, elderflower, acacia honey.

Amaretto | Rossi d'Angera € 5.00

Liqueur made with Amaretti biscuits, spices, and aromatic herbs.

Limoncello | Il Covento € 4.00

Liqueur made with 350g/L of IGP Sorrento lemons.

Figo | Rossi d'Angera € 7.00

Natural with dried fig infusion.



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.

***Packaged products: Please check ingredient labels for pre-packaged items.**

***Ingredients may vary based on daily availability; please ask the floor manager.**

***** All wines and liqueurs contain sulphites and sulfur dioxide.**



Sandwiches

Il tuo

Choose your favorite ingredients from the counter and create your gourmet sandwich!

PRICE WILL BE DETERMINED BASED ON YOUR SELECTIONS.

Il marinato € 10.00

Herb-marinated beef, lemon pesto, and stracciatella.

(1, 7, 8, 12)

Il tacchino €9.00

Capitelli turkey, tuna sauce with capers, Cantabrian anchovies, and baby lettuce.. *(1, 3, 4, 7, 8, 12)*

La pancetta € 10.00

Giovanna Pancetta cooked three stages, cherry tomatoes in oil, and Irpinian pecorino. *(1, 7, 8, 12)*

Il crudo € 9.00

30-month aged Parma ham with whipped butter.

(1, 7, 12)

Il saporito € 12.00

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

Il Mediterraneo € 12.00

Burrata cheese, cherry tomatoes, Cantabrian anchovies, and onions.

(1, 4, 7, 12)

Sandwiches are served until 18:00.

