



L'ARTE DELLA BRESAOLA

Dal 1964

ODE TO BRESAOLA

A JOURNEY THROUGH
THE SCENTS OF VALTELLINA

OUR ODE

To those who love to lose themselves in the magic of nature,

To those who hear a melody in the silence of the mountains,

To those who embrace the green of our valleys,

To the rivers and lakes that dot our land,

To Valtellina, our home.

A detailed miniature diorama of a pond. The water is a vibrant green, reflecting the surrounding elements. Several dark, moss-covered rocks are scattered around the pond, some with small white daisies and bright orange, textured spheres placed on them. The scene is set against a dark, textured background, creating a sense of depth and mystery.

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WINTER *garden*

Savoy cabbage and potato dumplings,
salted butter, and julienned bresaola

04

*There's a special kind of silence in Valtellina's winter days.
The air is crisp, the aroma of melted butter mingles with that of the cabbage,
and the julienned bresaola adds the final touch: sweet, spiced, delicate.
A dish that feels like home, yet with a timeless elegance.*



Method

Stew the savoy cabbage and combine it with boiled, mashed potatoes, grated Casera cheese, butter, and a pinch of nutmeg. Roll out the fresh pasta, cut out discs, and fill them with the mixture.

Seal into small bundles and cook in salted boiling water. Dress with melted butter and finish with the julienned bresaola and watercress leaves.

Mood

Comfort dinner on
a cold winter's day

Music

Winter Song
by Sara Bareilles
& Ingrid Michaelson

Wine

Valtellina Superiore
DOCG Valgella



GALIUM
VERUM

SERPENTINE



SUSHI

2go

Sliced and julienned bresaola with chanterelles,
oil pearls, and goat cheese

06

Tradition meets surprise:

*bresaola embraces the concept of sushi, with creamy risotto,
chanterelles, and fragrant drops of flavor.*

The julienned bresaola wraps up the nigiri and alpine hosomaki.



Method

Cook the rice with butter and Parmigiano Reggiano, then let it cool to make it easier to shape. Create various types of sushi: Oshi (pressed in a rectangular mould), Hosomaki (rolls with a central filling), and

Gunkan (oval-shaped and wrapped with a slice of bresaola). Fill with sautéed chanterelles, julienned bresaola, drops of goat cheese sauce, lemon oil pearls, parsley, and mountain herbs.



Mood

Fusion creativity for
a dinner with friends

Music

*Waiting on the World
to Change*
by John Mayer

Wine

Alpi Retiche IGT Bianco





SIGNATURE

penne

Pasta salad with julienned bresaola, Grana Padano, turmeric mayo, and arugula pesto

08

A fresh, contemporary dish that captures the essence of a Valtellina summer.

*The julienned bresaola weaves together with the crispness of arugula
and the creaminess of the sauces.*



Method

Cook the penne al dente in plenty of salted water, then drizzle with a little olive oil. In a bowl, combine the penne with the julienned bresaola, fresh arugula, and shaved Grana Padano, gently mixing to

evenly distribute the ingredients. Plate the pasta salad and garnish with alternating drops of turmeric mayonnaise and arugula pesto. Serve chilled.



Mood

The lightness of
the season's first
outdoor lunch

Music

Sunday Best
by Surfaces

Wine

Rosato di Nebbiolo
Alpi Retiche IGT





TRUE *spring*

Asparagus, julienned bresaola, hollandaise sauce,
wood sorrel, and chlorophyll dressing

10

*Spring in Valtellina is a fragrant, green awakening.
The sweetness of asparagus and the creaminess of hollandaise
meet the delicate savoriness of julienned bresaola.*



Method

Cook the asparagus and cool it quickly in ice water. Prepare the hollandaise sauce by emulsifying the egg yolks with melted butter and lemon juice until velvety smooth.

Arrange the asparagus on the plate, add the julienned bresaola, spoon over the hollandaise sauce, and finish with drops of chlorophyll dressing and wood sorrel leaves.



Mood

A spring awakening,
full of scents and colors

Music

Here Comes the Sun
by The Beatles

Wine

Valtellina Superiore
DOCG Inferno





MEADOW

roses

Salad with bresaola, wild leaves and flowers,
watercress, and radishes

*A stroll through the meadows of Valtellina.
Bresaola meets wild herbs, edible flowers,
and the freshness of watercress.*



Method

Lay the slices of bresaola on a plate, keeping them soft and slightly overlapping. Thinly slice the radishes to enhance their crunch. Prepare the dressing by mixing goat cheese with a little water until smooth

and creamy. Scatter the radishes, watercress, and edible flowers over and around the bresaola. Finish with crispy dandelion coral to add a contrasting texture.

Mood

A walk in nature,
breathing in freedom

Music

Wildflowers
by Tom Petty

Wine

Rosato di Nebbiolo
Alpi Retiche IGT



ALPINE
DAISY

LICHENS

LARCH BARK



LAKE *Tacos*

Corn and buckwheat tacos, bresaola, Swiss chard,
wood sorrel, and lime mayonnaise

14

Between lake and mountain:

*a Valtellina-style taco that blends the crunchiness of ancient grains
with the freshness of wild herbs, creating a fusion of textures and flavors,
with bresaola as the star of the show.*



Method

Prepare the dough by mixing corn and buckwheat flour with water, then roll it out and cook the tacos on a hot griddle. Blanch the Swiss chard briefly and cool it in ice water.

Fill the tacos with bresaola, Swiss chard, and wood sorrel. Finish with drops of lime mayonnaise for a fresh, zesty touch.



Mood

A super relaxed
lakeside picnic x 2

Music

Island in the Sun
by Weezer

Wine

Alpi Retiche IGT Rosso



LAKE STONES

BIRCH AND
LARCH BARK



CAPRESE

valley

Bresaola, datterini tomatoes, fiordilatte mozzarella,
basil, olive oil pearls, and tomato coral

An Italian classic with an alpine twist.

*The bresaola adds depth and flavor to the dish, balancing the sweetness
of the tomatoes with fresh, herbaceous notes.*



Method

Arrange the slices of bresaola on a plate. Cut the red and yellow datterini tomatoes in half and scatter them over the bresaola, alternating with slices of fiordilatte mozzarella.

Add a few fresh basil leaves and garnish with tomato coral, prepared using agar-agar. Finish with basil and lemon olive oil pearls for a fresh, aromatic touch.

Mood

The slow pace of a
summer mountain
refuge lunch

Music

Summertime
by Ella Fitzgerald

Wine

Metodo Classico Brut
Valtellina DOC



WHITE
BUTTERBUR

RIVER STONES



RAY *of sunshine*

Vegetable crudité's and bresaola, Golden apple,
datterino coral, and olive oil pearls

*A fresh and light dish where bresaola meets a colorful,
crunchy rainbow of fruit and vegetables.*



Method

Arrange the slices of bresaola on a plate. Finely slice the zucchini, radishes, and tomatoes, and spread them evenly over the bresaola to create a playful mix of colors and textures. Julienne the Golden apple to add a crisp note, then garnish

with the datterino tomato coral and olive oil pearls. Finish the dish with a drizzle of extra virgin olive oil and a few drops of lemon juice to enhance the fresh flavors of the vegetables and fruit.



Mood

Breakfast with an
uplifting energy boost

Music

Good Morning
by Kanye West

Wine

Metodo Classico Rosé
Valtellina DOC



LARCH
BARK

WOOD
ANEMONE



MOUNTAIN *cake*

Savoury cheesecake with arugula and goat's Scimudin,
bresaoia, wood sorrel, and arugula sprouts

20

*A bite of authentic mountain flavour, where the bold taste of Scimudin melts
into the freshness of arugula and the delicate sweetness of bresaoia.*



Method

Blend the crackers with the melted butter until you get a sandy texture. Press the mixture into the base of a mould and chill in the refrigerator for at least 30 minutes. Meanwhile, mix the Scimudin cheese with the blended arugula, fresh cream, and

gelatine previously dissolved in hot water. Pour the mixture over the cracker base and smooth the surface. Chill for at least 4 hours. When ready to serve, garnish with slices of bresaoia, wood sorrel, and arugula sprouts.



Mood

A deliciously savoury
afternoon treat

Music

Autumn Leaves
by Eva Cassidy

Wine

Alpi Retiche IGT Bianco



SERPENTINE

BLACK PINE



FLOWER FIELD

risotto

Risotto with Casera cheese, julienned bresaola, borage flowers, goat cheese and herb cream, and honey cream

22

The Casera melts beautifully with the julienne of bresaola, while blossoms and aromatic creams evoke the gentle essence of high mountain pastures.



Method

Cook the Carnaroli rice and, halfway through, stir in butter and grated Casera cheese until you achieve a creamy consistency. Meanwhile, prepare the green cream by blending the goat cheese with cream and mountain herbs, seasoning with salt and pepper to taste.

For the honey cream, mix honey with ricotta and a little cream until smooth. Plate the risotto and arrange the julienned bresaola on top. Finish with drops of the green herb cream, the golden honey cream, and fresh borage flowers.



Mood

A relaxed lunch
in a freshly
bloomed meadow

Music

Fields of Gold
by Sting

Wine

Valtellina Superiore
DOCG Valgella





RED, GREEN *and gold*

Spaghettoni with spinach pesto, julienned bresaola,
Bitto fondue, and edible gold

24

An elegant and colorful dish: vibrant green, bright red, and shimmering gold.

A refined and precious tribute to our Valtellina.



Method

Prepare the pesto by blending spinach with EVO oil, almonds, and a pinch of salt. Cook the spaghettoni al dente and toss them with the spinach pesto. Meanwhile, prepare the Bitto fondue by melting the cheese in warm cream, stirring

until smooth and velvety. Plate the spaghettoni with pesto, top with the fondue, julienned bresaola, and watercress and sorrel sprouts. Finish by decorating with flakes of edible gold for a shimmering, refined effect.



Mood

A romantic dinner
designed to impress

Music

Autumn in New York
by Billie Holiday

Wine

Valtellina Superiore
DOCG Grumello



PINE CONES
OF PINUS PINEA

RIVER
STONES



SEASONAL *flavors*

Bresaola carpaccio, yellow kiwi, blueberries,
raspberries, radishes, and baby carrots

*A carpaccio that celebrates the balance of nature:
the acidity of kiwi and berries, the crunch of vegetables,
and the sweetness of bresaola create a magical harmony of flavors.*



Method

Arrange the slices of bresaola on a plate. Thinly slice the yellow kiwi and radishes, while the baby carrots can be cut into julienne strips. Distribute the kiwi slices, berries, and vegetables evenly over the

bresaola, creating a harmonious mix of colors and shapes for a fresh and appealing visual impact. Drizzle with EVO oil, add a few drops of lemon, and sprinkle with a pinch of flaky sea salt to enhance the flavors.



Mood

The reassuring beauty
of simple things

Music

Harvest Moon
by Neil Young

Wine

Metodo Classico Rosé
Valtellina DOC






AUTUMN

nest

Pumpkin velouté, confit olives, crunchy seeds, herbs and edible flowers, beetroot crisp, and julienne of bresaola

28

*A dish that warms and surprises:
the sweetness of pumpkin is contrasted by the saltiness of olives,
the crunch of seeds, and the vibrancy of flowers.
All completed with the bold character of bresaola.*



Method

Cook the pumpkin with the chopped onion, some vegetable broth, salt, and pepper. Blend everything until you get a smooth cream. In the meantime, prepare the olives by gently warming them in EVO oil with a pinch of salt, and toast the

mixed seeds until they become crunchy. Plate the pumpkin velouté, adding the julienne of bresaola, confit olives, toasted seeds, aromatic herbs, and colorful edible flowers. Finish with a crunchy dehydrated beetroot crisp.

Mood

A comforting
culinary hug

Music

Cold Little Heart
by Michael Kiwanuka

Wine

Alpi Retiche IGT Bianco







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