

Our challenge has always been the same: innovating within tradition.

STUA NOA, in the Livigno dialect, means "New Room."
In times when family life took place in the rooms of simple rural homes,
Livigno's families would gather in the stua, the only heated room in the house,
to enjoy their evening meal together.

Today, the old Stua has become an exclusive restaurant within Hotel Concordia, enriched by the mastery and culinary creativity of young Chef Andrea Fugnanesi, with his Fine Dining concept and visionary approach to cuisine.

Stua Noa is a fusion of tradition and innovation, combined with a touch of boldness.













## CONCORDIA EXPERIENCE

### CARTE BLANCHE MENU

Let the Chef surprise you with his culinary creativity

6 courses

110 per person

For groups larger than 5 people, only tasting menus are available, to be chosen in a single version for the entire table.

For specific dietary needs, our staff is available with a complete list of allergens.





### MOUNTAIN EXPERIENCE

### DRY AGE

Local beef tenderloin carpaccio, dry-aged for 4 months, plum umeboshi, lovage chips, and dandelion powder

### CHAR IN THE HARVEST

Lightly seared Arctic char, grape must, and savoy cabbage chips

### W LIVIGNO'S GOLD

Smoked and fried polenta gnocchi, Eroico cheese fondue from Livigno's dairy, pine syrup, and cúgol powder

### HARE: ROUND TRIP

Outbound: Hare roll with a heart of aromatic herbs, glazed San Marzano tomato, and a salad of capers, basil, and olives

Return: Wafer filled with hare liver pâté, caper, and olive powder

### **ESSENCE OF THE FOREST**

Pine ice cream bar, soft blackcurrant heart, and moss mirror glaze

70 per person





### MOUNTAIN SCENT

### WILD EGG

Low-temperature cooked wild egg, hay-infused ricotta flakes, corn marmalade, and corn chips

### **W POTATO METAMORPHOSIS**

Potatoes in various forms and textures

### **SOY SILK**

Soy spaghetti creamed with almond butter, wild arugula foam, and umami tomato essence

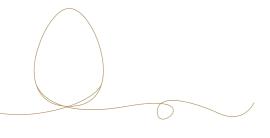
### W PURPLE DEW

Radicchio, purple cabbage, and raspberry

### W LIVIGNO IN A SPOON

Vegetable panna cotta with Taneda liqueur from Livigno, zucar ròs, cinnamon namelaka, and edible soil

70 per person





### WINE PAIRING

Our Sommelier will guide you through a unique food and wine experience, pairing the Chef's menu with the finest wines from our selection

3 GLASSES & SPIRITS TROLLEY 40 per person

5 GLASSES & SPIRITS TROLLEY 60 per person





### **APPETIZERS**

### **W POTATO METAMORPHOSIS**

Potatoes in various forms and textures

16

### WILD EGG

Low-temperature cooked wild egg, hay-infused ricotta flakes, corn marmalade, and corn chips

18

### DRY AGE

Local beef tenderloin carpaccio, dry-aged for 4 months, plum umeboshi, lovage chips, and dandelion powder 20

### CHAR IN THE HARVEST

Lightly seared Arctic char, grape must, and savoy cabbage chips 20





### FIRST COURSES

### ₩ SOY SILK

Soy spaghetti creamed with almond butter, wild arugula foam, and umami tomato essence

### W LIVIGNO'S GOLD

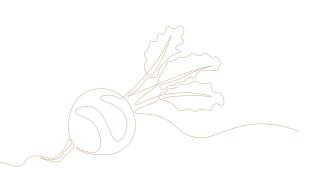
Smoked and fried polenta gnocchi, Eroico cheese fondue from Livigno's dairy, pine syrup, and cúgol powder

### **HUNTER'S RISOTTO**

Tenuta Drovanti risotto creamed with brown stock, venison carpaccio, white turnip in chips and cream, elderberry powder 25

### ESSENCE OF THE LAKE

Pacchero Monograno Felicetti creamed with missoltino, puffed buckwheat, and apple kimchi foam





### MAIN COURSES

### **PURPLE DEW**

Radicchio, purple cabbage, and raspberry 25

### EEL'S JOURNEY TO LIVIGNO

Eel, chanterelles with rice vinegar and soy sauce, crispy eel skin 30

### HARE: ROUND TRIP

Outbound: Hare roll with a heart of aromatic herbs, glazed San Marzano tomato, and a salad of capers, basil, and olives Return: Wafer filled with hare liver pâté, caper, and olive powder 40

### SWEET SMOKE

Mallard duck, charcoal-grilled leek, and sour cherry 40





### **DESSERTS**

### MOUNTAIN FLAVORS

Bisciola sponge cake, dried fig ice cream, mascarpone cream, walnut wafer, and Sole di Livigno stamp

### SOUFFLÉ: A JOURNEY OF FLAVORS

Nettle soufflé with lingonberry ice cream 10

### LIVIGNO IN A SPOON

Vegetable panna cotta with Taneda liqueur from Livigno, zucar ròs, cinnamon namelaka, and edible soil

### ESSENCE OF THE FOREST

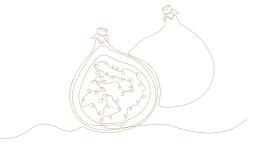
Pine ice cream bar, soft blackcurrant heart, and moss mirror glaze

14

### COFFEE

5

Espresso KÀfe 3 Moka KÀfe 3.5 Siphon KÀfe





# DISCOVER ALL THE LUNGOLIVIGNO RESTAURANTS





The paper of our menu is made exclusively from annual plants to reduce pressure on forests. How? It is composed of 75% bamboo and 25% cotton linters.

These high-quality fibers are produced using renewable energy, resulting in recyclable, biodegradable, and  $FSC^{TM}$  certified paper.