

*Garden*LAB

Menù

Our Proposals



COFFEE & MORE

7	Coffee - coffee stained	1,30 €
	Decaffeinated coffee	1,40 €
	Americano	1,40 €
	Spiked coffee	1,80 €
7	Cappuccino	1,60 €
	Cappuccino plant-based	1,80 €
7	Ginseng small - big	1,50 - 1,80 €
1	Orzo (Barley coffee) small - big	1,50 - 1,80 €
7	Marocchino	1,60 €
7	Macchiato milk	1,60 €
7	Hot chocolate + whipped cream +0,50€	3,50 €
7	"Ambro's coffee"	2,50 €
	Tea and hot drinks	2,50 €
	BIO hot drinks "Cascina Coldognetta"	3,50 €

COLD

	Shaked coffee	2,50 €
	Garden's iced coffee	3,50 €
	Garden's iced coffee&milk	4,00 €
	Fresh orange juice	4,50 €
	Fresh extracted juice	5,50 €
	Local cold drink	3,50 €
	Coffee affogato	3,50 €

SOFT DRINK

	Water	1,00 €
	Coca - Cola	3,00 €
	Fanta	3,00 €
	Sprite	3,00 €
	Iced tea peach - lemon	3,00 €
	BIO drinks "La Cortese" orangeade - lemonade - cedrata - chinotto	3,50 €
	BIO juice apricot - pineapple - apple - blueberry - pear - peach - ace	3,50 €
	"Il Chiodino"	3,00 €
	Sanbitter	3,50 €

PLANT-BASED MILK 1.6 soy - oat

FROM THE BAR

1.3.7	Brioche	1,50 €
1.3.7(5.8)	Filled brioche	1,80 €
1.6.7.8	Caviadini biscuit	0,50 € al pz
1.7	Bread, butter and jam	4,00 €
1.3.7	Pancakes honey and berries / Nutella / savory	5,00 €
1.5.6.7.8	Piadina alla Nutella	5,00 €
1.3.7(5.8)	Cake of the day	4,00 €

1.7(8)	Garden's sweet breakfast 1 brioche - 1 coffee/ cappuccino - 1 fresh orange juice	6,00 €
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7	BIO yogurt "Valsasna"	2,50 €
1.7.8	Garden's yogurt bowl yogurt - berries - cereals - honey	4,00 €
1.7	Classic toast	4,00 €
1.3.7	Garden's toast ham - cheese - mayo grilled vegetables	6,00 €

ICE-CREAM

ICE-CREAM CUPS SERVED AT THE TABLE

(ask for the complete list of ingredients)

7.8	"Summer Garden" cup 3 flavors (strawberry, vanilla, cream) topping: fresh fruit salad, walnuts, red berries sauce, whipped cream	8,00 €
1.7.8	"Chocolate dream" cup 3 flavors (chocolate, hazelnut, cream) topping: cookie crumble, chocolate sauce, whipped cream, chopped hazelnuts	8,00 €
7	"Drowned in Brandy" cup 3 scoops of cream and vanilla topping: peach, Brandy, mint	8,00 €
7	Frappè choose from the following flavors: mango, cream, vanilla, chocolate, lemon, strawberry, hazelnut	4,50 €

Takeaway cups and cones

1 scoop	2,00€
2 scoops	3,00€
3 scoops	4,50€

EXTRA

7	Whipped cream	0,50 €
	Topping	0,50 €

PANINI O PIADINE

ALSO GLUTEN FREE!

1.7.8	"L'Umpa" mortadella - pistachio's pesto - local cheese "latteria"	7,00 €
1.7	"Il Selvatico" speck - local cheese "taleggio" - honey	7,00 €
1.3.4	"Porca Irota!" local smoked trout - fresh cheese lemon zest	9,50 €
1.7	"Il Raffinato" raw ham - figs jam Parmesan cream	8,00 €
1.7	"Il Fresco" ham - artichokes in oil fresh cheese	7,00 €
1.7.8.11	"Il veg" chickpea hummus - dried tomatoes grilled vegetables - chopped almonds	7,00 €
1.7.8	"Pere e zola" Gorgonzola cheese - pear - walnuts - honey	7,00 €
1.7	"Il Montanaro" bresola - rocket - capers Parmesan flakes - pepper - lemon	9,00 €
1.7	"Masha e Orso" (upon availability) minced meat tartare - Parmesan flakes oil - pepper - lemon	10,00 €
1.7	"Il Brucio" spicy salami - stracciatella - rocket	7,00 €
1.4.7	"Alice" anchovies - stracciatella	9,00 €
1.7	"Sua maestà" raw ham - truffle - fresh cheese	10,00 €

FROM 141'S CHEF

5,00 €

From the collab between GardenLAB
and the "141 bistrot" restaurant:

- 1.7 **"Valsassina"**
bresola - aged goat cheese - lemon
- 1.7 **"Alpeggio"**
melted taleggio cheese - honey - walnuts
- 1.7 **"Orto"**
ricotta cheese - grilled courgettes - mint
- 1.7.8 **"141"**
fresh cheese - honey and saffron - almonds

Light crostoni that pay homage to Valsassina
and the ingredients it offers us.



"L'Umpa"



"Il Selvatico"



"Porca Trota!"



"Il Raffinato"



"Il Fresco"



"Il Veg"



"Pere e Zola"



"Il Montanaro"



"Masha e Orso"



"Il Brucio"



"Sua Maesta"



"Valsassina"



"Alpeggio"



"Orto"



"141"



"Classic burger"



"Garden's burger"

OUR PROPOSALS

3.7.8.11	Garden's salad bowl green salad - fresh fruit - fresh cheese almond flakes - mint - lime and honey	10,00 €
3.7.8	Montanara green salad - bresaola - oil Parmesan flakes - walnuts - lemon	12,00 €
3.7	Bresaola and Parmesan bresaola - Parmesan flakes - oil - lemon - pepper	9,00 €
3.7	Beef tartare (upon availability) raw meat - Parmesan flakes - oil - lemon - pepper	12,00 €
1.3.7.11	Classic Burger beef burger - cheese - salad tomatoes - mayo	12,00 €
1.3.7.11	Garden's Burger beef burger - taleggio cheese - salad caramelized onions - crunchy bacon - mayo	14,00 €
1.7	Pizzoccheri	12,00 €
1.9	Pasta al ragù	9,00 €
1.3.7	Lasagne	10,00 €
7.12	Risotto	10,00 €
1 ✳	Roasted chicken wings 6 spicy roasted wings with sauce of your choice	10,00 €
✳	French fries (1 portion)	4,00 €
	Daily lunch ask the staff	

SMART WORKING BRUNCH

18,00 € - PER PERSON

Yes, you can work here as much as you want!
You'll find **fast Wi-Fi** and **plenty of spaces** to focus, or simply take a breath.
We've created a **special offer** for those who want to stay a few extra hours:
unlimited water, tea and coffee, biscuits to enjoy while working, and a light meal of your choice to recover.

COMPREHENDS:

total possible allergens: 1.3.4.6.7.8.9.11.12

water and tea or coffee unlimited
1 soft drink
1 dish of your choice
"Valsassina's tapas" - 2 pieces
3 biscuits or a slice of plumcake



SOMETHING TO DRINK

With every glass, we offer the first round of 4 “Valsassina’s Tapas”.

	Mocktail non-alcoholic cocktail with fresh fruit	8,00 €
12	Glass of wine ask the staff the wines of the day	8,00 €
12	Spritz aperol - campari - hugo - select - cynar	6,00 €

8,00 €

Americano
Bloody Mary
Blue Garden
Caipirinha
Caipiroska
Cosmopolitan
Cuba Libre
Daiquiri
Garibaldi
Gin tonic

Manhattan
Margarita
Martini
Milano - Torino
Mojito
Moscow Mule
Negroni
Old Fashioned
Sbagliato
Vodka tonic

BEER

MID: 6,00 € SMALL: 4,00 €

Our draft beers are supplied by Legnone brewery in Colico

Light beer gluten free

¹ (barley) **Red - Weiss - Stout style**

AT THE END OF THE MEAL

ASK THE STAFF
FOR SPECIAL REQUESTS

Classic Bitters and Liqueurs Averna - Amaro Montenegro - Cynar Ramazzotti - Jägermeister - Limoncello	4,00 €
Local and special bitters Amaro Bobbio - Genepi Amaro Monte Muggio	5,00 €
Selected grappas Grappa Poli Bianca Grappa Cascina Coldognetta	5,00 €
Fine/barricaded grappas Grappa Francoli 12 anni Grappa di Amarone - Grappa di Sforzato	6,00 €

SOMETHING TO EAT

VALSASSINA'S TAPAS

Assorted appetizers on fresh bread.
House selection (also available in veg and gluten free options).

4 pieces **4,00 €**

6 pieces **5,00 €**

8 pieces **6,00 €**

PINSE AND PIZZE

1	Red tomato - basil	7,00 €
1.7	Margherita tomato - mozzarella cheese - basil	8,00 €
1.7	Crudo or ham tomato - mozzarella cheese - crudo or ham	9,00 €
1.7	Spicy salami tomato - mozzarella cheese - spicy salami	9,00 €
1.7	Grilled vegetables tomato - mozzarella cheese - grilled vegetables - basil	8,00 €
1.7	Bresaola and Parmesan tomato - mozzarella cheese - bresaola - Parmesan flakes	10,00 €

CHARCUTERIE BOARD

TO SHARE!

Sharing platters with the best local products.

1.7.8	"Valsasna" board selection of local cheeses and cold cuts - bread and focaccia - local jam	16,00 € x2		24,00 € x4
1.3.7 8	Vegetarian board selection of local cheeses - focaccia and breadsticks - chickpea hummus honey and local jam	16,00 € x2		24,00 € x4

1.12	1 Bottle of Prosecco + pinsa or pizza	24,00 €
1.12	1 Bottle of Lugana + pinsa or pizza	40,00 €
1.12	1 Bottle of Champagne + pinsa or pizza	60,00 €

ALLERGEN LIST

- | | |
|--|--|
| 1 GLUTEN
cereal - grain - rye - oat
barley - emmer - kamut | 8 NUTS
almond - walnuts - pistachio - hazelnuts |
| 2 CRUSTACEANS | 9 CELERY |
| 3 EGGS | 10 MUSTARD |
| 4 FISH | 11 SESAME SEEDS |
| 5 PEANUT | 12 SULFUR DIOXIDE OR SULFITES |
| 6 SOY | 13 LUPINI |
| 7 MILK
including lactose | 14 MOLLUSCS |

WARNINGS

Some products may be prepared with frozen ingredients.

Guests are asked to inform the staff of their need to consume foods free of certain allergens before ordering.

During kitchen preparation, cross-contamination can not be ruled out.

“We live in an extraordinary area, rich in history and gastronomic excellence.

We feel truly fortunate, which is why we have carefully chosen local products. We believe that selecting quality raw materials is a gesture of love towards local producers and those discovering our landscapes”.

The GardenLAB Staff