

Livigno

MICHELIN 2025

The restaurant Kosmo Taste the Mountain has been selected into the Italian MICHELIN Guide 2025

> Le Guide de L'Espresso 2025

l 1000 **RISTORANTI** d'Italia

Certified by

GAMBERO ROSSO

IDENTITĂ GOLOSE





THE RESTAURANT

Kosmo and Tradition...

TAROZ CON FONDUTA AL BITTO	€ 13.00
KOSMO'S PIZZOCHERI ∄ 単 ☺	€ 16.00

TARTERS **Starters** BEETROOT TARTARE WITH GREEN APPLE, HORSERADISH CREAM, € 17.00 HAZELNUT OIL AND FENNEL POWDER \$ A A FONDUE WITH CHEESES FROM LATTERIA DI LIVIGNO, MOUNTAIN € 16.00 PEPPER AND POLENTA CHIPS LAKE AND RIVER € 19.00 $\bigcirc \bigcirc$ SLOW COOKED BEEF CARPACCIO, CABBAGE FERMENTED, SALTED € 19.00 EGGNOG, OIL AND POWDER OF BURNT LEEK AND CROUNCHY HERBS ¥ SELECTION OF COLD CUTS AND LOCAL CHEESES WITH FERMENTED € 20.00 VEGETABLES 百人員

First Courses

GNOCCHI WITH PUMPKIN AND STRACHITUNT CHEESE	€ 18.00
SPELLED TUBE, KEFIR, CHESTNUT AND MUSHROOM CREAM, RE- DUCTION OF FERMENTED RASPBERRY AND PARSLEY OIL	€ 19.00
LINGUINA PASTA WITH 3 TOMATOES SAUCE	€ 19.00
SOUP OF THE DAY	€ 15.00
KOSMO TAGLIOLINO CARBONARA	€ 19.00
BUCKWHEAT PLIN STUFFED WITH VENISON, BITTO AND CURRANT STRACOTTO	€ 20.00

FIRST COURSES

Main Courses

SMASHED POTATOES AND GREEN SAUCE	
PORK FILLET WRAPPED WITH CHEEK, BROCCOLI AND BROCCOLI FERMENTED	€ 24.00
THE ESSENCE OF THE VALMALENCO TROUT $\textcircled{\begin{tabular}{lllllllllllllllllllllllllllllllllll$	€ 25.00
stewed deer, medlars sauce and mushroom る音 分	€ 25.00
SHADES OF CAULIFLOWER	€ 20.00
	€ 20.00

MAIN COURSES

Our Grill

Our sustainable mountain cuisine philosophy guides us to purchase the entire livestock directly from our suppliers. Therefore the offerings we propose may vary from time to time, reflecting the natural variety of our resources. OUR GRILL

Our waiters will be happy to inform you of daily availability.

BAKED POTATOS	€ 8.00
POLENTA TARAGNA	€ 8.00
GRILLED VEGETABLES	€ 8.00
CAPONATA WITH MOUNTAIN VEGETABLES $$ $$ $$ $$ $$ $$	€ 8.00
MASHED POTATOES	€ 8.00

For the Little Ones

PASTA(SHORT OR LONG) BUTTER, TOMATO OR RAGOUT SAUCE	€ 10.00
BEEF PATTY WITH BAKED POTATOES OR MASHED POTATOES	€ 12.00

FOR THE LITTLE ONES

OGURT MOUSSE	6 0 00
ITH RED FRUIT SORBET AND CRUNCHY ALMONDS	€ 9.00
PPLE AND CINNAMON PPLE ICE CREAM, CINNAMON CRUMBLE AND CHESTNUTS HONEY TOFFEE	€ 9.00
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IGNÉ REAM PUFFS WITH HAZELNUTS	€ 9.00
IRAMISÙ DEL KOSMO ASCARPONE CREAM, CHICKORY ICE CREAM AND SAVOIARDI MADE WITH RICE FLOUR	€ 9.00
DA	
HEESE SELECTION	
PIECES	€ 9.00
PIECES	€ 12.00
PIECES	€ 15.00
PECIAL SELECTION: 1 PIECE	€ 6.00



Our Téa del Kosmo, the restaurant within the restaurant.

Fine Dining Experience

The ultimate expression of sustainable mountain cuisine in our tasting journey. The experience of dining by the fireplace in our Téa del Kosmo

Reservations only by calling +39 346 11 52 048, every evening except thursday (closing day). Ask our Staff for more information and/or to accompany you to visit the Téa.

Cantina Experience

The chance to enjoy three glasses of wine chosen by our Sommelier Giada Rosa together with a mini-tasting session created by our Chef Michele Talarico. Every week different grape varieties, producers, wines.

Every evening from 6:30 P.M. to 8:00 P.M. except Thursdays (closing day). By reservation only, call +39 346 11 52 048. Ask our staff to tell you about the weekly itinerary (wines, pairings, cost).

Allergens

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	GLUTEN	ALLE
Y	SHELLFISH	
\bigcirc	EGGS	
	FISH	
B	PEANUTS	
	SOY	
Ĩ	DAIRY PRODUCTS	
A	CELERY	
	NUTS	
Å	MUSTARD	
	SESAME SEEDS	
A	SULPHUR DIOXIDE	
	LUPIN BEANS	
	MOLLUSCS	
\bigcirc	CORN	
T	MUSHROOMS	
	RED FRUITS	
	VEGETARIAN	
	GLUTEN FREE	
	LACTOSE FREE	

Information about the presence of substances or products that cause allergies or intolerances are available by contacting the staff

Cover Charge for Lunch Cover Charge for Dinner

kosmotastethemountain.com



Give us a feedback on your experience!



