



Our Menu

*Chef Zeno Bernasconi
with his kitchen team*

HOTEL★★★
Sassella
RISTORANTE
JIM



Welcome to Hotel Sassella Ristorante Jim

Since 1908, our family has been welcoming guests and travelers with the same spirit: making them feel at home. Here, tradition is not a memory, but a solid foundation to build upon.

Every day we select the finest products from our region, respecting seasonality and identity.

We transform them with modern techniques, precision, and creativity.

The result is a cuisine that surprises without losing its soul.

Unexpected pairings, refined balance, and authentic flavors.

A professional service, yet always warm and sincere.

A young team, curious and passionate.

For us, hospitality is a gesture, not a formula.

And every dish is a dialogue between past and future.

Customer Information

OUR MENU IS REGULARLY UPDATED ACCORDING TO
THE SEASONALITY OF PRODUCTS

In compliance with EU Regulation 1169/2011, we kindly ask our guests to inform the staff about any allergies, food intolerances or food-related medical conditions, in order to allow us to offer you the best possible service.

Dishes suitable for vegetarians and celiacs are marked with the following symbols:

 VEGETARIAN

 GLUTEN FREE

COVER CHARGE € 3.50

COVER CHARGE ON THE TERRACE €4.50

Starters

SCIATT SU LETTO DI CICORIA CON EMULSIONE DI OLIO EVO
E ACETO DI MELE IGP DELLA VALTELLINA

**SCIATT: SMALL ROUND BUCKWHEAT FRITTER FILLED WITH MELTED CHEESE ON
CHICORY, DRESSED IN EXTRA VIRGIN OLIVE OIL AND APPLE VINEGAR**

€ 13



DAMA VESTITA DI BRESAOLA STORICA BORDONI
CON PETALI DI CASERA VALTELLINA DOP 70 GG. E PORCINI SOTT'OLIO
OUR CERAMIC LADY DRESSED WITH BORDONI BRESAOLA
(DRIED BEEF), LOCAL CHEESE AND PORCINI MUSHROOMS

€ 16



MAGATELLO DI VITELLO AL PUNTO ROSA, PESTO DI POMODORI SOLEGGIATI,
FRESCA BURRATA ALL'OLIO EVO LEGGERMENTE AFFUMICATA AL LEGNO DI
CILIEGIO
VEAL EYE ROUND COOKED MEDIUM-RARE, SUN-DRIED TOMATO PESTO,
LIGHTLY SMOKED WITH CHERRY WOOD FRESH BURRATA WITH EXTRA VIRGIN
OLIVE OIL

€ 16




DARNA DI TONNO SCOTTATO, MISTICANZA ORIENTALE E DIP ALLE PESCHE
MARINATE ALL'ANICE STELLATO
SEARED TUNA DARNE, ORIENTAL MIXED SALAD
AND A DIP OF PEACHES MARINATED WITH STAR ANISE

€ 18



TARTARE DI FASSONA PIEMONTESE, PORCINI TRIFOLATI E PROFUMO AL
PINO MUGO

PIEDMONT FASSONA BEEF TARTARE, SAUTÉED PORCINI MUSHROOMS, AND
MOUNTAIN PINE AROMA

€ 18 


TARTARE DI BRANZINO, AVOCADO E NOCI PECAN
SEA BASS TARTARE, AVOCADO, AND PECAN NUTS

€ 23 

First Courses


MANFRIGULI ALLA GRUSINA "NOSTRA RICETTA DAL 1970"

MANFRIGULI: BUCKWHEAT CREPE ROLLS FILLED
WITH CREAMY CHEESE AND BREAD (OUR RECIPE SINCE 1970)

€ 14 

PIZZOCCHERI VALTELLINESI

PIZZOCCHERI: BUCKWHEAT SHORT TAGLIATELLE
WITH CHEESE, SAVOY CABBAGE AND POTATOES


€ 14 

SPAGHETTONE ORO GRAGNANO ALL'ASTICE BLU IN CREMA FRANCESE
GRAGNANO SPAGHETTONI WITH BLUE LOBSTER IN FRENCH CREAM SAUCE

€ 22

RISOTTO TENUTA MARGHERITA, SCAROLA BRASATA,
SCALOPPA DI FOIE GRAS E FIORI DI SAMBUCO

TENUTA MARGHERITA RISOTTO, BRAISED ESCAROLE, FOIE GRAS ESCALOPE
AND ELDERFLOWER

€ 19 



CREMA DI PISELLI VERDI CON CARPACCIO DI GAMBERO ROSSO
E OLIO TRASPARENZA MARINA
GREEN PEA CREAM WITH RED SHRIMP CARPACCIO
AND "TRASPARENZA MARINA" OLIVE OIL

€ 14 

NEW



Platto del Buon Ricordo


GNOCCHI DI PATATE AL BITTO DOP "2 ANNI"
CON FILANGÈ DI BRESAOLA VALTELLINA IGP
AL BURRO NOCCIOLA

POTATO GNOCCHI WITH 2-YEAR-AGED BITTO
LOCAL CHEESE, BRESAOLA DELLA VALTELLINA,
BROWN BUTTER

€ 25

Meat Dishes

BASTONE DI CONTROFILETTO DI MANZO ALLA PIODA
BEEF SLICES WITH BACON GRILLED ON A STICK

€ 20 

FILETTO DI MAIALINO IN COTTURA DELICATA CON IL SUO INTINGOLO,
CRESCENZA E SFOGLIA CROCCANTE
SLOW-COOKED PORK FILLET WITH ITS JUS, CRESCENZA CHEESE
AND CRISPY PUFF PASTRY

€ 21



CALAMARO SCOTTATO IN PADELLA, PEPE ALL'ARANCIO, CAPONATINA
DI FRAGOLE FRESCHE E GOCCE DI BALSAMICO DI CILIEGIA
PAN-SEARED SQUID, PEPPER WITH ORANGE AROMA, FRESH STRAWBERRY RELISH
AND CHERRY BALSAMIC DROPS

€ 25



STINCO DI MAIALINO GLASSATO AL FORNO, POLENTA TARAGNA, PORCINI
DELLA VALGROSINA E CIPOLLA STUFATA IN AGRODOLCE
GLAZED OVEN-BAKED PORK SHANK, POLENTA WITH MIXED FLOWER, BUTTER
AND CHEESE, VAL GROSINA PORCINI MUSHROOMS AND SWEET-AND-SOUR
BRAISED ONION

€ 26



ENTRECÔTE DI SCOTTONA KOBIETA ALLA GRATELLA
GRILLED SCOTTONA ENTRECÔTE (KOBIETA BEEF)

GR 250

€26



WAGYUBURGER

WAGYUBURGER: MILK BUN WITH HOKKAIDO WAGYU BEEF (150 G), SEMI-
FAT CASERA CHEESE, FRIED EGG AND TRUFFLE CREAM POTATOES

€ 30



FILETTO DI MANZO AL BURRO E TIMO, CON PUNTARELLE CROCCANTI
ALL'OLIO EVO, SALE MALDON E SALSA BERNESE
BEEF FILLET WITH BUTTER AND THYME, CRISPY CHICORY SHOOTS WITH
EXTRA VIRGIN OLIVE OIL, MALDON SALT, AND BÉARNAISE SAUCE

€ 30





Degustation Menu Buon Ricordo

LA DAMA VESTITA DI BRESAOLA STORICA BORDONI CON
PETALI DI CASERA VALTELLINA DOP 70 GG. E PORCINI SOTT'OLIO
OUR LADY DRESSED WITH BORDONI BRESAOLA (CURED BEEF),
LOCAL CHEESE AND PORCINI MUSHROOMS

GNOCCHI DI PATATE AL BITTO DOP "2 ANNI"
CON FILANGÈ DI BRESAOLA VALTELLINA IGP
AL BURRO NOCCIOLA

POTATO GNOCCHI WITH 2-YEAR-AGED BITTO LOCAL CHEESE,
BRESAOLA DELLA VALTELLINA, BROWN BUTTER

DADOLATA DI FILETTO CON CREMA DI BITTO DOP E POLENTA TARAGNA
DICED BEEF FILLET, BITTO DOP CREAM, AND TARAGNA POLENTA

GELATO FIOR DI LATTE MANTECATO AL BRAULIO
FIOR DI LATTE GELATO CHURNED WITH BRAULIO



WITH VALTELLINA WINE PAIRING BY THE GLASS
(Bianco Terrazze Retiche Igt, Valtellina Superiore Docg, Sforzato Docg)
EXTRA CHARGE € 15,00



Our restaurant is a member of
Unione ristoranti del Buon Ricordo
since 1988. Upon ordering our
nominated dish you will receive as
a lasting souvenir our inscribed
ceramic plate.

TOMINO ALLA PIASTRA CON VERDURE GRIGLIATE
GRILLED TOMINO CHEESE WITH GRILLED VEGETABLES

€ 15



Cheese

LA SELEZIONE SPECIALE PER AMANTI DEL FORMAGGIO
CON NOCI, MIELE E CONFETTURE
SPECIAL CHEESE SELECTION FOR CHEESE LOVERS
WITH WALNUTS, HONEY AND MARMALADE

€ 15



IL BITTO DOP, IL CASERA VALTELLINA DOP,
LO SCIMUDIN DELLA LATTERIA DI CHIURO
SELECTION OF TYPICAL VALTELLINA CHEESE

€ 10



For our little guests

LE PENNETTE AL POMODORO O RAGÙ

PENNE WITH TOMATO OR MEATSAUCE

€ 10

IL RISOTTINO ALLO ZAFFERANO

SAFFRON RISOTTO

€ 10

LA MILANESE CON PATATINE FRITTE

BREAD CRUMBED VEAL SLICE WITH FRENCH FRIES

€ 12

IL PICCOLO BASTONE DI CONTROFILETTO

ALLA PIODA CON PATATE

BEEF SLICES WITH BACON GRILLED ON A STICK

€ 12




Dessert

PANNA COTTA ALLE FRAGOLE FRESCHE
PANNA COTTA WITH FRESH STRAWBERRIES

€ 8 

TIRAMISÙ CLASSICO
TIRAMISÙ

€ 8 


CRÈME BRULÉE ALLA VANIGLIA BOURBON
BOURBON VANILLA CRÈME BRÛLÉE

€ 8  

UOVO SBATTUTO AL PASSITO VERTEMATE ALPI RETICHE IGT PREVOSTINI,
GELATO AL FIOR DI LATTE E BISCIOLA HOME MADE
WHIPPED EGG WITH VERTEMATE ALPI RETICHE IGT PASSITO PREVOSTINI,
FIOR DI LATTE ICE CREAM, AND HOMEMADE BISCIOLA (TRADITIONAL
VALTELLINA FRUIT BREAD)

€ 12

TORTINO AL CIOCCOLATO CUORE MORBIDO
GELATO AL FIOR DI LATTE E PANNA MONTATA
MOLTEN CHOCOLATE CUPCAKE WITH ICE CREAM

€ 10 

COLLEZIONE CIOCCOLATINI FONDENTI
DARK CHOCOLATES COLLECTION

€ 6  

