

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.

ALPINE ESSENCE

CARTE BLANCHE MENU

Let the Chef surprise you
with his culinary creativity

6 courses

168 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

Wild Egg

Woodland egg, rösti, goat cheese fondue and crispy flake [3/7]

Alpine Trout

Salmon trout "pil pil", beurre blanc and hay caramel [4/7]

Livigno Galicia

Homemade tagliolini with butter, black truffle, "Storico Ribelle" fondue and Rubia Gallega tartare [1/3/7]

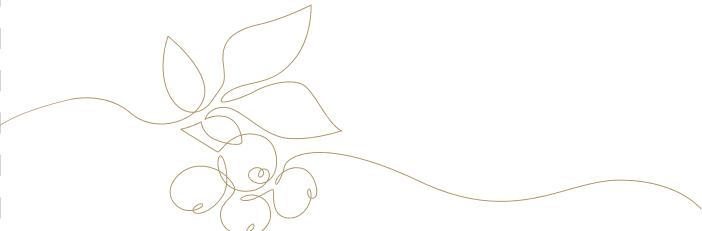
Little Tibet

Dry-aged beef fillet, nettle mayonnaise, porcini millefeuille and crystal bread [3]

Flavours of the Mountain

Bisciola sponge cake with dried fig ice cream, mascarpone cream, walnut wafer and "Sun of Livigno" [1/3/7/8/*]

110 per person



MOUNTAIN SCENT

🌿 LETTUCE & CHARCOAL

Grilled lettuce, Scimudin cheese fondue, bell pepper and linden honey [7]

🌿 WILD EGG

Woodland egg, rösti, goat cheese fondue and crispy flake [3/7]

🌿 LITTLE TUBETTI WITH KING GARLIC

Monograno Felicetti tubetti with Livigno dairy butter, cauliflower cream and black garlic [1/7]

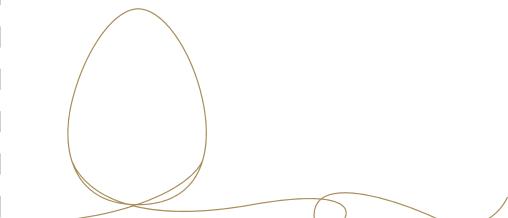
🌿 ABSOLUTE OF ARTICHOKE & CHICKPEAS

Glazed artichoke with chickpea glaze and crispy chickpea flatbread

🌿 GOLD OF VALTELLINA

Valtellina apple puff pastry with Braulio Riserva zabaglione [1/3/7]

100 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
58 per person

5 GLASSES & SPIRITS TROLLEY
88 per person



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™ certified paper.