

STUA NOA

FINE DINING

Stua Noa was born from a simple question:
What happens when the Alps meet the world?

The name is no coincidence. The stube has always been the warm heart of the Alpine home. A place where people gather, where food carries a meaning that goes beyond nourishment.

That is where we begin. With a tradition of hospitality, with a deep familiarity with fire and the changing seasons.

Today, however, the stube has its doors open to the world. Our ingredients come from the local area: mountain pastures, forests, and small-scale producers we know personally.

In the kitchen, though, these ingredients engage in a dialogue with techniques and influences from far beyond the Alps.

Buckwheat from Chiuro meets Eastern fermentation traditions; porcini mushrooms take on new textures; local game is paired with spices it has never encountered before.

This is not fusion cuisine. It is a cuisine rooted in place, one that has travelled, learned, and brought something back, without ever forgetting where it comes from.

Welcome to Stua Noa.



BORDERLESS

CHEF'S TASTING EXPERIENCE

Let yourself be surprised by the Chef's creativity
and culinary vision

6 courses

120 per person

For groups of more than 4 guests, only tasting menus are available,
to be selected in a single option for the entire table

For specific dietary requirements, our staff will be pleased to provide
the full allergen list



ESSENCE OF THE MOUNTAIN

EARTH AND ABYSS

Alpine beef diaphragm from Livigno, nettle, wild herbs and caviar · 4 · *

MOUNTAIN TEMPURA

Alpine char, mountain pine, trout roe and wild garlic · 1 · 4 · *

EVOLUTION

Spaghettone, Alpine beef, trout, lovage · 1 · 4 · 7 · *

BALANCE

Alpine beef, potato, black cabbage and yarrow · 1 · 7 · *

ROOTS

Tiramisu in Livigno style · 1 · *

80 per person



VEGETAL ALTITUDES

 EGG

Free-range woodland egg, potatoes, mascherpa cheese and truffle ·7·*·

 ROOT IN THREE ACTS

White turnip, red turnip, celeriac ·*·

 CASARO GNUDI

Goat ricotta, wild spinach, Bitto cheese, truffle ·1·7·*·

 FLOWERING FIELD

Pumpkin, hay, lavender ·7·*·

 BURNT WHITE

Ricotta, raspberry, burnt lemon and extra virgin olive oil ·3·7·

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



STARTERS

EARTH AND ABYSS

Alpine beef diaphragm from Livigno, nettle, wild herbs and caviar ·4·*·
20

MOUNTAIN TEMPURA

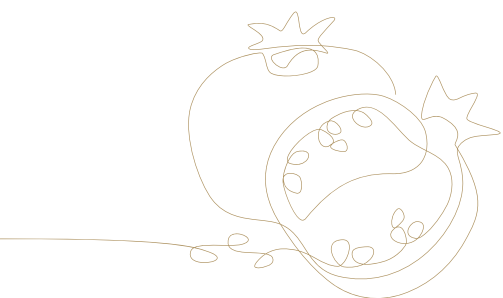
Alpine char, mountain pine, trout roe and wild garlic ·1·4·*·
20

EGG

Free-range woodland egg, potatoes, mascherpa cheese and truffle ·7·*·
18

ROOT IN THREE ACTS

White turnip, red turnip, celeriac ·*·
16



FIRST COURSES

EVOLUTION

Spaghettone, Alpine beef, trout, lovage ·1·4·7·*·
25

VALTELLINA RICE

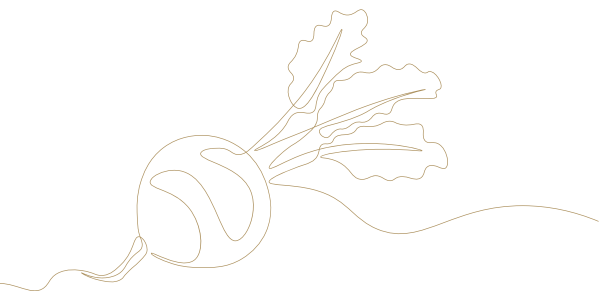
Rice, Valtellina saffron, nasturtium, bone marrow ·7·*·
25

CASARO GNUDI

Goat ricotta, wild spinach, Bitto cheese, truffle ·1·7·*·
22

TERRITORIAL ROOT

Carrot raviolone, scimudin cheese and dandelion ·1·7·*·
20



MAIN COURSES

HUNTER-STYLE COCKEREL

Vallespluga cockerel, porcini mushrooms, turnip and potato ice cream · 3 · 7 · 12 · * ·
40

BALANCE

Alpine beef, potato, black cabbage and yarrow · 1 · 7 · * ·
40

JAPANESE CURRENT

Sturgeon, miso · 4 · 6 · 7 · * ·
30

FLOWERING FIELD

Pumpkin, hay, lavender · 7 · * ·
25



DESSERTS

SUSPENDED SWEETNESS

Caramel and popcorn
15

GOLD OF VALTELLINA

Apple and Braulio ·1·7·*·
13

BURNT WHITE

Ricotta, raspberry, burnt lemon and extra virgin olive oil ·3·7·
13

ROOTS

Tiramisu in a Livigno style ·1·*·
13



MICHELIN
2026

Le Guide de
L'Espresso 2026



AMBASCIATORI
DEL GUSTO

IDENTITÀ GOLOSE Le Guide
RISTORANTI 2026



EURO-TOQUES ITALIA



Our menu is printed on paper made exclusively from annual plants, helping to reduce pressure on forests.
How? Its composition is 75% bamboo and 25% cotton linters.

These high-quality fibres are produced using energy from renewable sources, resulting in a paper that is
recyclable, biodegradable, and FSC™ certified.