

MENU TERRA

TARTARE AI VICOLI

Black Angus (140gr), pistachio pesto, dried tomato cream and burrata foam (7,8)

LASAGNE ALLA BOLOGNESE

The timeless Emilian lasagne with Bolognese ragu' and bechamel (1,3,7)

GUANCETTA BRASATA

Beef cheek braised on Teroldego wine sauce and purè potatoes (7.12)

TIRAMISU'

Soft ladyfingers soaked in coffee and covered with mascarpone cream (1,3,7)

€ 55

(Cover charge included, drinks excluded)

MENU ACQUA

TONNO ROSSO

Red tuna (140gr), avocado*, wasabi mayo, soy and sesame seeds (3,6,11)

SPAGHETTI D'AMARE

Bronze drawn Spaghetti with shelled mussel*, shrimp and octopus in a fresh sauce tomato (1,4,14)

POLPO GRIGLIATO

Grilled octopus tentacles on carrot purè cream with ginger and sautéed vegetables. (1,4)

TIRAMISU'

Soft ladyfingers soaked in coffee and covered with mascarpone cream (1,3,7)

€ 59

(Cover charge included, drinks excluded)

MENU TIPICO

CARNE SALADA

Salad meat carpaccio with marinated cabbage and potato tortel*

TYPICAL CANEDERLO

Classic Canederlo whit Speck served in broth or with butter and sage (1,3,7)

GOULASH

Goulash of beef little spicy with Storo polenta (9)

STRUDEL DI MELE

Strudel of apples and vanilla sauce (1,3,7,8)

€ 49

(Cover charge included, drinks excluded)

MENU VEGETARIANO

ZUPPETTA DI STAGIONE

Soup with the best that the season offers accompanied with breadgolden croutons (1)

RISOTTO "SECONDO NATURA"

Risotto reserve "San Massimo" as the chef decides based on seasonal vegetables (1,7)

POLPETTE DI MELANZANE

Soft bread and aubergines meatballs drowned in tomato on mashed potatoes (1,3,7)

STRUDEL DI MELE

Strudel of apples and vanilla sauce (1,3,7,8)

€ 49

(Cover charge included, drinks excluded)

ALLERGENS

Gluten 2 Crustaceans and derivatives 3 Eggs and derivatives 4 Fish and derivatives 5 Peanuts and derivatives 6 Soy and derivatives 7 Milk and derivatives 8 Nuts and derivatives 9 Celery and derivatives 10 Mustard and derivatives 11 Sesame seeds and derivatives 12 Sulfur dioxide and sulphites 13 Lupine and derivatives 14 Molluscs and derivatives

*Product frozen at origin respecting the self-control procedures pursuant to the regulation. ce 852/04

Cover charge €3.00

APPETIZERS

DOLOMITE CUTTING BOARD € 21

Tagliere "Gran Selezione"
cured meats, cheese whit fruit jam (7,10)

FLAN € 12

Flan of aubergines on tomato cream, buffalo cream and basil oil (3,7)

ZUPPETTA DI STAGIONE € 12

Soup with the best that the season offers
accompanied with breadgolden croutons (1)

TONNE' € 14

Veal with tuna sauce cooked at low temperature
with caper powder and tuna sauce (3,4)

CARPACCIO DI CARNE SALADA € 14

Salad meat carpaccio with marinated cabbage,
cumin and potato tortel*

SALADS

MARINA € 14

Mixed salad, octopus, oranges, fennel
and golden croutons(1,4)

TRENTINA SALAD € 13

Mixed salad, cabbage, caramelized apples, flakes of
Vezzena and crispy Speck (7)

LEGGERA € 13

Mixed salad, Burrata, courgettes with mint, confit
tomatoes, walnuts, balsamic vinegar reduction
(7,8)

CESARE € 13

Mixed salad, chicken strips, Trentingrana
flakes, croutons, Caesar dressing (1,3,7)

TARTARE

FRANCESE € 18

Black Angus (140gr), chopped Taggiasca olives and
anchovies, shallot extra virgin olive oil and dijon mustard
(4,10)

AI VICOLI € 18

Black Angus (140gr), pistachio pesto, dried tomato cream
and burrata foam (7,8)

TONNO ROSSO € 23

Red tuna (140gr), avocado*, wasabi mayo, soy and
sesame seeds (3,4,6,11)

TRENTINA € 18

Carne Salada (Salad Meat) (140gr) with crispy apple,
lime mascarpone and walnut kernels (7,8)

TRENTINO SPECIALITIES

SPATZLE ALLA TIROLESE € 16

Typical soft dumplings whit Trentingrana cream, crispy
speck and sautéed mushrooms (1,3,7)

TYPICAL CANEDERLO € 14

Classic Canederlo whit Speck served in broth or with butter
and sage (1,3,7)

STRANGOLAPRETI € 15

Dumplings of Bread and Spinach* on Trentingrana
fondue and toasted walnuts (1,3,7)

CARNE SALADA € 18

Very fine grilled Salad beef with beans and cabbage
marinated in cumin

GOULASH DI MANZO € 19

Typical Beef goulash little spicy served with Storo
polenta (9)

SALMON TROUT € 22

Salmon trout fillet, in breadcrumbs whit Garda lemon and
flan of polenta and potato (4.1)

GRILLED DOBBIACO € 18

Grilled cheese with Storo polenta, grilled vegetables and
sautéed mushrooms (7)

FIRST DISHES

RISOTTO "COME CI PARE" € 18

Risotto "San Massimo" as the chef prefers
(1,7)

TRUFFLE TAGLIOLINI € 18

Tagliolini home made with mountain butter and
fresh black truffle from Monte Baldo (1,7)

CACIO E PEPE € 16

Tonnarelli, Pecorino cheese and pepper
(1,7)

LASAGNE "OLD STYLE" € 14

The timeless Emilian lasagne with Bolognese
ragu' and bechamel (1,3,7)

SPAGHETTI D'AMARE € 18

Bronze drawn Spaghetti with shelled mussel*, shrimp
and octopus in a fresh sauce tomato (1,4,14)

SECOND DISHES

POLPO GRIGLIATO € 24

Grilled octopus tentacles on carrot purè cream with
ginger and sautéed vegetables (1,4)

TONNO IN CROSTA € 24

Seared red tuna in a pistachio crust with baked
vegetables (4,6,10,11)

GUANCETTA BRASATA € 21

Beef cheek braised on Teroldego wine sauce and purè
potatoes (7.12)

FILETTO 250 € 24

Beef cheek braised in Teroldego on mashed potatoes
(7.12)

POLPETTE DI MELANZANE € 13

Soft bread and aubergines meatballs drowned in
tomato on mashed potatoes (1,3,7)