

APPETIZERS

DOLOMITE CUTTING BOARD € 21

Tagliere “Gran Selezione” cured meats, cheese whit fruit jam and sweet and sour giardiniera (7,10)

CARPACCIO DI CARNE SALADA € 15

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

HAM AND MELON € 14

Parma Ham and Cantaloupe Melon

VITEL TONNE' € 15

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

PEA FLAN € 13

Pea flan on Trentingrana fondue and Carasau bread crumble (1,3,7)

TARTARE FRANCESE € 18

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

PRIMI

SPATZLE ALLA TIROLESE € 16

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

AMATRICIANA “CLASSICA” € 16

Fresh tonnarelli whit tasty tomato sauce, crispy bacon, pecorino romano d.o.p. and black pepper

STRANGOLAPRETI € 15

Dumplings of Bread and Spinach* on Trentingrana fondue and toasted walnuts (1,3,7,8)

TAGLIATELLE WHIT VENISON € 19

Fresh tagliatelle home made whit knife-cut venison ragout and juniper oil (1,3)

SPAGHETTO D'AMARE € 18

Bronze drawn Spaghetti with shelled mussel*, shrimp and octopus in a fresh sauce tomato (1,2,4,14)

LASAGNE “OLD STYLE” € 14

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

RISOTTO OF THE DAY € 18

Risotto riserva “San Massimo” as the chef likes (1,7)

TYPICAL CANEDERLO € 14

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

SECOND DISHES

CARNE SALADA (typical) € 18

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

ENGLISH ROAST BEEF € 19

Roast Beef with salsa verde, cherry tomatoes, and shavings of Pecorino cheese (1,7)

SALMON TROUT (TYPICAL) € 23

Salmon trout fillet, in breadcrumbs whit Garda lemon and diced salted vegetables (1,4,9)

PARMIGIANA DI MELANZANE € 15

Baked golden eggplant parmigiana with mozzarella, basil, and tomato (7) 

POLPETTE TRADIZIONE € 16

Soft beef meatballs drowned in tomato sauce on mashed potatoes (1,3,7)

GOULASH DI MANZO (typical) € 19

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

TAGLIATA DI BLACK ANGUS € 24

Tender sliced Argentine beef whit balsamic vinegar reduction, flakes of Trentingrana, rocket and roasted potatoes (7)

POLPO GRIGLIATO € 26

Grilled octopus tentacles on fennel puree and sautéed spinach (4)

SALADS

ALTOATESINA € 14

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

CAPRESE € 14

Fresh tomato, buffalo mozzarella, basil, fresh oregano, extra virgin olive oil (7)

LEGGERA € 14

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

MARINA € 14

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

CESARE € 14

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

SIDE DISHES € 6

Baked potatoes/ Tortel (pz. 2)/ Mixed salad/ Grilled Vegetables / Cabbage marinated in cumin