

## 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\*

### SEASONAL SOUP € 14



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

### VITEL TONNE' € 15

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

### FLAN € 13



Flan of Pumpkin with Trentingrana fondue and amaretti 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)

### CACIO E PEPE € 16

Fresh tonnarelli with Pecorino Romano and pepper (1,7)

### RISOTTO OF THE DAY € 18



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

### STRANGOLAPRETI € 15



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

### CASERECCE ALLA BOSCAIOLA € 16

Fresh caserecce pasta with roasted sausage and sautéed mushrooms (1, 3, 7)

### GNOCCHI MEDITERRANEI € 18

Homemade potato gnocchi with shrimp, cherry tomatoes, and a hint of lemon (1,2,3)

### LASAGNE “OLD STYLE” € 14

The timeless Emilian lasagne with Bolognese ragu' and bechamel (1,3,7,9)

### VENISON TAGLIATELLE € 19

Fresh tagliatelle home made whit knife-cut venison ragout and juniper oil (1,3,9)

### 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

### BEEF CHEEK € 24

Teroldego braised beef cheek on mashed potatoes (7,12)

### 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 Chickpea Cream and sautéed spinach (4)

## SALADS

### ALTOATESINA € 14

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