

STARTERS

Ideal while waiting... for 2 people

Fritters made with local potatoes

Storo polenta puffs with truffle fondue

Saffron rice arancini with plums and gorgonzola

Selection of speck from "Le Giare" with local goat ricotta

€ 12.00

Platter with speck, burro di malga (alpine butter), whole wheat breadsticks and pickles

€ 12.00

Carne salada carpaccio (beef cured according to Trentino tradition) with caramelized onions in crunchy pastry with balsamic vinegar pearls

€ 13.00

Hare and buck terrine with nuts, porcini mushrooms, red port sauce and wild berries

€ 16.00 

Organic Tomino cheese from Maso S. Libera in a hazelnut crust with marinated red turnips, raspberries, pine nuts, celery and balsamic apple vinegar

€ 14.00 

Veal sweetbreads, local **organic** potatoes with mustard and artichokes

€ 16.00  

Mediterranean octopus, cream of smoked local **organic** potatoes, Romanesco broccoli and vanilla

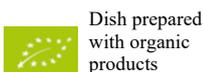
€ 15.00  

SMALLER PORTIONS CAN BE SERVED ON REQUEST.

*Depending on the season, some components of the dishes in this menu may have been defrosted.

For any food intolerance and/or allergies, please ask the dining room staff for the allergen register.

COVER CHARGE PER PERSON EURO 1.50



Gluten free dish

FIRST COURSES

Organic barley soup with smoked pork ribs

€ 11.00 

Pasta e fagioli (pasta and beans) with lacinato kale, red radicchio and pancetta

€ 11.00

Speck canederli (dumplings) in beef and chicken broth

or

with Puzzone di Moena PDO cheese fondue

€ 11.00

Homemade tortellini stuffed with meat
in broth made with hay and buckwheat Trentino beer

€ 14.00

“Ciajencie da douc”

Dried fig and rye bread mezzelune (ravioli) served with beurre noisette and poppy seeds

€ 14.00

Tagliatelle with onions and goat cheese

€ 14.00

Fried gorgonzola ravioli garnished with cocoa and pear mostarda (similar to chutney), candied tomatoes and a Teroldego reduction

€ 14.00

Creamy risotto with organic S. Libera cheese and Jerusalem artichoke and artichoke cream

€ 15.00  

Veal ossobuco-stuffed tortelli (ravioli) and saffron sauce

€ 15.00

Always available:

Spaghetti alla Carbonara

€ 12.00

Aglio/olio e peperoncino

€ 11.00

Lasagna

€ 11.00

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Dish prepared
with organic
products



Gluten free dish

SECOND COURSES

Organic Predazzo river trout cooked in the bark of Pozza fir, with seasonal vegetables

€ 21.00  

Golden fried line-caught cod
in an **organic** lentil stew with sea urchins and clams

€ 22.00 

Sliced beef sirloin with pan-sautéed vegetables
(for 2 people, minimum weight 900 gr.)

€ 58.00 

Soft Storo polenta creamed with local cheeses, burro di malga (alpine butter) and fresh sautéed mushrooms

€ 18.00 

Beef hamburger (180 gr.)

with fried local **organic** potatoes, tomato, lettuce, pancetta, "Cher de Fascia" cheese, onion jam and raspberry and apple juice mustard

€ 16.00

Stew of Tingola lamb from Val di Fiemme with local **organic** potatoes, artichokes and small giblet bundles

€ 22.00  

Venison roast beef marinated with blueberries, mountain pine and edelweiss served with chanterelle mushrooms and grilled Storo polenta

€ 22.00 

Deboned pigeon stuffed with bread, olives and foie gras, served with toasted spelt, red turnips and carrots

€ 32.00

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SALADS AND...

Maxi

Green lettuce, radicchio, carrots, corn, rocket, yellowfin tuna, mozzarella balls, hard-boiled egg and green beans

€ 13.00 

Cynara

Warm salad with cooked pickled artichokes and raw artichokes, both with a rosemary infusion, served with chickpeas and artichoke broth

€ 15.00 

Biodinamica

Bio-dynamic potted vegetables from our vegetable garden, served with quail eggs and local goat ricotta with a sour sweet wine sauce with figs and hazelnuts

€ 15.00  

Oltremare

Marinated wild salmon with avocado, green apple, red turnips, courgettes, mushrooms and white lemon cream

€ 15.00 

SIDE DISHES

		Smaller serving
Steamed seasonal vegetables 	€ 8.00	€ 6.00
Organic local potatoes tossed with oil and rosemary 	 € 7.00	€ 5.00
Organic spinach sautéed with butter  	€ 7.00	€ 5.00
Mixed salad 	€ 7.00	€ 5.00
Chips	€ 6.00	€ 4.50

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Gluten free dish

PADELLA DELLA TRADIZIONE

Seared carne salada (beef cured according to Trentino tradition) with sauerkraut and smacafam (a traditional Trentino savoury pie)

Speck canederli (dumplings) with butter and sage

“Ciajoncie da douc”

(Dried fig and rye bread "mezzaluna" ravioli served with butter and poppy seeds)

Glazed morsels of venison

Storo polenta with sautéed mushrooms

Organic Tomino cheese from Maso S. Libera in hazelnut crust

This menu for 2 people is served all together in one pan

Price for 2 people,
with 1 bottle of Teroldego Rotaliano or Lagrein
€ 68.00

Price for 2 people without paired wines
€ 58.00

Contamination by allergens

The dishes in this menu can also contain: grains with gluten (wheat, spelt, kamut, rye, barley, oats), eggs, peanuts, soy, milk, nuts (almonds, hazelnuts, walnuts, pistachios), celery, mustard, sesame, sulphur dioxide/sulphites, lupins, shellfish.

Our customers/guests with food allergies and/or food intolerance are asked to request more information from our dining staff about allergens, the origin of our ingredients and their preservation as well as how the dishes in the menu are prepared. As required by current legislation, we have a register of the allergens and ingredients available to anyone who wishes to see it.

Depending on the season, in the absence of fresh products, some products may have been defrosted. For information on the ingredients, allergens, origin and preservation of the products listed above, please contact the dining room staff and/or consult the appropriate register.

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Dish prepared
with organic
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Gluten free dish

For the Little Ones...

Homemade egg macaroni with meat sauce,
or
with tomato sauce or butter
€ 7.00

Local potato gnocchi with meat sauce,
or
with tomato sauce or butter
€ 7.00

Homemade lasagna bolognese
€ 9.00

Boiled hot dog with chips
€ 7.00

Our turkey nuggets with chips
€ 9.00

Grilled turkey slice with chips
€ 9.00

The portions of these dishes are small (Baby)



products

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ORGANIC PIZZA

*Organic Terre Vive Dough

**Pizza made with organic stone-ground flour.
We prepared this dough using semi-wholemeal flour exclusively obtained from Italian, organic and stone-ground wheat from the Terre Vive mill. This flour allows to keep the taste, high fibre content, mineral salts and vitamins found in the outer part of the wheat grain intact.**

The flour is mixed using the indirect, long leavening method that allows obtaining a highly digestible, quality product.

We use the **Organic Terre Vive Dough for certain types of pizza, but it can be requested for the preparation of all the pizzas on our menu without any change in price.**



GLUTEN-FREE PIZZAS

We make pizza for the gluten intolerant using a frozen base and taking every necessary precaution while topping them with the requested ingredients. The price of gluten-free pizzas is € 7.50 for the classic margherita, to which we add the prices of the various added ingredients.

PIZZA IN PALA (peel-baked pizza)

for 2 people € 30.00

This type of pizza is made with flours from organic crops, and we have close relations with the producer.

It differs from the classic pizza in its narrow, elongated shape and the puffy and spongy base which are the result of long leavening of up to 48 hours.

LA CLASSICA

White base, organic extra virgin olive oil, Gran Riserva Parma ham aged 24 months, rocket, cherry tomatoes and burrata cheese

SCAPECE

Peel-baked pizza seasoned with buffalo mozzarella, aubergines and courgettes marinated with raisins and pine nuts, braised onions, anchovies and cherry tomatoes



LACTOSE INTOLERANT

On request, we can make all our pizzas using lactose-free mozzarella.

All the pizzas except for our gluten-free pizzas can also be requested in a reduced "Baby" size, subtracting € 2.00 from the full price.

For all pizzas, extra ingredients have a cost varying from € 1.00 to € 5.00.

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Dish prepared
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products



Gluten free dish

"The dream and the company, life and work"



Casa Graziano, Artisans of Taste since 1976

The "Gran Riserva 24 months" Parma ham we use is produced with passion by the Casa Graziano family in their factory in Tizzano Val Parma (PR)

Crudo € 11.00

Organic tomato sauce, Moena mozzarella and Parma Gran Riserva 24 months ham

Stracchino e Prosciutto di Parma € 12.00

Organic tomato sauce, Moena mozzarella, stracchino cheese and Parma Gran Riserva 24 months ham

Porcini e Prosciutto di Parma € 13.00

Organic tomato sauce, Moena mozzarella, porcini mushrooms and Parma Gran Riserva 24 months ham

Burrata e Prosciutto di Parma € 13.50

Organic Terre Vive Dough, organic tomato sauce, Moena mozzarella, burrata cheese and Parma Gran Riserva 24 months ham

Croccante € 13.00

Organic Terre Vive Dough, organic tomato sauce, Moena mozzarella, our own sautéed porcini mushrooms and crispy Parma Ham (added during cooking)

Gran Culatta di Montagna Casa Graziano

From the best thighs, the noblest part of the ham: soft and sweet, for an unmistakable taste.

Culatella € 14.00

Organic Terre Vive Dough, "Fornarina" with the addition of oil after cooking and buffalo mozzarella PDO, cherry tomatoes and Gran Culatta Casa Graziano

Bio sfizio (round pizza with mozzarella-stuffed crusts) € 14.00

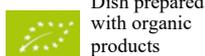
Organic Terre Vive dough, Moena mozzarella, Trentingrana cheese shavings and Gran Culatta Casa Graziano

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Gluten free dish

LE SFIZIOSE

Margherita Terre Vive	€ 8.00
<i>Organic Terre Vive Dough, organic Italian peeled tomatoes, thyme, Moena mozzarella</i>	
Lupetti	€ 14.00
<i>Organic tomato sauce, buffalo mozzarella PDO, gorgonzola, spicy salami, porcini mushrooms, with Parma ham aged 24 months added after cooking</i>	
Happycheese	€ 13.00
<i>Organic Terre Vive Dough, buffalo mozzarella PDO, porcini mushrooms, spinach, mesclun greens and Cher de Fascia cheese shavings</i>	
Orto delle Giare	€ 11.00
<i>Organic Terre Vive dough, Organic Italian peeled tomatoes, thyme, Moena mozzarella, cooked and raw seasonal vegetables, and organic extra virgin olive oil</i>	
Fagottino (round pizza closed at the sides)	€ 11.00
<i>Moena mozzarella, cooked ham, champignon mushrooms, pancetta arrotolata, Grana cheese and organic tomato sauce added after cooking</i>	
Contadino	€ 10.00
<i>Moena mozzarella, gorgonzola, pears and walnuts</i>	
Siciliana	€ 15.00
<i>Organic Italian peeled tomatoes, thyme, buffalo mozzarella PDO, and after cooking: octopus salad with Taggiasche olives, capers, pistachios and extra virgin olive oil</i>	

I LUOGHI

Trentina	€ 10.00
<i>Organic tomato sauce, Moena mozzarella, mixed mushrooms and Trentino lucanica sausage</i>	
Tirolese	€ 9.00
<i>Organic tomato sauce and Moena mozzarella and speck added after cooking</i>	
Ladina	€ 10.00
<i>Organic tomato sauce, Moena mozzarella, mix of local cheeses and Trentino lucanica sausage</i>	
Val di Fassa	€ 12.00
<i>Organic tomato sauce, Moena mozzarella, chanterelle mushrooms and speck</i>	

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Gluten free dish

LE VETTE

Catinaccio	€ 10.00
<i>Organic tomato sauce, Moena mozzarella, Gorgonzola, walnuts and speck</i>	
Vajolet	€ 12.00
<i>Organic tomato sauce, Moena mozzarella, burrata cheese, rocket and cherry tomatoes</i>	
Punta Vallaccia	€ 11.00
<i>Organic tomato sauce, Moena mozzarella, chanterelle mushrooms, bresaola and Trentingrana shavings</i>	
Buffaure	€ 12.00
<i>Organic tomato sauce, Moena mozzarella, chanterelle mushrooms and mix of local cheeses</i>	
Cima 11	€ 10.00
<i>Organic tomato sauce, Moena mozzarella and added after cooking: bresaola, rocket and Trentingrana shavings</i>	

LE PIZZE SPECIALI

Formaggi locali e Gorgonzola	€ 10.00
<i>Organic tomato sauce, Moena mozzarella, Gorgonzola, Cher de Fascia cheese, Fontal di Cavalese cheese, Puzzone di Moena cheese and Trentingrana cheese</i>	
Primavera	€ 12.00
<i>Organic tomato sauce, buffalo mozzarella PDO, and after cooking: fresh sliced tomato and basil</i>	
Sottobosco	€ 11.00
<i>Organic tomato sauce, Moena mozzarella, porcini mushrooms, black garlic pesto, pancetta and grana cheese</i>	
Romana	€ 11.00
<i>Organic tomato sauce, Moena mozzarella, Pantelleria capers and after cooking: anchovies from the Cantabrian Sea</i>	
Radicchio e Pancetta	€ 10.00
<i>Organic tomato sauce, Moena mozzarella, radicchio, pancetta arrotolata and Grana cheese</i>	
Radicchio e lucanica	€ 10.00
<i>Organic tomato sauce, Moena mozzarella, radicchio, Trentino lucanica sausage and Grana cheese</i>	
Finferli	€ 12.00
<i>Organic tomato sauce, Moena mozzarella and our own sautéed chanterelle mushrooms</i>	
Dinamite 	€ 11.00
<i>Organic tomato sauce, Moena mozzarella, spicy salami and after cooking: anchovies from the Cantabrian Sea and chili pepper slices</i>	

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Gluten free dish

LE PIZZE CLASSICHE

Margherita <i>Organic tomato sauce, Moena mozzarella and basil</i>	€ 7.50
Prosciutto e Funghi <i>Organic tomato sauce, Moena mozzarella, cooked ham and mushrooms</i>	€ 10.00
Viennese <i>Organic tomato sauce, Moena mozzarella and hot dogs</i>	€ 9.00
Diavola  <i>Organic tomato sauce, Moena mozzarella, spicy salami</i>	€ 9.00
Tonno e cipolla <i>Organic tomato sauce, Moena mozzarella, Yellowfin tuna and red onions</i>	€ 10.00
Capricciosa (on request the toppings can be sprinkled on in separate areas) <i>Organic tomato sauce, Moena mozzarella, cooked ham, mushrooms, artichokes and Taggiasche olives</i>	€ 12.00
Calzone <i>Moena mozzarella, cooked ham, mushrooms and after cooking: organic tomato sauce and Trentingrana cheese</i>	€ 10.00
Le Giare <i>Organic tomato sauce, Moena mozzarella, mixed mushrooms, speck and rocket</i>	€ 11.00
Verdure <i>Organic tomato sauce, Moena mozzarella, bell peppers, radicchio, aubergines, spinach, courgettes and Grana cheese</i>	€ 11.00
Napoli <i>Organic tomato sauce, Moena mozzarella, Cantabrian anchovies in oil and oregano</i>	€ 11.00

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Gluten free dish

DRAUGHT BEER



Schweiger Helles Bavarian light draught beer 0.20 lt. € 2.70 0.40 lt. € 5.50

Alcohol: 5.1% vol. **Taste:** balanced sweet and bitter nuances with hops and a slight hint of honey

Our most-loved beer for over ten years. As tradition prescribes, it has a radiantly clear colour and the fresh aroma of malt distinguishes the character of the Helles Export as much as its foam: white, persistent and creamy. The delicate taste with balanced sweet and bitter hops nuances, reinforced by a light hint of honey, results in an aftertaste with a delicate malt aroma. Our Helles Export is an extraordinary beer in the truest sense of the word, as demonstrated by the "Superior Taste Award" and the three stars.



Schweiger Weiße draught wheat beer 0.30 lt. € 4.00 0.50 lt. € 6.00

Alcohol: 5.1% vol. **Taste:** sparkling with tasty aromas of banana, apricot and cloves

The bronze colour, intense turbid fermentation and the creamy and voluminous foam are the striking features of our Schmankerl Weiße. Its taste convinces with a harmonious play of fruit aromas - primarily apricots and ripe bananas - with honey and malt aftertastes. Its elegant sparkling quality, which results in a round and delicate body, is underlined by a sweet and exquisite final fruit.

DRINKS

White/red wine of the house 0.10 lt. € 2.00 0.25 lt. € 3.80 0.50 lt. € 7.50 1 lt. € 14.50

Surgiva sparkling/natural water - Carisolo (TN) 0.50 lt. € 2.40 1 lt. € 3.80

Soft Drinks 0.25 lt. € 2.80 0.33 lt. € 3.00 0.45 lt. € 5.00

100% NATURAL FRUIT JUICES

Natural apple juices made with apples grown at over 900 metres above sea level on the Renon plateau. Genuine gourmet mountain apple juices produced according to the highest quality criteria.



100% Apple Juice, Apple and Carrot, Apple and Pear, Apple and Apricot, Apple and Blueberry € 3.20

BOTTLED BEER



ICHNUSA unfiltered Alc. 5.8% vol. bottle 0.33 lt. € 3.30

Unfiltered beer, low fermentation, 100% pure barley malt. With a golden and luminous colour, it has a pleasant glaze which preserves herbaceous aromas and notes of yellow fruit and apricot. From the heart of Sardinia, the unique taste of a beer with a strong and intense character like the land from which it comes.



BRUNEAUT BLONDE - Gluten-free Alc. 6.5% vol. bottle 0.33 lt. € 6.50

Classic light beer, anything but pretentious. It has a golden colour, and in the mouth it leaves a flavour that recalls acacia; it is not bitter and has a light taste. Its ingredients include deglutinated and organic barley malt, hops and yeast.

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ARTISAN BEERS

BIRRIFICIO RETHIA



MARIAMATA Alc. 5.8% vol.

bottle 0.33 lt. € 6.80

0.75 lt. € 12.00

Golden beer made with ten different hops that give it intense and varied fruity and floral notes. Dry in the mouth, aromatic and with a pleasantly bitter finish. Excellent as an aperitif and enjoyed with grilled meat.



MAGNOLIA Alc. 5% vol.

bottle 0.33 lt. € 6.70

0.75 lt. € 11.50

White, clear and opalescent beer. The delicate hints of citrus make it a perfect beer for an aperitif in hot summer weather, pairs well with fish and shellfish appetizers.

BIRRIFICIO BIONOC'



ALTA VIENNA Alc. 5% vol.

bottle 0.33 lt. € 7.20

0.75 lt. € 14.90

Original BioNoć recipe proposed to enhance the sweet Vienna malt. A soft and malty body stands out, while the low hops instead accompany the drink without ever being invasive. A very elegant and feminine beer.



STAION Alc. 5.4% vol.

bottle 0.33 lt. € 7.20

0.75 lt. € 15.50

Silver medal at the Brussels Beer Challenge 2017 in the Modern Saison category.

Traditional, light, refreshing and very tasty Belgian beer. Flavoured with coriander and orange peel, it is very fragrant and flavourful.



GOLDON ALE Alc. 4.6% vol.

bottle 0.50 lt. € 8.50

A beer brewed according to English traditions. Clear, fresh and light.



FIL DI FARRO Alc. 5% vol.

bottle 0.50 lt. € 8.90

The first beer produced with our friend Umberto with 40% raw spelt, while the rest of the grain is obviously the barley we have malted ourselves. The spelt adds freshness and a light dry hopping gives it a pleasant odour.



NANA BIANCA Alc. 4.5% vol.

bottle 0.50 lt. € 8.90

High-fermentation white beer characterised by raw wheat, which makes it soft and citrusy. The varieties of wheat we grow here are best expressed in this beer. Excellent as an aperitif, it goes well with fresh and light dishes.

BIRRA DI FIEMME



LARIXBIER Alc. 5.6% vol.

bottle 0.33 lt. € 5.90

Low fermentation beer, amber with compact and adherent foam. This "Marzen"-type red has a medium sparkle, a round body and moderate bitterness. Its appearance is glazed, with a pleasant olfactory fineness and remarkable gustatory balance. The aroma is full of malt, hops and light caramel, with hints of coffee and plum. Sour-bitter taste.

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