

Antipasti



Trentino salted meat with
winter vegetable tartar and lemon sauce

€ 14,00

Maso Santa Libera organic Tomino cheese with hazelnut crust with
marinated beetroot, raspberries, pine nuts, celery and
organic apple balsamic vinegar

€ 14,00

Venison sirloin marinated with yarrow, moss and juniper,
served with raw mushrooms, bread with nettles and
a Campari spritz jelly

€ 14,00



Freshwater fish (char) tartar
on smoked broccoli cream, green apple, pumpkin and radishes

€ 14,00



Grilled Porto Santo Spirito octopus and cuttlefish
on a bed of Tosella cheese, purple potatoes,
caramelised onions and a clam salsa verde

€ 16,00

REDUCED PORTIONS CAN BE SERVED ON REQUEST at €2 lower than the stated price

€2.00 cover charge



Gluten-free dishes



Dishes prepared with organic produce

Starters

Onion and hay soup with a trio of dumplings:
Nettle, beetroot and veal liver
€ 13,00

Pasta and beans
Radicchio braised with Teroldego, cavolo nero and pancetta
€ 14,00

Cannelloni stuffed with stewed venison
served with a wild herb and dark beer reduction
€ 14,00

Burnt wheat spaghetti,
Alpine butter, extra mature Trentingrana and dried yeast
€ 15,00



Risotto with pine wood butter
Glazed quail, grapes and pancetta
€ 16,00

Local potato dumpling stuffed with porcini mushrooms, pumpkin and Savoy
cabbage,
served with creamed red cabbage and pancetta
€ 14,00

Always available

Spaghetti alla Carbonara / Aglio olio and peperoncino Penne arrabbiata and
Lasagne
€ 13,00

€2.00 cover charge



Gluten-free dishes



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Dishes prepared with organic produce
Our dishes may contain traces of allergens.

Depending on the season, some elements of the dishes on this list may originally have been frozen

Main courses



Organically farmed brown trout
cooked in red pine wood with winter vegetables
€ 23,00



Deboned rabbit cooked in butter, garlic and pancetta
with potatoes, shallots and king oyster mushrooms
€ 18,00



Frogs and snails sautéed in olive oil, parsley and garlic,
creamed shallots, olive, dried tomato and valerian
€ 22,00



Grilled Scottish Angus Entrecôte (280-300g)
with tomato puree,
potatoes en papillote, Brussel sprouts and onions stewed with anchovies and
marjoram
€ 32,00



Venison ribs with mashed potatoes,
beetroot, raspberries and powdered porcini mushrooms
€ 30,00



Tingola lamb stew
with potatoes, artichokes and offal roulade
€ 23,00



Polenta alla carbonara
Storo polenta tart creamed with lucanica sausage, beans,
Alpine cheeses, Alpine butter, chestnuts and chanterelle mushrooms sautéed in
olive oil, parsley and garlic
€ 16,00

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Salads and...

Artichokes

 Salad of raw and cooked artichoke, Trentingrana cheese, pumpkin with rosemary, mango, hazelnuts, valerian, radicchio tardivo and chickpea crackers

€ 15,00

Parmesan

Aubergine fritters with Parmesan cheese with radicchio, valerian, cherry tomatoes and basil

€2.00 cover charge



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