

## STARTERS

Rustic Cold Cuts With Local Cheese Board Accompanied with Our Homemade Marmelades, Porcini Mushrooms and Cantabrico Anchovies Flavoured Artichokes € 18

Local Salami, Alto Adige Smoked Ham (Speck), Coppa and 24 Months Aged Parma Ham with Alpeggio Formagela Cheese and 30 Months Aged Nostrano Valtrompia D.O.P. Cheese with Local Pancetta suitable for 2 people



Coarse Storo Polenta with Local Collio Formagella Cheese and Crispy Pancetta € 11



Crispy Mountain Fried Vegetables € 12

Peppers, Porcini Mushrooms, Courgettes, Courgette Flowers and Carrots



Valtellina Bresaola Beef with Fresh Burratina Cheese, Spicy EVO Garda Olive Oil € 12



## FIRST COURSES

Bagóss Cheese and Walnuts Stuffed Home Made Reground Semolina Ravioli € 12



Porcini Mushrooms Vialone Risotto and Mountain Herbs Whisked in Malga Butter minimum 2 people € 12



Home Made Spinach Strangolapreti with Malga Butter, Sage and Crispy Pancetta € 12



Bonardi Pappardelle Pasta with White Muscovy Duck Ragù and Lemony Thyme € 12



## SECOND COURSES

Aromatic Bruna Alpina Beef Tagliata with Modena D.O.P. Balsamic Vinegar € 15



Low Temperature Stewed Deer Accompanied with Coarse Storo Polenta € 15



Grilled Cheese with Storo Polenta and Porcini Mushrooms € 12



Local Salami Cooked with Malga Cream € 12



Cover € 2,5



Gluten Free



Lactose free



Vegetarian



Vegan

 For allergies or different food choices/options ask our staff for the best and most suitable alternative

# MENÙ

## SIDES

Cooked Vegetables € 4

**G L V N**

Fresh Season Salad € 4

**G L V N**

Rosemary Oven Baked Potatoes € 4

**G L V N**

Rustic French Fries\* € 4

**G L V N**

\*gluten free available on request

## KIDS MENU

Tomato Sauce or White Pasta with Butter or Olive Oil with French Fries\* or Oven Baked Potatoes € 8

**L V N !**

Chicken Schnitzel or Chicken Breast with French Fries\* or Oven Baked Potatoes € 10

**L !**

\*gluten free available on request

## DESSERTS

Sacher Torte € 5

**V**

Bonardi Parfait with Amaretto Liqueur and Vanilla Sauce, Peaches and Cocoa € 6

**V !**

Home Made Figs Tart € 6

**V**

Malga Ice cream with Mou Caramel and Black Salt Flakes € 4

**V**

Mini Wild Berries Cheesecake € 6

**V !**

Cover € 2,5

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**L** Lactose free

**V** Vegetarian

**N** Vegan

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