



English Bistrot Menu



Startings

FAGOTTI Three roulade Trout and Salmerino, cold smoked, stuffed with delicate cow cheese, season fruits, EVO, Trentingrana flakes, € 10,50 each

SPEKKOLATA DEL MARCANTE Speck dal Marcante, Italian Pork Bresaola, Goose Speck, Deer or Roe Deer, Capriolo or Boar... (depends on availability) € 10,50 each person

First Courses and Soups

KANEDERLAGNI Knoedeln (bread milk speck) sliced, malga cheeses melted in oven, speck Dal marcante's julienne and Trentingrana € 12,50 each | on request with melted Trentino burro € 9,50 each

PIZZOCCHERI DELLA VALTELLINA Buckwheat pasta, Trentino butter, garlic and sage, Malga cheeses, seasons' veggie (cauliflower, cabbage or green beans) mountain potatoes € 12,50 each

PAPPARDELLE AL SUGO DI LEPRE with **HARE SAUCE**: fresh pasta, hare sauce (here, lard, sedan, carrot, onion, wine, tomato, EVO, pepper) + Trentingrana € 13,50 (it's possible with pasta, too) € 13,50 per person

SPAZLI DELLA ZIA RICHETTA: tricolor little Dumplings (flour, egg, spinach, carrot) with butter from Trentino, Speck € 11,00 per person

TORTELLI FULL OF LAVRELLO FISH Tortelli of fresh pasta full of fish from Garda Lake rare fish Lavarello (flour, egg, fish)* with Butter from Trentino, Thyme, Trentingrana e Balsamic Apple vinegar € 13,50 per person

MOMM'S PASTA Italian Pasta Felicetti with ragù (beef, pork tomato, sedan carrot, onion) | or with tomato sauce or EVO, or Butter from Trentino | with **HARE SAUCE** € 13,50 per person

Main Courses

NONNO PAVONE Polenta, stewed porcini mushrooms, melted cheese, served with Carlotta's sauce (stewed olives, eggplants, onions, tomatoes, celery, capers and peppers)* pavone was the surname of our grandpa! € 13,50 each (vegetarian)

DISASTER Corn cream + Cheeses from Malga + grated Trentingrana baked in an oven + Ragù € 12,50 cad. (gluten free) or with **HARE SAUCE** € 13,50 per person | for vegetarian people with Cheeses only (gluten free) € 10,00 per person

SCALDOTTO Beef Meat Carne Salada from Riva del Garda cuts like steak, stir-fried + sauerkraut + polenta korn cream from Trentino (gluten free) € 12,50 per person

SISSI Wurstel (Trentino or Meraner or Servelade or Bianchi d'autunno a seconda di ciò che è disponibili al momento) + gnocchetti Spazli + crauti della Val di Gresta + misto di formaggi di Malga € 12,50 cad. | **CECCO BEPPE** Wurstel (from Trentino or Meraner or Servelade or White, depends on availability) + sauerkraut + polenta korn cream from Trentino + cow and goat Cheeses from Malga € 12,50 per person

Cheese Platters of Salami and Cheeses

FOR MANY ONES BAITONE (3 people minimum – for each exceeding one we will add € 9,50) Huge cheese platter with mixed salami, cheeses and sour and sweet veggies from the available ones € 31,50 (3 persons) | **FOR KIDS BOCCIA** Tiny cheese platter with salami or ham (2 choice)+ 1 cheese or 2 cheeses + 1 salami or ham at your own choice, € 10,50 per person

SWAMP Formaggi Caprini e Vaccini di Malga di diverse stagionature, Petto d'oca e kiwi € 16,50 cad.

SPEKKONE different salami or ham of game Speck and salami: Chamois, Deer, Boar... + Cheeses from Malga € 21,50 per person | for 2 persons € 39,50 in total

ADIGE Speck dal Marcante + Soppresa or Salami from Val d'Ultimo, + local Ciasel cheese + Caprino from Lagundo + sweet and sour vegetables (according to availability) € 12,50 per person | for 2 persons € 21,50 in total

GARDESANO beef meat carpaccio Carne Salada by Bertoldi (ancient secret recipe), Trentingrana flakes (13 months seasoning), aruola, EVO € 12,50 for person | for 2 persons € 21,50 in total

*prodotto congelato

Menu in vigore dall'8 AGOSTO 2022

Cheeses Vertical

SCOPERTA VACCINA E CAPRINA Cow and goat discovery of the best of Dolomites Cheeses € 16,50 each person

BLUE SPIRIT: selected blue cheeses all over the world, the best production with honey and fruit compotes (Stilton, Gorgonzola, Roquefort, Bleu d'Auvergne... depends on availability), one of the most important experience of your life! € 16,50 each person

30 E LODE a selection of extraordinary seasoned cheeses from Dolomites and Alps, depends on availability, honey and fruit compotes € 16,50 each person

Mountain Salads

SALAD-OCA Cabbage, green salad, red radicchio, goose breast, kiwi, light seasoned Malga cheese € 11,50 each

FRAGOLONA: Green Salad, Strawberry Nuts, Breads Cube, Evo, Honey, Gorgonzola or other Blue Cheeses (depends on availability) € 10,50 each person

PESCATORA: Green Salad, marinated Salmerino Fish o Trout (depends on availability), Breads Cube, EVO € 11,50 each person

CAPRESE ALPINA Green Salad, Tomato, Origan, Basil, Olives e delicated Cheeses and cooked smoked Speck € 9,50 each person

DAI POMI Salad, season's radicchio, Golden Apples from Val di Non, dry fruits, beef meat carpaccio Carne Salada by Bertoldi (ancient secret recipe), 13 months seasoned Trentingrana flakes € 9,50 each person

Alpine Sandwiches (hot rolls on request)

SUPERBO: Bread, Malga butter, goose breast, salad, tomato, delicate malga cheese € 8,50 each

GURKEN: Fresh Bread, Speck, sweet and sour cucumbers, delicate Cheeses from Malga € 8,50 each person

TROTOLA Fresh Bread, delicate Cheeses from Malga, slices of smoked Trout or Salmerino Fish and marinated, slices of tomato, € 8,50 each person

DOLOMITI Fresh Bread, Speck dal Marcante, Valchiese cow Cheese, sauerkraut € 6,50 each person

L'ORA Fresh Bread, Beef Meat carpaccio of Carne Salada dal Marcante by Bertoldi (ancient secret recipe), arugola, 13 month seasoned Trentingrana flakes € 6,50 each person

Keep this menu! **10% discount** buying everything you can see in our shop, excluding catering. The promotion does not expire!

Something to drink?

Handmade not pastorized Biers from Trentino: Blonde, Red, Weizen, IPA, Dark...

Birra di Fiemme 33 cl – 50 cl - 70 cl | **Nero Brigante** 33 cl – 50 cl -75 cl | **Birra di Pejo** 33 cl – 50 cl | **Birra del Bosco** 33 cl – 50 cl - 75 cl | and many others of producers from Trentino. Please, take a look to the big refrigerator

Wines by the glass

Sparkling Bubble Trentodoc Classic Method (depends on availability), € 4,50, € 5,50, € 6,50 | **Not Sparling Wine** (depends on availability) * € 4,50 | **Red Wines** (depends on availability), € 4,50 - € 6,00 - € 9,00 | **Reserve Red wine** (depends on availability) * € 4,50 - € 6,00 - € 9,00
Il nostro personale vi indicherà i vini disponibili e del prezzo al calice

Bottled wine served at the table

It is possible to drink at the table a bottle chosen from shelf or fridge. The serving at the table entails an increase of 30% respect to the price on shelf or on product

RICE LIST SERVICE AT THE TABLE The drinks at the table are taken care of by our staff.

Free service and free access are not allowed for security reasons - thank you

Each change to the personalized dishes involves a plus of € 1.00 | Cover charge € 2.00 per person

THIS MENU IS RESERVED FOR ONE PERSON ONLY. AT THE END OF THE SERVICE WILL BE THROWN