

STARTERS

Soppressa and Roasted Polenta	€ 8,00
Venison ham	€ 8,00
Goose breast croutons	€ 8,00
Prosciutto crudo, mixed salad and slivers of Grana cheese	€ 8,00
Platter of mixed cheese with homemade Mostarda	€ 8,00

PASTA

Pappardelle with Venison Ragout and Chanterelle mushrooms	€ 10,00
Soup of the day	€ 8,00
"Paglia e fieno" boscaiola (Sausage, Peas, Speck, Champignon mushrooms and Cream)	€ 8,00
Gnocchi with melted butter	€ 8,00
Speck Knödel	€ 8,00
Red turnip Casunziei	€ 9,00
Venison Tortelli with melted cheese and cranberries	€ 10,00
Spaghetti or Maccheroni (Bolognese or Tomato)	€ 8,00

MAIN COURSES

Roe deer with Polenta	€ 15,00
Veal roast with apples	€ 13,00
Rabbit cacciatore	€ 13,00
Baked Baccalà	€ 14,00
Alpino's Dish (Polenta-sausage-melted cheese and mushrooms)	€ 15,00
Mixed grilled meat and vegetables with French fries	€ 17,00
Grilled Dobbiaco cheese	€ 10,00
Breaded cutlet with French fries	€ 10,00

*Some products may have been deep-frozen

SIDE DISHES

Grilled vegetables (Zucchini-Eggplant-Bell peppers-Radicchio)	€ 5,00
Roast potatoes	€ 4,00
Cooked herbs	€ 4,00
French fries	€ 4,00
Battered vegetables	€ 5,00
Potato croquettes	€ 4,00
Vegetables from the self-service cart	€ 4,00
Peperonata	€ 4,00

SALADS

Mediterranea	(Salad-Tuna-Mozzarella-Capers-Olives-Cherry tomatoes)	€ 7,50
Sfiziosa	(Salad-Shrimp-Brie cheese-Dry tomatoes-Rocket)	€ 7,50
Rustica	(Salad-Boiled potatoes-Bresaola-Slivers of Grana cheese-Artichokes)	€ 7,50
Ricca	(Salad-Onion-Bell peppers-Celery-Tomatoes-Cucumbers)	€ 7,50

DESSERTS

Tiramisù al biscotto	€ 4,00
Apple Strudel of the House	€ 4,00
Panna cotta with warm raspberries	€ 4,00
Crema catalana	€ 4,00
Buckwheat cake with cranberries and whipped cream	€ 4,00
Sachertorte	€ 4,00
Meringue	€ 4,00
Lemon mousse	€ 4,00
Crispy Semifreddo	€ 4,00
White and Black Tartufo	€ 3,50
Sorbet	€ 3,50

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