

STARTERS

Soppressa and Roasted Polenta	€ 9,00
Venison ham with black bread croutons and cranberries	€ 9,00
Goose breast croutons	€ 9,00
Speck with gherkins and horseradish	€ 9,00
Platter of mixed cheese with homemade Mostarda	€ 9,00

PASTA

Pappardelle with Venison Ragout and Chanterelle mushrooms	€ 12,00
Soup of the day	€ 9,00
"Paglia e fieno" boscaiola (Sausage, Peas, Speck, Champignon mushrooms and Cream)	€ 9,00
Pumpkin gnocchi with molten butter	€ 9,00
Speck Knödel	€ 9,00
Red turnip Casunziei	€ 10,00
Venison Tortelli with melted cheese and cranberries	€ 12,00
Linguine with radicchio and bacon	€ 9,00
Ravioli with savoy cabbage and sausage	€ 10,00
Spaghetti (Bolognese or Tomato)	€ 9,00

MAIN COURSES

Roe deer with Polenta	€ 16,00
Veal scallops with chestnuts	€ 15,00
Rabbit cacciatore	€ 15,00
Pork tenderloin with walnuts	€ 15,00
Braised pork cheeks	€ 15,00
Baked Baccalà	€ 15,00
Alpino's Dish (Polenta-sausage-melted cheese and mushrooms)	€ 16,00
Mixed grilled meat and vegetables with French fries	€ 18,00
Grilled Dobbiaco cheese	€ 12,00
Breaded cutlet with French fries	€ 11,00

***Some products may have been deep-frozen**

SIDE DISHES

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

SALADS

Mediterranea	(Salad-Tuna-Mozzarella-Capers-Olives-Cherry tomatoes)	€ 8,00
Sfiziosa	(Salad-Shrimp-Brie cheese-Dry tomatoes-Rocket)	€ 8,00
Rustica	(Salad-Boiled potatoes-Bresaola-Slivers of Grana cheese-Artichokes)	€ 8,00
Ricca	(Salad-Onion-Bell peppers-Celery-Tomatoes-Cucumbers)	€ 8,00

DESSERTS

Tiramisù al biscotto	€ 5,00
Apple Strudel of the House	€ 5,00
Panna cotta with warm raspberries	€ 5,00
Crema catalana	€ 5,00
Buckwheat cake with cranberries and whipped cream	€ 5,00
Sachertorte	€ 5,00
Meringue	€ 5,00
Crispy Semifreddo	€ 5,00
Sorbet	€ 4,00

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