

APPETIZERS

Trentino carne salada carpaccio on a bed of rocket with Grana Padano shavings and mixed sprouts (7 -10)	€ 15,00
Pugliese burrata with Misticanza salad and marinated cherry tomatoes with basil pesto (7-8)	€ 14,00
Charcuterie board of local cured meats and cheeses (or only local cheeses) (7) For 1 Person	€ 14,00
Iridea trout mousse complemented by smoked trout carpaccio with salad and croutons (1-4-7)	€ 22,00
Vegetarian salad of marinated white cabbage, cumin seeds, Fuji apples and wallnuts (8)	€ 11,00



PASTA AND SOUP

Organic paccheri pasta «Monograno Felicetti» with slow-cooked Angus ragù (1-9-12) €	
	15,00
Homemade tagliatelle, tossed with Porcini mushrooms and rocket (1-3) €	18,00
A trio of homemade canederli dumplings filled with red turnip, Puzzone di Moena cheese and speck ham on a cabbage bed butter, sage and parmesan (1-3-7) €	17,00
Speck canederli dumplings in a rich broth (1-3-7) €	13,00
Minestrone soup with seasonal fresh vegetables (1-9) €	12,00
A daily special soup (1-9) €	12,00



MAIN COURSE

Angus Uruguayan steak served with golden sauteed potatoes (7)	€ 29,00
Brasied beef cheek, accompanied by creamy Storo polenta (1-9)	€ 28,00
Organic fried eggs with local speck and sautéed potatoes (3-7)	€ 15,00
Melted cheese with Velvety Storo polenta topped and mixed sauteed mushrooms (1-7-12)	€ 18,00
Grilled pork sausage with velvety Storo polenta and mixed sauteed mushrooms (1-12)	€ 19,00
Veal cutlet in bred crumbs, Milanese style, served with french fries (1-3-11)	€ 17,00



SIDE DISHES

Crispy sauteed potatoes (7)	€	6,00
French fries (5)	€	6,00
Tender mushrooms sauteed (12)	€	9,00
Creamy Storo polenta (1)	€	5,00
Mixed salad	€	7,00
A daily special side dish	€	6,00
SWEETS		
SWEETS Sacher cake (1-3-7)	€	6,00
		6,00 6,00
Sacher cake (1-3-7)		•
Sacher cake (1-3-7) Linzer cake (1-3-7-8) Berry tart (1-3-7-8)	€	6,00