



STARTER

<i>Carne salada carpaccio with rucola and smoked ricotta</i>	13
<i>Stracciatella di burrata with truffled honey, tomatoes and rucola</i> <sup>[v]</sup>	12
<i>House starter (mixed ham and venison pate)</i>	15
<i>Potato pancake with cabbage, speck, grana cheese, luganega, (pork salami) and natural ham</i>	15
<i>Eggplant flan with burrata foam, Parma ham and vinagre dressing</i> <sup>[v]</sup>	15
<i>Venison ham* with rucola and Trentingrana</i>	15
<i>Trout marinated with oil, vinagre, carrots, onion and celery</i>	10
<i>Local assorted cheese plate</i> (Vezzena di Lavarone – Puzzone di Moena – Trentingrana – Casolèt della val di Sole – herb, pepper)	14

FIRST COURSE

<i>Strangolapreti (traditional spinach gnocchi in melted butter, sage and Trentingrana)</i> <sup>[v]</sup>	12
<i>Spaghetti "Due Mori" (speck, onions, tomatoes and olive oil, slightly spicy)</i>	13
<i>Canederlotti with "Puzzone di Moena" cheese</i> <sup>[v]</sup>	13
<i>Blueberry tagliatelle with roe* ragù</i>	15
<i>Pumkin- Tortelli with alpin butter, sage and amaretto</i> <sup>[v]</sup>	15
<i>Chestnut and ricotta gnocchi with rabbit, chantarelle and thyme</i> <sup>[v]</sup>	15
<i>Potatoes cream with Trentingrana crumble, speck sand and pomegranate</i> <sup>[v]</sup>	13

MAIN COURSE

<i>Grilled carne salada (local speciality - beef slice marinated in herbs and wine)</i>	12
<i>Venison stew* with polenta from Storo</i>	18
<i>Polenta with porcini, chanterelle, grilled cheese and luganega</i> <sup>[v]</sup>	19
<i>Baked lamb chops* with pot erbs</i>	22
<i>Irish Angus beef with rucola</i>	22
<i>Ostrich filet with rosemary</i>	19
<i>Sea bream fillet with potatoes cream, confit tomatoese and black cabbage</i>	15
<i>Side dishes 5-8</i>	
	<i>Daily dessert 5-7,50</i>

Cover charge € 2,50

[v]= vegetarian dish or which can be made vegetarian  
The allergic log book is available at the counter case"  
\*The main ingredients can be frozen

*For tables of more than 6 people, separate invoices will not be issued*



# TASTING MENU

(min 2 people)



*Carne salada carpaccio with rucola and smoked ricotta*  
*(Trentino speciality: thin beef slice marinated in herbs wine)*

*Strangolapreti*

*(Traditional spinach gnocchi in melted butter and sage)*

*Venison stew with polenta from Storo*

*Apple strudel with fresh cream*

*½ litre of water*

*Glass of Teroldego D.O.C Trentino*

*Coffee*

*38.00 per person*

*~~rather than 50.00~~*

# VEGETARIAN MENU

*Stracciatella di burrata with small tomatoes and rucola salad*

*Strangolapreti*

*(Traditional spinach gnocchi in melted butter and sage)*

*Local grill cheese with polenta and vegetables*

*Apple strudel with fresh cream*

*½ litre of water*

*Glass of Teroldego D.O.C Trentino*

*Coffee*

*38.00 per person*

*~~rather than 50.00~~*