



<i>Venison carpaccio* with rucola and Trentingrana</i>	15
<i>Trout marinated with oil, vinagre, carrots, onion and celery</i>	10
<i>House starter (mixed ham and deer pate)</i>	15
<i>Carne salada carpaccio with rucola and smoked ricotta</i>	13
<i>Stracciatella di burrata with truffled honey, tomatoes and rucola [v]</i>	12
<i>Potato pancake with cabbage, speck, luganega (pork salami) and natural ham</i>	15
<i>Pumpkin flan with Casolèt cheese fondue and crispy guanciale [v]</i>	15
<i>Local assorted cheese plate (Alle erbe – Puzzone di Moena – Vezzena – Casolèt della val di Sole – al pepe)</i>	14
<i>Strangolapreti (traditional spinach gnocchi in melted butter and sage) [v]</i>	13
<i>Blueberry tagliatelle with roe ragù*</i>	15
<i>Canederlotti with "Puzzone di Moena" cheese [v]</i>	13
<i>Pumkin- Tortelli with alpin butter, sage and amaretti [v]</i>	16
<i>Spaghetti "Due Mori" (speck, onions, tomatoes and olive oil, slightly spicy)</i>	13
<i>Maccheroncini pasta with sausage, mountain pine and cheese foam [v]</i>	13
<i>House soup with spelt, legumes and rosemary [v]</i>	10
<i>Tyrol style spätzle with cream and speck [v]</i>	10
<i>Grilled carne salada with beaked beans with speck (local speciality - beef slice marinated in herbs and wine)</i>	14
<i>Polenta with porcini, chanterelle, grilled cheese and luganega [v]</i>	19
<i>Venison stew* with polenta from Storo</i>	18
<i>Pork shin with polenta and crauti</i>	16
<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

Side dishes 4-4,50

Daily dessert 4,50-7,50

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



## 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*

## 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*