






STARTERS

<i>Carne salada carpaccio with rucola and smoked ricotta</i>	13
<i>Stracciatella di burrata, truffled honey, cherry tomatoes and rucola</i> ^[v]	12
<i>House starter (mixed ham, salami and venison pate)</i>	15
<i>Potato pancake* with cabbage, speck, luganega (pork salami) and cooked ham</i>	15
<i>Spinach flan with Casolèt cheese fondue and crispy speck</i> ^[v]	15
<i>Venison carpaccio* with Trentingrana flakes and orange oil</i>	15
<i>Trota in carpione (steamed and marinates trout in oil, vinagre, carrots, onion, celery and rainis)</i> 	11
<i>Local assorted cheese plate (Alle erbe - Puzzone di Moena - Vezzena - Casolèt della val di Sole - al pepe)</i>	14

FIRST COURSES

<i>Strangolapreti (traditional spinach gnocchi in melted butter and sage served with Trentingrana)</i> ^[v]	12
<i>Spaghetti "Due Mori" (speck, onions, tomatoes and olive oil, slightly spicy)</i>	13
<i>Canederlotti with "Puzzone di Moena" cheese and poppy seeds</i> ^[v]	13
<i>Blueberry tagliatelle with roe ragù*</i>	15
<i>Ravioli with season green asparagus, alpin butter and greated Trentingrana</i> ^[v]	16
<i>Chickpea and rosemary cream served with croutons aromatized in herbs</i> ^[v] 	11

MAIN COURSES

<i>Grilled carne salada with beaked beans with speck</i> (local speciality - beef slice marinated in herbs and wine)	14
<i>Venison stew with polenta from Storo (golden flour from Valle del Chiese)</i>	18
<i>Polenta from Storo with porcini, chanterelle, grilled cheese and luganega</i> ^[v]	19
<i>Local Ostrich filet served with Teroldego wine sauce and rosemary</i> 	23
<i>Irish Angus beef with rucola</i>	22
<i>Herb marinated lamb chops*</i>	23
<i>Scorpionfish* fillet slices, leeks and mint cream served with cherry tomato confit</i>	15


Side dishes 5-8

Daily dessert 6-8

[v] = vegetarian dish or which can be made vegetarian

Cover charge 2,50

* = the main ingredients can be frozen

 = low calories dish

The allergic log book is available at the counter case

FORT 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 served with Trentingrana)

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

VEGETARIAN MENU

Stracciatella di burrata with small tomatoes and rucola salad

Strangolapreti

(Traditional spinach gnocchi in melted butter and sage served with Trentingrana)

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