

Appetizers

*Venison carpaccio, marinated with mountain berries, buckwheat, red turnip and puffed black polenta A 1 7	€ 21,00
Tartar beef from "Massimo goloso selection", camomille cream, bacon and figs A 1 3 7 10	€ 21,00
"Azienda Trota Oro" artich char, raspberry gazpacho, sweet miso and cucumber A 1 4 6 9	€ 20,00
Crispy courgette flower stuffed with ricotta cheese, prawns, lemon and anchovies A 1 2 3 4 7	€ 20,00

First Dishes

Mushroom barley risotto, livers and licorice A 3 7	€ 20,00
Fagottelli filled with Storo yellow polenta, rabbit, finferli mushrooms and parsley A 1 3 7	€ 21,00
Casole cheese canederli, brown butter and cabbage salad A 1 3 7	€ 17,00
*Coconut milk soup, grilled scallops, pak choi, black garlic and lime A 4 14	€ 25,00
Baked eggplant, smoked scamorza, datterini, basil and Trentingrana A 1 7	€ 18,00

To view the Allergen Card, scan the QR code with the camera of your Smartphone.



Second Courses

Venison sirloin, celeriac cream, hazelnut, and wild berries marmelade A 7 9	€ 35,00
Black Angus beef served with potato mille-feuille and green beans A 1 7 9	€ 30,00
Ombrina fillet, tamarind, crustacean sauce, and beetroot hummus A 1 2 3 7	€ 28,00
Slow-cooked pork ribs, apricot, finferli mushrooms and grilled lettuce A 6 9	€ 28,00
Crispy egg, local potato foam, "Mezzanella" cheese fondue and polenta crumble A 3 6 7	€ 18,00
*Homemade naturally leavened bread, salted and covered butter	€ 3,00

Tasting Menu

A 1 3 4 7 8 9

(Two people minimum, or for all customers at the table)

Organic king oyster mushrooms, tuna sauce and toasted buckwheat

Steamed cod, tamarind, peach, ginger, tiles and lemon breadcrumbs

Veal sweetbreads, finferli mushrooms and parsley foam

Homemade ravioli filled with pullet pork, coconut milk, n'duja, peanuts and lime

Black Angus beef, potato mille-feuille

Peaches in syrup larch, almond and chamomile ice cream

Euro 85,00 per customer

* For some dishes, the use of fresh blast chilled product or quality frozen product is envisaged

Allergens

- A 1 Cereals containing gluten: wheat, rye, oats, barley, spelt, kamut, their strains and derivatives
- A 2 Crustaceans and crustacean products
- A 3 Eggs and egg products
- A 4 Fish and fish products
- A 5 Peanuts and peanut products
- A 6 Soybeans and soy products
- A 7 Milk and milk-based products
- A 8 Nuts: almonds, hazelnuts, walnuts, macadamia nuts and products thereof
- A 9 Celery and celery products
- A 10 Mustard and mustard products
- A 11 Sesame seeds and products thereof
- A 12 Sulphur dioxide and sulphites in concentrations greater than 10 mg/kg
- A 13 Lupins and products thereof
- A 14 Molluscs and shellfish products

