

STARTER

Antipasto della casa € 9,00

Mixed of local hams a cheese km 0
whit corn mush 🌽

**Meet Tartare with Dijon Mustard
€ 10,00** 🍷🌽

Antipasto Casaro € 9,00

Mixed of topical cheese and fruit
jam bio 🌽

Antipasto Tirolese € 10,00

Tyrolian smocked ham, salame, red
cheese and Brazil

**Octopus salad with vegetables an
potatoes € 10,00** 🍷🌽

FIRST

Risotto Porcini and km0 cheese

€ 11,00 🌽

Tyrolian Knodel

€ 9,00

**Home made pasta with meat sauce or
porcini mushroom sauce**

€ 10,00

**Home made Pumpkin Spätzle with
cheese and onion**

€ 9,50

**Pizzoccheri valtelinesi with cheese and
vegetables**

€ 10,00

Casoncelli (Typical Dumpling)

€ 8,00

Tagliolino with salmon, lemon ah spicy

€ 10,00 🍷

MAIN

**Veal goulash with mushrooms and
corn mush**

€ 15,00 🍷🌽

**Deer goulash with mushrooms and
corn mush**

€ 15,00 🍷🌽

**Beef Brasato Pumpkin and corn
mush**

€ 16,00 🍷🌽

Grilled cheese e grilled corn mush

€ 8,00 🌽

***Grilled octopus with chickpeas
cream**

€ 15,00 🍷🌽

KIDS MENU'

Pesto or tomatoes pasta

€ 6,00

Chicken Wrustel with french fries

€ 8,00

* Chicken Nuggets with french
fries

€ 8,00

Ice cream

€ 3,00

*Ask to service worker for any
information about frozen food or
allergen food.*

**Many product can be frozen in origin*

Legenda

 NO LACTOSE

 GLUTEN FREE

GRILLED MEET SELECTION

Spanish t-bone Beef (550gr ca.)

with side dish (not porcini)

€ 19,00  

Black Angus USA IGP sliced

(280gr ca.) with side dish

(not porcini)

€ 19,00  

Chianina Beef IGP Tenderloin

(220gr ca.) with side dish (not

porcini)

€ 19,00  



SIDE DISHES

Corn mush (polenta)

€ 4,00  

Polenta Taragna (corn mush cheese)

€ 5,00 

Corn mush with mushrooms

€ 9,00 

French fries

€ 4,00*

Salad

€ 4,00  

Porcini mushrooms

€ 6,00*  

Desserts € 5,00

Service € 2,00