

Great **LAKE STARTER**  
Preore's smoked **alpine trout**  
The "**Sarda n' saor**"  
Black tomato and wild rocket **pie**  
Creamed **pike**  
Chunks of **char** in apple vinegar  
The hamburger of **whitefish** and **pumpkin flower** 29.00 €

The **BIO** artisanal buffalo **RICOTTA**,  
purple carrot smoothie, liquorice crumble 18.00 €

Carpaccio of "**CARNE SALADA**" of our own production  
lean beef cured with salt, pepper and spices  
Sweet and sour **vegetables** 18.00 €

Selection of **CHEESES FROM TRENTINO ALTO ADIGE**  
with wildflower honey and cranberry mustard  
Buffalo cheese matured 6 months in a natural cave, South Tyrol  
Cheese "Blù di grotta", Der Genussbunker  
"Grana" from mountain pastures 20 months, Caseificio Presanella  
Trentino goat's ricotta, Maso Remitel  
Cheese aged in Lagrein wine 20.00 €

The customer is asked to communicate any intolerances and allergies before ordering

The **STRANGOLAPRETI** of tradition

Bread and spinach dumplings with butter and sage 18.00 €

**SPAGHETTI "PARADISO"**

Matt Felicetti spaghetti singlegrain with our lemons 16.00 €

Matt Felicetti spaghetti singlegrain with **PACHINO TOMATO**,  
red basil, evo olive oil, red garlic of Nubia

16.00 €

**TRADITIONAL LASAGNA** of fresh pasta with beef ragout

18.00 €

The **3 CEREALS** (rice, spelt, wheat) whipped with evo oil, red basil,  
char sphere and "Primo sale" cheese bite

18.00 €

The **RAVIOLONE**, herb mousse and sheep's milk ricotta,  
BIO egg yolk on raw datterino tomato cream

19.00 €

Green **MILLEFOGLIE** with vegetables, lake fish  
veiled with BIO saffron from Monte Baldo

20.00 €

**FRIED LAKE FISH\*** in wheat wafer  
chub, perch, bleak, sardine, whitefish, trout and char 24.00 €

Slice of wild grilled **TROUT FARIO**,  
mashed potato, mountain pine essence 26.00 €

**ARCTIC CHAR** roll with chanterelles  
and pumpkin flower crispy 24.00 €

Sliced **BIO** free-range **CHICKEN** on aubergine violet and oregano cream,  
and olive evo oil with cabrette potatoes, maldon salt 25.00 €

**VEAL CHOP**  
the original "MILANESE" with bone in crunchy breadding, 250 gr of meat from  
the Ferrari Rovere della Luna supply chain with fried rustic potatoes' 35.00 €

## **BARBERY'S SLICED DUCK BREAST**

cherry and Enantio wine glaze, wild rocket pie

28.00 €

BIO fillet of **SCOTTONA** from the Lessini Mountains

with French fries \*

37.00 €

Summer **VEGAN** garden with beetroot millefeuille, cashew mousse,  
balsamic caviar and dehydrated Taggiasca olives

23.00 €

Mixed seasonal salad

9.00 €

Sauteed potatoes or French fries \*

7.00 €

Baked mixed vegetables

9.00 €

Cover

3.00 €

**The search for the best products of the Trentino supply chain is combined with the passion for cooking in order to give pleasant sensations ..... with the help of a dream view**



\* Chilled or frozen product - Some fresh products for better preservation may be chilled.