



GREAT LAKE STARTER

Creamed **pike**,
The "**Sarda n' saor**",
Whitefish and courgette "candy",
Porcini mushroom and **Trentingrana cheese** flan,
Chunks of **char** in apple vinegar,
Preore's smoked **alpine trout**

29,00 €



Perch and courgette, **TERRINE**
on mountain herbs salad and figs

21,00 €

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,
"Grana" from mountain pastures 20 months, Caseificio Presanella,
Cheese "Blù di grotta", Der Genussbunker,
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 **DATTERINO TOMATO**
red basil, evo olive oil, red garlic of Nubia 16,00 €

TRADITIONAL LASAGNA of fresh pasta with beef ragoût 18,00 €



TAGLIOLINO 30 egg yolks with **SEA URCHIN***,
pine nuts and "Cuore di Sorrento" tomato jelly 25,00 €

CARNAROLI RICE "Riserva del Fondatore"
creamed with chanterelle mushrooms and Trentingrana ice cream 20,00 €

CREPELLA with purple aubergine and sheep's milk ricotta
on a saffron veil 19,00 €



FRIED LAKE FISH*

in wheat wafer,
chub, perch, bleak, sardine,
whitefish, trout and char

24,00 €



Gargano **RED CORBA FISH** baked in foil
with julienne of vegetables and leek cream

28,00 €



Cold **CREAM** of cucumber and cherry tomato,
roasted **SCALLOP** and basil essential oil

25,00 €

SLICED BIO FREE-RANGE CHICKEN

on aubergine violet and oregano cream
and olive evo oil with cabrette potatoes, maldon salt

26,00 €

VEAL CHOP

the original "MILANESE" with bone in crunchy breading, 250g of meat,
from the Ferrari Roveré della Luna supply chain with fried rustic potatoes*

35,00 €

SCOTTONA beef fillet from Trentino
cooked in mountain hay and pink salt crust with cabrette potatoes 37,00 €

VEGAN HAMBURGER
with basmati rice,
cream of cucumber and cherry tomato,
mixed sprouts 24,00 €

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 may be chilled for preservation