



SMOKED CHAR, citrus fruits, fennel
and flavoured oil with mixed salad

19,00 €

FISH, PEANUTS, CELERY



THE LAKE ON YOUR PLATE

Mixed lake fish starter
served with four different pairings

28,00 €

ALL ALLERGENS

" CARNE SALADA" TARTARE with crumble,
chicory powder and beetroot sorbet

18,00 €

MILK

"OYSTER MUSHROOM"

Mushrooms au gratin with pickled onions,
ricotta with homemade pumpkin seeds and vegetable powder

16,00 €

CELERY, WINE

Customers are requested to communicate any intolerances or allergies before ordering

AGLIO, OLIO, PEPERONCINO

The essence of simplicity with our interpretation

16,00 €

GLUTEN, MILK, PEANUTS

SPAGHETTI "PARADISO"

Single-grain "Matt Felicetti" spaghetti with lemon and all its parts

15,00 €

GLUTEN, MILK

VEGAN

"Felicetti Selection" **SPELT DITALINI PASTA** cooked in two ways
with asparagus and extra virgin olive oil from Lake Garda

18,00 €

GLUTEN, NUTS, CELERY, SESAME

SIGNATURE TORTELLI

Homemade egg pasta stuffed with smoked tench,
pollen sauce and fermented fruit

21,00 €

GLUTEN, EGGS, FISH, MILK, CELERY, SULFITES

EGG PASTA TAGLIATELLE WITH RAGÙ

creamed with Trentingrana

18,00 €

GLUTEN, EGGS, MILK, CELERY, WINE

STRANGOLAPRETI on a Trentingrana fondue,
butter and sage

18,00 €

GLUTEN, EGGS, MILK, CELERY



CHAR fish steak, sautéed herbs,
a mixed sauce with carrot oil and turmeric 22,00 €

FISH, PEANUTS, MILK, CELERY, SULFITES

RAINBOW TROUT fish steak with its caviar, seasonal vegetables
and a "Ferrari Maximum" Blanc de Blanc sauce 24,00 €

FISH, MILK, CELERY, SULFITES

SEA BASS fish steak, endive,
liquorice broth and creamy egg yolk 21,00 €

EGGS, FISH, WINE

CHICKEN BREAST cooked at a low temperature,
vegetable powder with sour onion and asparagus 20,00 €

MILK, CELERY, WINE

Grilled **BEEF FILLET**, 230g 29,00 €

MILK, CELERY, SULFITES

THE ORIGINAL MILANESE VEAL CHOP

29,00 €

EGGS

ABSOLUTE OF FENNEL, fennel reduction,

pear mustard and almond sauce

18,00 €

NUTS, MUSTARD, SULFITES

CHEESES FROM THE REGION

20,00 €

MILK, CELERY, MUSTARD, SULFITES

Mixed seasonal salad

8,00 €

Mixed grilled vegetables

9,00 €

French fries*

8,00 €

Cover

3,00 €

Our quest for the finest produce from the Trentino region is combined with a passion for cooking, all with the aim of creating a delightful experience..... enhanced by a breathtaking view

R I S T O R A N T E
MOLO
PARADISO

*Flash frozen or frozen product – Some fresh products may be flash frozen to ensure better preservation.

DOLCEZZE

SOGNI D'ORO

**GEL ALLA CAMOMILLA, SORBETTO AL LIMONE,
MELA IN OSMOSI E SALSA ALLA MANDORLA**

SWEET DREAMS

CAMOMILE GEL, LEMON SORBET,

OSMOSIS STYLE APPLE AND ALMOND SAUCE

SÜSSE TRÄUME

KAMILLENGEL, ZITRONENSORBET,

APFEL NACH OSMOSIS ART MANDELSOSSE

9,00 euro

FRUTTA A GUSCIO | NUTS | NÜSSE

CUORE CALDO

TORTINO AL CIOCCOLATO 57% SU SALSA FREDDA ALLA VANIGLIA

WARM HEART

SCHOKOLADENKÜCHLEIN 57 % AUF KALTER VANILLESAUCE

WARMES HERZ

57% CHOCOLATE CUPCAKE ON COLD VANILLA SAUCE

9,00 euro

UOVA - LATTE | EGGS - MILK | EIER - MILCH

"FREGOLOTI" CON RICOTTA, AGRUME CANDITO

ZABAIONE ALLA GRAPPA CAMILLA "MARZADRO"

"FREGOLOTI" WITH RICOTTA AND CANDIED CITRUS

ZABAIONE WITH "MARZADRO" CAMILLA GRAPPA

FREGOLOTI MIT RICOTTA UND KANDIERTEN ZITRUSFRÜCHTEN

ZABAIONE MIT GRAPPA CAMILLA "MARZADRO"

9,00 euro

FRUTTA SECCA - UOVA - LATTE | NUTS - EGGS - MILK | NÜSSE - EIER - MILCH

TIRAMISÙ FATTO IN CASA

HOME MADE TIRAMISÙ

HAUSGEMACHTES TIRAMISÙ

9,00 euro

UOVA - LATTE | EGGS - MILK | EIER - MILCH

SORBETTO ARTIGIANALE AL LIMONE CON O SENZA VODKA

HOMEMADE LEMON SORBET WITH OR WITHOUT VODKA

HAUSGEMACHTES ZITRONENSORBET MIT ODER OHNE WODKA

10,00 euro

R I S T O R A N T E
MOLO