Menu

A LITTLE TREAT FROM OUR CHEF

WARM BREAD CRUST, BUFFALO MOZZARELLA MOUSSE, SWEET CHILI PEPPER, AND CANTABRIAN ANCHOVIES

STARTER

TRENTINO CARNE SALADA — €12

WITH ROCKET, TRENTINGRANA CHEESE FLAKES AND LEMON DRESSING

BURRATINA — €11

WITH SEMI-DRY TOMATOES, TAGGIASCA OLIVES AND BASIL PESTO

SMOKED SALMON — €13

WITH HERBED CREAM CHEESE, CRISPY FENNEL AND CITRUS FRUITS

PIEDMONTESE FASSONA BEEF TARTARE* — €16

HAND-CHOPPED BEEF SERVED WITH CANTABRIAN ANCHOVIES AND CRUSTY BREAD

FIRST COURSES

TAGLIATELLE WITH WILD BOAR MEAT SAUCE* — €16

RISOTTO WITH PORCINI AND FINFERLI MUSHROOMS* — €15

WITH BRANZI CHEESE AND TRENTINGRANA CHEESE FLAKES

PACCHERI WITH CUTTLEFISH SAUCE* — €16

COVER CHARGE €2 | ROOM SERVICE +15%

FOR INFO ABOUT ALLERGENS, PLEASE ASK THE STAFF.

* DISHES MARKED WITH AN ASTERISK MAY CONTAIN FROZEN OR DEEP-FROZEN INGREDIENTS.

Menu

MAIN COURSES

MARZEMINO BRAISED BEEF — €18
WITH STORO POLENTA

MARINATED TROUT — €16
WITH HERBED POTATOES, GREEN APPLE AND YOGHURT SAUCE

STORO POLENTA — €14
WITH CREAM CHEESE FONDUE AND SAUTÉED MUSHROOMS

HEALTHY

AVOCADO TOAST* — €14
WITH NORWEGIAN SALMON, AVOCADO, CREAM CHEESE, TOMATOES AND SALAD

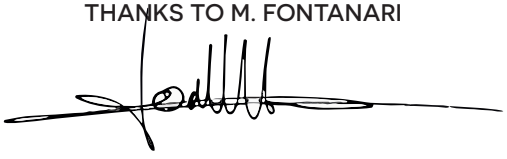
CURRY CHICKEN — €16
WITH BASMATI RICE

SLICED GRILLED CHICKEN* — €14
WITH ARTICHOKES, TAGGIASCA OLIVES AND PACHINO CHERRY TOMATOES

DESSERT

APPLE STRUDEL* — €7
WITH VANILLA SAUCE

THANKS TO M. FONTANARI



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