



Our proposals...

Menu "Meat"

Tartare of carne salada € 14,00

mousse of Trentingrana, polenta chips and plums

Potato gnocchi with rabbit ragout € 14,00

seasoned Vezzena fondue and fried sage

Iberian pork loin in crust € 22,00

old wine reduction, sweet and sour carrot punch

dessert...

Tasting menu € 52,00 excluding wines

Menu "Sea"

Creamed cod € 12,00

rice chips, avocado and pepper cream

Cuttlefish ink linguine € 16,00

baked tomato sauce, burrata cream and squid

Roasted octopus tentacles € 23,00

chickpea hummus and salicornia

dessert...

Tasting menu € 52,00 excluding wines

Menu "Vegetarian"

Courgette flowers in batter with mortar punded spice powders € 12,00

watermelon salad, Garda olives, feta and cucumber

Carnaroli rice creamed with wild mushrooms € 14,00

porcini, chanterelles and shiitake from "Guà"

Savory pie with Uova di Montagna and wild spinach il Buon Enrico € 16,00

Creamy carrot, aromatic herbs, blue cheese and red turnip

dessert...

Tasting menu € 45,00 excluding wines

With our delicious proposals we recommend the pairing with selezione "Vènt" wines by **Cantina Toblino**



CANTINA
TOBLINO

Desserts

Apple strudel with vanilla ice cream € 6,00

Raspberry tartlet € 6,50

Chocolate garden € 7,00

THE PLATTERS

The rustic cutting board of the Hosteria* € 15,00
carpaccio of carne salada, cheeses from our valleys,
roesti di patate and cabbage salad

Mixed platter of cold cuts and cheeses

Small € 8,00

Medium € 13,00

Cheese platter with honey and mustards

Small € 9,00

Medium € 15,00

Cover charge € 2,50

For intolerances or food allergies, the dining room staff will be available for any clarification also providing you with a complete allergen list.

We kindly inform our customers that some dishes may contain frozen food

WINE LIST & MENU

Scan the QR CODE and discover all our wines & the menu!

