



Our proposals...

Menu "Meat"

Claf's head € 14,00

Cured tongue, broccoli cream and e anchovy sauce

Ossobuco ravioli "butter and sage" € 14,00

Pumpkin cream and gorgonzola mousse

Fillet of beef € 24,00

With Rebo reduction, tarragon and celery root

dessert ...

Tasting menu € 42,00 excluding wines

Menu "Water"

Trout tartare € 14,00

Its eggs, potato mousse, mushroom powder and puffed rice chips

Antares Trento Doc Risotto with scents of lime € 14,00

Cuttlefish, black garlic and fennel

Pike in Gardesana sauce € 23,00

Cauliflower seasoned with raisins and toasted pine nuts

dessert ...

Tasting menu € 42,00 excluding wines

Menu "Vegetarian"

Pumpkin flan € 13,00

Alpine cheese fondue, Drena chestnuts and fried leek

Erbs canederlotti € 13,00

Smoked butter, Trentingrana mousse and Bleggio walnuts

Legums balls € 16,00

Babaganoush, aubergines in oil, baked tomatoes and e lemon mayonnaise

dessert ...

Tasting menu € 42,00 excluding wines

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



CANTINA
TOBLINO

Desserts

Apple strudel € 6,00
with vanilla ice-cream

Dro Plum € 7,00
Hazelnut Crumble, raspberry meringue and e hay ice-cream

Chocolate and passion fruit € 7,00

I TAGLIERI

The rustic cutting bord of the Hosteria € 15,00
carpaccio of carne salada, cheeses from our valleys,
potatoes roesti 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 e discover all our wines and the menu!

