

Menù "Carne"

Deer tartare € 16,00

Polenta chips, Jerusalem artichoke cream and balsamic reduction

Risotto from Banale € 14,00

Ciuiga from Banale, turnips, black cabbage powder and goat fondue

Veal cheek braised in Rebo € 20,00

Sauteed spinach and herb mashed potatoes

The dessert...

Tasting menu € 55,00 wines excluded



Menù "Acqua"

Trentino tacos € 13,00

Artichokes and cod

Spaghetti with beetroot water € 14,00

Char, garlic, oil and Trentino chilli

Steamed salmon trout € 20,00

Antares Trento Doc sauce and Torbole broccoli

The dessert...

Tasting menu € 50,00 wines excluded

Menù "Vegetariano"

Pumpkin cream € 13,00

Alpine shiitake and crème fraîche

Ravioli from Lomaso € 14,00

Le Montagnine potatoes, smoked graukäse and purple potato chips

Chickpea hummus € 18,00

Late radicchio with wildflower honey, Belgian endive, yogurt sauce and falafel

The dessert...

Tasting menu € 48,00 wines excluded



CANTINA
TOBLINO

Cover charge € 2,50

With our delicious proposals we recommend
a pairing with wines from the selection
"Vènt" by Cantina Toblino



Cured meats and cheese plates

Hosteria's rustic plate € 15,00

Carne salada, Trentino cheeses, potato roesti and cabbage salad

Cold cuts & cheese plate

Small € 8,00

Medium € 13,00

Cheese plate with honey and mustards

Small € 9,00

Medium € 15,00

Desserts

Apple strudel € 6,00

With vanilla ice cream

Plum from Dro € 7,00

Hazelnut crumble, raspberry meringue and hay ice cream

With our delicious proposals we recommend
a pairing with
Vino Santo Trentino by Cantina Toblino

WINE LIST & MENU

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



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