













# Menu Artini Restaurant

## APPETIZERS

Caciotta and speck skewer  5, 12	16,00 €
Assorted fresh vegetables with olive oil/vinegar dip  	15,00 €
Grilled porcini mushroom caps with Trentingrana-cheese flakes   5	20,00 €
Smoked salmon with butter & canapés 4, 5, 9	16,00 €
Deer "carpaccio" on rucola salad & parmesan flakes  5, 12	18,00 €
Cold cuts of game with whole wheat bread  4	16,00 €
Trentino speck dish  12	15,00 €
Assorted local Trentino cheese dish   5	15,00 €
Fried fondue cheese cubes with tomato coulis  4, 5, 14	15,00 €
Platter with local cuts and cheeses (for minimum 2 people)  5, 12	26,00 €

## FIRST COURSE

Buckwheat venison ravioli with saffron sauce & vegetables  4, 5, 10, 14	16,00 €
Small cheese ravioli with pear, butter and sage sauce   4, 5, 14	16,00 €
Fettuccini pasta with sautéed porcini sauce   4, 5, 10, 14	16,00 €
Spinach dumplings with butter, sage & tomato sauce   4, 5, 14	15,00 €
Polenta dumplings with sausage sauce  4, 5, 14	15,00 €
Bread dumplings with butter & sage  4, 5, 12, 14	14,00 €
Penne with vegetable sauce  4	14,00 €

KEY TO ALLERGENS 1. Peanuts and derivatives | 2. Shellfish and derivatives | 3. Nuts and derivatives | 4. Gluten | 5. Milk and derivatives | 6. Lupine and derivatives | 7. Molluscs and derivatives | 8. Mustard and derivatives | 9. Fish and derivatives | 10. Celery and derivatives | 11. Sesame seeds and derivatives | 12. Sulphur dioxide and sulphites in concentrations higher than 10 mg/kg or 10 mg/l expressed as SO<sub>2</sub> | 13. Soy and derivatives | 14. Eggs and derivatives.



Local speciality



Vegetarian



Gluten-free



## SOUP

Soup of the day		13,00 €
Bread dumplings in beef broth	 4, 5, 10, 12, 14	14,00 €
Meat ravioli in beef broth	4, 5, 10, 14	14,00 €
Onion soup au gratin with Trentingrana	 4, 5	15,00 €







## MAIN COURSE

Venison stew with polenta	 4, 10	22,00 €
Trentino goulash with polenta	 4, 10	16,00 €
Baked local dairy farm cheese with polenta	   5	16,00 €
Polenta au gratin with gorgonzola, sausage & mushrooms	 4, 5, 10	22,00 €
Polenta, sausage & sautéed mushroom	 4, 10	20,00 €
Polenta with mushrooms	  	18,00 €
Polenta with sausage	 4, 10	16,00 €
Pork fillet with mustard sauce and polenta	4, 8, 10	22,00 €

## FROM THE GRILL

Veal escalope with potatoes		22,00 €
Beef fillet "Tagliata" (sliced), parmesan & balsamic vinegar and grilled vegetables	5	28,00 €
Veal fillet with potatoes		35,00 €
"Tomahawk" beef rib with vegetables and potatoes (min. 2 people)	€ 8/hg	
Chateaubriand, grilled vegetables & potatoes (min.2 pax)	€ 15/hg	
Stag-deer chops with blueberry jam and potatoes	 4	25,00 €
Char trout fillet with spinach	   9	25,00 €

## SIDE-DISH

Mixed salad		6,00 €
Assorted grilled vegetables		10,00 €
Steamed vegetables		6,00 €
Spinach with farm butter or natural	5	6,00 €
Sautéed porcini mushrooms	   10	12,00 €
Baked potatoes or French fries		6,00 €
Polenta	 	6,00 €

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## SUPER SALADS

Pradalago	12,00 €
Mixed salad, cabbage, grilled chicken, walnuts and fennel seeds 3	
Bellavista	12,00 €
Mixed salad, smoked trout, tomatoes, green apple and pine nuts 3, 9	
Rendena	12,00 €
Mixed salad, Julienne of Spressa cheese and Speck, pears, walnuts 3, 5, 12	
Campiglio 	12,00 €
Mixed salad, boiled egg, Trentingrana flakes, cherry tomatoes 5	
Italiana 	12,00 €
Mixed salad, tomato, olives, mozzarella and tuna fish 5, 9	

## DESSERTS

Desserts of the day 3, 4, 5, 14	7,00 €
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## COVER CHARGE

Cover charge	3,00 €
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## BABY MENU

Pasta with tomato sauce 4	10,00 €
Pasta with meat sauce 4	10,00 €
Mini cutlet with fries 2, 4, 5, 7, 9, 14	15,00 €
Wurstel with fries 2, 4, 5, 7, 9, 14	12,00 €
Chicken breast with fried potatoes 2, 4, 5, 7, 9, 14	12,00 €
Sausages with polenta 12	12,00 €

When necessary, frozen ingredients are used. All dishes could contain allergenic substances -kindly consult the ingredient register

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