

Menu Artini Restaurant

APPETIZERS

Assorted fresh vegetables with olive oil/vinegar dip 🖔 👓	16,00 €
	10,00 €
Grilled porcini mushroom caps with Trentingrana-cheese flakes 💆 🕺 7	22,00 €
Smoked salmon with butter & canapés 1, 4, 7	18,00 €
Deer "carpaccio" on rucola salad & parmesan flakes 🖇 7,12	18,00 €
Cold cuts of game with whole wheat bread 🗯 1	18,00 €
Trentino speck dish 🕷 12	16,00 €
Assorted local Trentino cheese dish 💆 🚿 7	16,00 €
Fried fondue cheese cubes with tomato coulis 1,3,7	15,00 €
Platter with local cuts and cheeses (for minimum 2 people) # 7,12	28,00 €

Buckwheat venison ravioli with saffron sauce & vegetables 🕬 1, 3, 7, 9	16,00 €
Small cheese ravioli with pear, butter and sage sauce 💜 🖇 1,3,7	16,00 €
Fettuccini pasta with sautéed porcini sauce 🐓 🖇 1,3,7,9	18,00 €
Spinach dumplings with butter, sage & tomato sauce 💜 🖇 1,3,7	16,00 €
Polenta dumplings with sausage sauce 🗯 1, 3, 7	16,00 €
Bread dumplings with butter & sage 🗯 1, 3, 7, 12	16,00 €
Penne with vegetable sauce 🦭 1	16,00€

KEY TO ALLERGENS 1.Gluten | 2. Shellfish and derivatives | 3. Eggs and derivatives | 4. Fish and derivatives | 5. Peanuts and derivatives | 6. Soy and derivatives | 7. Milk and derivatives | 8. Nuts and derivatives | 9. Celery and derivatives | 10. Mustard 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 SO2 | 13. Lupine and derivatives | 14. Molluscs and derivatives.







SOUP

Soup of the day	13,00 €
Bread dumplings in beef broth # 1, 3, 7, 9, 12	16,00 €
Meat ravioli in beef broth 1,3,7,9	16,00 €
Onion soup au gratin with Trentingrana 🛂 1,7	16,00 €
MAIN COURSE	
Venison stew with polenta 1,9	25,00 €
Trentino goulash with polenta 🎉 1,9	20,00 €
Baked local dairy farm cheese with polenta 🤾 🖭 🚿 7	18,00 €
Polenta au gratin with gorgonzola, sausage & mushrooms 🎉 1,7,9	25,00 €
Polenta, sausage & sautéed mushroom 🚿 🔝 1,9	22,00 €
Polenta with sauteed Porcini and Chanterelle mushrooms 💘 🖭 🖋	20,00 €
Polenta with sausage 🕺 1,9	16,00 €
Pork fillet with mustard sauce and polenta 1, 9, 10	25,00 €
FROM THE GRILL Veal escalope with potatoes	22,00 €
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Veal escalope with potatoes	
Veal escalope with potatoes Beef "Tagliata" (sliced), parmesan & balsamic vinegar and grilled vegetables 7	28,00 €
Veal escalope with potatoes Beef "Tagliata" (sliced), parmesan & balsamic vinegar and grilled vegetables 7 Beef fillet with potatoes	28,00 €
Veal escalope with potatoes Beef "Tagliata" (sliced), parmesan & balsamic vinegar and grilled vegetables 7 Beef fillet with potatoes "Tomahawk" beef rib with vegetables and potatoes (min. 2 people) € 10/hg	28,00 €
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Veal escalope with potatoes Beef "Tagliata" (sliced), parmesan & balsamic vinegar and grilled vegetables 7 Beef fillet with potatoes "Tomahawk" beef rib with vegetables and potatoes (min. 2 people) € 10/hg Chateaubriand, grilled vegetables & potatoes (min.2 pax) € 18/hg Stag-deer chops with blueberry jam and potatoes 1	28,00 € 35,00 €
Veal escalope with potatoes Beef "Tagliata" (sliced), parmesan & balsamic vinegar and grilled vegetables 7 Beef fillet with potatoes "Tomahawk" beef rib with vegetables and potatoes (min. 2 people) € 10/hg Chateaubriand, grilled vegetables & potatoes (min.2 pax) € 18/hg Stag-deer chops with blueberry jam and potatoes 1 Char trout fillet with spinach 2 4	28,00 € 35,00 €
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Veal escalope with potatoes Beef "Tagliata" (sliced), parmesan & balsamic vinegar and grilled vegetables 7 Beef fillet with potatoes "Tomahawk" beef rib with vegetables and potatoes (min. 2 people) € 10/hg Chateaubriand, grilled vegetables & potatoes (min.2 pax) € 18/hg Stag-deer chops with blueberry jam and potatoes 1 Char trout fillet with spinach 2 4 SIDE-DISH Mixed salad	28,00 € 35,00 € 28,00 € 25,00 €
Veal escalope with potatoes Beef "Tagliata" (sliced), parmesan & balsamic vinegar and grilled vegetables 7 Beef fillet with potatoes "Tomahawk" beef rib with vegetables and potatoes (min. 2 people) € 10/hg Chateaubriand, grilled vegetables & potatoes (min.2 pax) € 18/hg Stag-deer chops with blueberry jam and potatoes 1 Char trout fillet with spinach 2 4 SIDE-DISH Mixed salad Assorted grilled vegetables	28,00 € 35,00 € 28,00 € 25,00 €
Veal escalope with potatoes Beef "Tagliata" (sliced), parmesan & balsamic vinegar and grilled vegetables 7 Beef fillet with potatoes "Tomahawk" beef rib with vegetables and potatoes (min. 2 people) € 10/hg Chateaubriand, grilled vegetables & potatoes (min.2 pax) € 18/hg Stag-deer chops with blueberry jam and potatoes 1 Char trout fillet with spinach 4 SIDE-DISH Mixed salad Assorted grilled vegetables Steamed vegetables	28,00 € 35,00 € 28,00 € 25,00 € 10,00 € 8,00 €
Veal escalope with potatoes Beef "Tagliata" (sliced), parmesan & balsamic vinegar and grilled vegetables 7 Beef fillet with potatoes "Tomahawk" beef rib with vegetables and potatoes (min. 2 people) € 10/hg Chateaubriand, grilled vegetables & potatoes (min.2 pax) € 18/hg Stag-deer chops with blueberry jam and potatoes 1 Char trout fillet with spinach 4 SIDE-DISH Mixed salad Assorted grilled vegetables Steamed vegetables Steamed vegetables Spinach with farm butter or natural 7	28,00 € 35,00 € 28,00 € 25,00 € 10,00 € 8,00 €

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SUPER SALADS

Pradalago Mixed salad, cabbage, grilled chicken, walnuts and fennel seeds 8	12,00 €
Bellavista Mixed salad, smoked trout, tomatoes, green apple and pine nuts 4,8	12,00 €
Rendena Mixed salad, Julienne of Spressa cheese and Speck, pears, walnuts 7, 8, 12	12,00 €
Campiglio Mixed salad, boiled egg, Trentingrana flakes, cherry tomatoes 7	12,00 €
Italiana Mixed salad, tomato, olives, mozzarella and tuna fish 4,7	12,00 €
DESSERTS	
Desserts of the day 1, 3, 7, 8	7,00 €
COVER CHARGE	
Cover charge	3,00 €
BABY MENU	
Pasta with tomato sauce 1	10,00€
Pasta with meat sauce 1	10,00€
Mini cutlet with fries 1, 2, 3, 4, 7, 14	15,00 €
Wurstel with fries 1, 2, 3, 4, 7, 14	12,00 €
Chicken breast with fried potatoes 1, 2, 3, 4, 7, 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





