













Menu Artini Restaurant

APPETIZERS

Caciotta and speck skewer  7, 12	18,00 €
Assorted fresh vegetables with olive oil/vinegar dip  	16,00 €
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 €

FIRST COURSE

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 €
Chicory Ravioli with speck & vegetables  1, 3, 7, 9, 12	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.



Local speciality



Vegetarian



Gluten-free

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 €
Beef "Tagliata" (sliced), parmesan & balsamic vinegar and grilled vegetables 7	28,00 €
Beef fillet with potatoes	35,00 €
"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 €
Char trout fillet with spinach 🌿 🌿 🌿 4	25,00 €

SIDE-DISH

Mixed salad 🌿	6,00 €
Assorted grilled vegetables 🌿	10,00 €
Steamed vegetables 🌿	8,00 €
Spinach with farm butter or natural 7	8,00 €
Sautéed porcini mushrooms 🌿 🌿 🌿 9	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 8	
Bellavista	12,00 €
Mixed salad, smoked trout, tomatoes, green apple and pine nuts 4, 8	
Rendena	12,00 €
Mixed salad, Julienne of Sprezza cheese and Speck, pears, walnuts 7, 8, 12	
Campiglio 	12,00 €
Mixed salad, boiled egg, Trentingrana flakes, cherry tomatoes 7	
Italiana 	12,00 €
Mixed salad, tomato, olives, mozzarella and tuna fish 4, 7	

DESSERTS

Desserts of the day 1, 3, 7, 8	7,00 €
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COVER CHARGE

Cover charge	3,00 €
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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

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