



Hotel Menu of the Day

MONDAY 2 DECEMBER



APPETIZERS

Trout tartare and Trentino apples with cabbage and fennel salad 9

Ham and cheese delicacies 4, 5, 12, 14

Affettato di cacciagione with pane nero 4, 12

Zucchini and carrot tart 4, 5, 14

FIRST COURSE

 Buckwheat ravioli with venison filling & vegetable and saffron sauce 4, 5, 10, 14

  Fettuccini with porcini mushrooms, garlic and parsley 4, 10, 14

Mezze Penne with cream and ham 4, 5

SOUP

 Dumplings in meat broth 4, 5, 10, 12, 14

MAIN COURSE

 Sliced of smoked beef with soncino and Trentingrana 5, 12

Sautéed beef strips with potato mash 5

 Grilled venison chop with courgettes and aubergines 12

FISH

Shrimp, calamari and cherry tomato salad 2, 7, 9

DESSERT

Chef's dessert 4, 5, 14

WINE PROPOSALS - BY THE GLASS

Fontane D' Oro (majority Chardonnay) €5.00 per glass

Teroldego Betta €5.00 per glass

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 SO₂ | 13. Soy and derivatives | 14. Eggs and derivatives.

 Local speciality

 Vegetarian

 Gluten-free