



Hotel Menu of the Day







SATURDAY 10 SEPTEMBER



APPETIZERS

Selection of hot and cold appetizers




FIRST COURSE

-   Digestive Extract: carrot, celery, ginger and orange¹⁰
-   Strangolapreti (spinach gnocchi) with butter, sage and tomato sauce^{4, 5, 14}
-  Polenta gnocchi with sausage sauce and Parmesan cheese flakes^{4, 5, 10, 12}
-  Pumpkin tortelli with fresh and basilic tomatoes^{4, 5, 14}

SOUP

Ravioli with meat & ham filling in meat broth^{4, 5, 10, 14}

MAIN COURSE

- pork fillet in mustard sauce with spinach in oil^{8, 10}
-  Grilled lamb chops with baked potatoes
-   Venison carpaccio with salad and Trentingrana flakes^{5, 12}

FISH

Sliced smoked salmon with toasted bread and butter curls^{4, 5, 9}

DESSERT

Served Dessert buffet^{1, 3, 4, 5, 14}

WINE PROPOSALS - BY THE GLASS

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

Teroldego Betta €5.00 per glass

Lagrein Istituto Agrario € 5,00 per glass

Fortified sweet wine Rosaforte €6.00 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