

LA TERRAZZA SUL BRENTA

tO STAR

Trout 70/30 
“en papillote” *Euro 26,00*

Wild greens 
Ginger, mustard, Primo Sale cheese, wild berries *Euro 24,00*

Hand-cut beef tartare *Euro 26,00*
Nuts, Trentingrana cheese and spring onion


Fried pizza (36 hours leavening) *Euro 20,00*
Parma raw ham, stracciatella cheese, cherry tomatoes and basil

I PRIMI

Risotto  **Fiore** *Euro 30,00*
Cauliflower, duck, cumin

Carbonara Pasta *Euro 26,00*
Organic eggs, Maso Pan cheese and cured pork cheek salame

Fusillo pasta from Avellino *Euro 28,00*
Clams, garlic, turnip greens and Crusco pepper

Rough Spaghetti 
Caciocavallo cheese, wild pepper and lemon *Euro 30,00*


Hermitage Cappellaccio *Euro 26,00*
Stuffed with stewed beef and onion, Pejo ricotta cheese and pumpkin cream


I SECONDI

Roast cockerel *Euro 36,00*
Cured into the 1550 Campiglio beer, carrot, paprika, shallot, demi-glass and mustard

Beef cheek *Euro 36,00*
Mashed celeriac, slow cooked radicchio salad in a Teroldego wine stock and Dolomiti sauce

Octopus *Euro 36,00*
Stewed lentils in a pumpkin stock, capers leaves, frisella bread and Quark cheese

Tenderloin of venison  *Euro 40,00*
Madonna di Campiglio Gin, Lapsang tea, potatoes, black cabbage

Grilled leek  *Euro 30,00*
Lacquered with honey, olive's earth, sage and chocolate sauce

THE SELECTION OF CHEESE

With home made jam
Small selection of three tasting / five tasting *Euro 16,00 / 24,00*

OUR KAISERSCHMARREN


Cranberry jam and vanilla ice cream *Euro 22,00*
Historic Austro-Hungarian dish

T O FINISH

Dessert of the day
Please ask to our Maître *Euro 18,00*

Home made ice cream *piccolo/grande Euro 4,00 / 6,00*
Please ask to our Maître

Catalan cream *Euro 24,00*
Whipped with Casolet cheese, buckwheat crumble and chamomile

Exotic soup at 1550 metres  *Euro 24,00*
Exotic fruits, citrus fruits, rice ice cream and meringue

Ciocco 3Tre  *Euro 24,00*
Three chocolate, salted ice cream and whisky

pane e servizio euro 4,00