

We select seasonal Products and Producers  
from our mountains.

This philosophy would like to convey to you the  
warmth and nature of our lands.

Our pizza is made with wholemeal  
Trentino's flour,  
with Alpine Water and slowly leavened.

Rauhi

## Draft Beers

### Alpin Lager -1550 Birrificio Alpino- 5%alc.

0,2l € 3,5. 0,4l € 6,5

With the purest waters from Madonna di Campiglio. Tastes delicate, light and pleasant to sip.

Allows the feeling of our mountain water's purity. Bottom-fermented beer, tapped in three strokes.

### Ipa -1550 Birrificio Alpino- 5,5%alc.

0,2l € 3,5. 0,4l € 6,5

Fragrant, slightly bitter and with floral flavours. The hops are grown in a small hop-grove in our region,

this is the reason why they have developed important floral notes that give this beer a wonderful aroma.

High-fermentation beer, tapped in one go.

### Strong Ale -1550 Birrificio Alpino- 7%alc.

0,2l € 3,5. 0,4l € 6,5

With Val Rendena honey. Red ale, enveloping and caramelized. The local honey's sweetness is the main note of its bodied and enveloping taste, which hides a clear-cut note. High alcoholic content.

Top-fermented beer, tapped in one stroke.

### Weissbear -Birra del Bosco- 5%alc.

0,3l € 4 0,5l € 7

Persistent foam, for a beer with slightly floral notes on the nose, with fruity nuances of banana and cloves, however not overwhelming.

## Bottled beers

0,33cl € 6,00

**Dolomiti Pils**, Light, floral 4,9%alc.

**Dolomiti Rossa** Hints of Caramel and Berries 6,7%alc.

**Dolomiti Non Filtrata**, Refermented, fruity 5,8%alc.

**Birra del Bosco Froggy Hops Ipa** 6%alc.

Important hopping that gives the beer a "tropical" note

**Birra del Bosco Dark Deer Porter** 5,2%alc.

Top fermented dark beer, unfiltered and unpasteurised, refermented in the bottle

**Birra del Bosco Fox Tail Red Ale** 5,6%alc.

Top fermented red beer, unfiltered and unpasteurised, refermented in the bottle

**Birra del Bosco Pale Whale Ale** 5,3%alc. **GLUTEN FREE**

Top fermented light beer, unfiltered and unpasteurised, refermented in the bottle.

**Birra Freedl Classic NON-ALCOHOLIC**

Craft beer from the Alps, pale. High fermentation, with citrus notes.

## Wines by the glass

Glass

Bottle

### Sparkling

Trentodoc Brut Millesimato

Madonna delle Vittorie

€ 8

€ 45

Brut Rosè Metodo Classico

Pojer e Sandri

€ 10

€ 55

### Chilled wines

Solaris Bianco Lena Piwi "Bio"

Maso Loera

€ 6,5

€ 35

Nosiola IGP

Cantine di Toblino

€ 5

€ 28

Chardonnay Altolago

Madonna delle Vittorie

€ 6

€ 32

Schiava Rosata, Vin dei Molini IGT

Pojer e Sandri

€ 5

€ 28

### Red wines

Teroldego Rotaliano DOC

Marco Donati

€ 6

€ 32

Lagrein Trentino DOP

Madonna delle Vittorie

€ 6,5

€ 35

Pinot Nero Delle Dolomiti IGT

Pojer e Sandri

€ 7

€ 38

### Soft drinks

Coca Cola / Coca Cola Zero 33cl

€ 4

Fanta / Sprite 33cl

€ 4

Chinotto / Cedrata Plose BIO 27cl

€ 5

The Plose BIO Limone/ Pesca 25cl

€ 5

Tonic Water Limestone 20cl

€ 4

Lemonsoda 20cl

€ 4

Fruit Juices Plose BIO 20cl (Apple, Blueberry, Peach)

€ 4

### Microfiltered Spring Water

Still

0,5l € 2

0,75l € 3,5

Sparkling

0,5l € 2

0,75l € 3,5

## To start with... Whet your Appetite

Farmhouse Speck, Fried Bread and Creamy Stracchino Cheese  
€ 8

Polenta of Storo, Chanterelles Mushrooms and Vezzena Cheese Sauce  
€ 6

Smoked Char Fish Roulade, with Local Cream Cheese and Cucumber  
€ 8

Mountain French Fries with Lemon Maionnaise  
€ 6

Fried Pleurotus Mushrooms and Cheese Fondue  
€ 6

All Appetizers on the Table € 32

## Selection of Cheeses and Cured Meats

Selection of Local Organic Cheeses,  
"Ricotta Cow Cheese, Casolet,  
Vezzena from Mountain Pastures,  
Peccorino from Velturmo,  
Trentingrana Aged 30 months,  
Cow Blue Cheese" Aged 4 Months  
Sweet Bread and Compotes  
3 types € 14 / 6 types € 22

Selection of Cured Meats  
"Speck 12 months, Trentino Parma Ham,  
Venison Salami, Pancetta,  
Traditional Cured Salted Beef,  
Mortandela"  
served with mixed pickled vegetables  
3 types € 16 / 6 types € 24

## Aperitifs

Trentodoc Brut Millesimato  
Madonna delle Vittorie  
€ 8

Brut Rosè Metodo Classico  
Pojer e Sandri  
€ 10

Spritz  
Campari / Aperol  
€ 7

Zero alcool Spritz  
€ 5

Gin e Tonic di Montagna  
with Limestone  
M Di Gin / Gin Luz / Gin Vento  
€ 12 € 14 € 16

Alpine Gin Tonic  
Zero Alcohol Gin  
Virginia Gin Roner  
€ 10

Americano Trentino  
Vermouth Altolago  
and Amaro Marzadro  
€ 10

Mountain Negroni  
Vermouth and Amaro  
with Gin Luz  
€ 12

## Appetizers

Salads and Vegetables  
with Mozzarella Fior di Latte Trentina  
€ 14

Confit Rainbow Trout Salad, Trout eggs,  
Green Apple and Walnut Pesto  
€ 16

“Rendena” Beef Classic Tartare,  
Mayonnaise Sauce with Fennel Salad  
90 gr. € 18 | 150 gr. € 24

Soft Fried Valley Egg, Porcini Mushrooms,  
Cheese Fondue and Queen’s Garlic  
€ 16

Oven-baked seasonal vegetables au gratin  
with aromatic herbs  
€ 16

Choose Extra Virgin Olive Oil  
for Bread

Unfiltered Evo Oil  
€ 3

Evo Garda D.O.P.  
€ 5

Evo Monocultivar Casaliva  
€ 7

Our Bread is prepared using Traditional Methods

Cover charge € 3

## First Courses

Tagliolini Home Made, Lemon, Parsley and Coregone Fish of Lake

€ 18

Creamed Barley with Porcini Mushrooms, Blueberries and Mountain Celery

€20

Spinach Dumplings, Casolet Cheese Cream and Sautéed Chanterelles

€ 16

Potato Gnocchi with Black Truffle, Butter and Trentingrana 30 Months

€ 22

Spaghetti with Datterino Tomato Sauce and Basil

€ 16

Rigatoni "Felicetti" Carbonara style, 100% Trentino

(Bacon, Egg and Pecorino Cheese)

€ 18

\*We always choose Seasonal Produce or Short Supply Chain Produce,  
with special regard to Food Sustainability

Cover charge € 3

## Main Dishes

Alpine Char Fish Meuniere Style, Hay  
with Sauteed Red Turnip Salad

€ 28

Grilled Black Angus Beef Steak,  
Eggplant Grill with Thyme and Apricot BBQ Sauce

€ 26

Rabbit leg with Porcini Cacciatora Style, Polenta of Storo

€ 26

Medallions of Roast Venison, Pumpkin Puree and Red Currant Compote

€ 30

Half Deviled Chicken with Tomato Chutney  
and Potato Salad Trentino Style

€ 24

Large plate of "Scottish" dry-aged Ribeye Steak, Larch Pepper  
with Sauces and Seasonal Side Dishes

gr. 800

"To share"

€ 82

Our meats are of controlled origin  
from Non-Intensive Breeding

Cover charge € 3

## Usual pizzas

### Margherita

Organic Tomato, organic Fior di Latte mozzarella, Evo Garda DOP oil and Basil

€ 9

### Napoli

Organic Tomato, organic Fior di Latte mozzarella, fillets of Mediterranean anchovies and oregano

€ 10

### Romana

Organic Tomato, organic Fior di Latte mozzarella, fillets of Mediterranean anchovies, capers

€ 11

### Diavola

Organic Tomato, organic Fior di Latte mozzarella, Spicy Salami and Olives

€ 11

### Tonno e Cipolla

Organic Tomato, organic Fior di Latte mozzarella, Tuna in Evo Oil and Red Onions

€ 12

### Capricciosa

Organic Tomato, organic Fior di Latte mozzarella, cooked ham, artichoke wedges and mushrooms

€ 13

### Quattro Stagioni

Organic Tomato, organic Fior di Latte mozzarella, cooked ham, artichoke wedges, Champignon and Olives

€ 13

### Formaggi di Malga

Organic Tomato, organic Fior di Latte mozzarella, Mountain Cheeses and Blue Cheeses

€ 11

### Vegetariana d'Estate

Organic Tomato, organic Fior di Latte mozzarella, Peppers, Spinach, Zucchini, Cherry Tomatoes with Rocket Salad

€ 13

### Calzone

Organic Tomato, Organic Fior di Latte mozzarella, Sautéed Champignon Mushrooms, Cooked Ham

€ 14

### La Rossa

Lots of Organic Tomatoes, Garlic, Oregano and Casaliva Evo

€ 7

Simple additions € 2

Addition of: Speck, Pancetta, Parma Ham, Carne Salada € 3

Addition of: Black Truffle € 6

**Lactose-free Mozzarella and Gluten free pizza dough are available.**

Cover charge € 3

## Mountain Pizzas

### Piccadilly

Lots of Organic Tomato, Artichoke cream, cooked ham, Stracciatella Cheese after cooking  
€ 16

### Salsiccia del Bleggio

Organic Fior di Latte mozzarella, Sausage, Trentingrana cheese and Mugolio vinegar  
€ 13

### Val di Gresta

Organic Tomato, organic Fior di Latte mozzarella, Potatoes, Bacon and "organic" Egg fried  
€ 14

### Val Genova

Organic Tomato, organic Ricotta cheese, Wild Herbs, Pesto and Pancetta  
€14

### Sarca

Organic Fior di Latte mozzarella, Spinach, Smoked Trout after Cooking and Lemon Oil  
€16

### Val di Non

Organic Fior di Latte mozzarella, Sprezza Cheese, Golden Apple, Speck and Walnuts  
€ 14

### Prosciutto Crudo del Maso

Lots of Organic Tomato, Porcini mushrooms, smoked ricotta cheese, Local Parma Ham  
€ 16

### Sole d'Estate

Organic Tomato, Organic Fior di Latte mozzarella, Fried Aubergines and Trentingrana Cheese with Basil  
€ 15

### Tartufo

Alpine cheeses, lard and Black Truffle after Cooking  
€ 22

### Val Brenta

Organic Tomato, Organic Fior di Latte Mozzarella, Sauteed Chanterelles, Local Salted Meat with After Cooking  
€ 16

### Campiglio

Organic Tomato, Local Gorgonzola Cheese and Local Speck Ham After Cooking  
€ 14

Simple additions € 2

Addition of: Speck, Pancetta, Parma Ham, Carne Salada € 3

Addition of: Black Truffle € 6

**Lactose-free Mozzarella and Gluten free pizza dough are available.**

Cover charge € 3

## Dessert

Apple Tart Tatin and Vanilla Ice Cream  
€ 10

Raspberry Creme Brulee  
€ 10

Soft Gianduia Chocolate with Red Fruits  
€ 12

Traditional Apple Strudel  
with Italian Chantilly Cream  
€ 8 to Portion / € 38 gr 600 Whole Strudel at the Table

Green Apple Sorbet and Homemade Marshmallow  
€ 6

“Alcoholic” Lemon Sorbet  
€ 6

Seasonal Fruit  
€ 8

Selection of Home Made Biscuits  
“Sbrisolona”, Chocolate, Spices and Hazelnuts  
€ 8

Ice Cream  
Chocolate or Vanilla  
€ 5

## Coffee bar

Espresso	€ 2
Ginseng/Barley coffee	€ 2,5
Americano coffee	€ 2
Coffee with alcohol	da € 3
English Breakfast Tea	€ 5
Herbal tea Pompadour (Alpine Herbs, Berries, Lemon and Ginger, Chamomile)	€ 5

We inform our welcome guests that the products and dishes prepared and administered in this exercise, may contain ingredients or adjuvants considered allergens.

Please ask our staff for any clarification; we have our own information pantry.

Products marked with \* are prepared with fresh ingredients with temperature reduction to -21.