

Eating is a necessity, tasting an art

| FIRST COURSES |

Zibello raw ham with burrata from Puglia	€ 15,00
Mediterranean Poke Bowl cherry tomatoes, buffalo mozzarella, olives, oregano, couscous, cardoncelli mushrooms	€ 16,00
Caprese with Carasau bread	€ 14,00
Beef tartare (100 gr.) egg custard, sweet and sour onion, truffle, hazelnuts	€ 24,00
Goat cheese mousse guacamole, oregano, broccoli, sweet and sour cauliflower, lime zest	€ 17,00

| FIRST COURSES |

Speckknödel coleslaw, melted butter, parmesan cheese	€ 15,00
Schlutzkrapfen melted butter, parmesan cheese, chives	€ 15,00
Tagliolini sea bream tartare, spring onions, fennel seed powder	€ 17,00
Risotto with porcini mushrooms, parmesan fonduta	€ 18,00
Plin spinach, ricotta cheese, chanterelle sauce	€ 17,00

| PINSA |

Pinsa Culatello fior di latte, Zibello raw ham	€ 15,00
Pinsa buffalo tomato, buffalo mozzarella, cherry tomato, basil	€ 14,00
Pinsa salmon smoked salmon, pesto, stracciatella cheese	€ 15,00
Pinsa fior di latte fior di latte, tomato	€ 13,00

Midday grilled delights

| FRESH OFF THE GRILL |

Saddle of beef 500 gr.	€ 35,00
Veal cutlets 300 gr.	€ 23,00
Beef tagliata 200 gr.	€ 23,00
Grilled Tomino cheese	€ 18,00
Grilled octopus	€ 23,00
Filet of venison	€ 28,00
Salmon trout	€ 25,00
South Tyrolean beef burger bacon, tomato, salad, sweet and sour onion	€ 22,00
Wagyu Burger bacon, tomato, salad, sweet and sour onion	€ 27,00

| SIDE DISHES |

roasted potatoes	steamed vegetables	french fries
mixed salad	grilled corn	

Two side dishes are included, additional at € 6,00 each.

| EXTRA |

Sauteed chanterelles € 11,00