



*...Trentino in table and more...*



<i>Venison carpaccio* with rucola and Trentingrana</i>	13
<i>Trout marinated with oil, vinagre, carrots, onion and celery</i>	9
<i>House starter (mixed ham and deer pate)</i>	14
<i>Carne salada carpaccio with rucola and smoked ricotta</i>	10
<i>Stracciatella di burrata with truffled honey, tomatoes and rucola <sup>[v]</sup></i>	11
<i>Potato pancake with cabbage, speck, luganega (pork salami) and natural ham</i>	12
<i>Pumpkin flan with Casolèt cheese fondue and crispy guanciaie <sup>[v]</sup></i>	11
<i>Local assorted cheese plate (Vezzena - Puzzone di Moena - Trentingrana - Casolèt della val di Sole - alto atesino)</i>	12
<i>Strangolapreti (traditional spinach gnocchi in melted butter and sage) <sup>[v]</sup></i>	9
<i>Blueberry tagliatelle with roe ragù*</i>	10
<i>Canederlotti with "Puzzone di Moena" cheese</i>	9
<i>Handmade ravioli with radicchio and speck <sup>[v]</sup></i>	13
<i>Pumpkin gnocchi with butter and poppy seeds <sup>[v]</sup></i>	10
<i>Spaghetti "Due Mori" (speck, onions, tomatoes and olive oil, slightly spicy)</i>	9
<i>Home-made garganelli pasta with sausage, mountain pine and cheese foam <sup>[v]</sup></i>	12
<i>Grilled carne salada (local speciality - beef slice marinated in herbs and wine)</i>	9,50
<i>The polenta with porcini, chanterelle, grilled cheese and luganega <sup>[v]</sup></i>	19
<i>Venison stew* with polenta from Storo</i>	14
<i>Lamb chops* with pot erbs</i>	17
<i>Irish Angus beef with rucola</i>	17
<i>Veal escalopes with Mt. Baldo black truffle</i>	15
<i>Ostrich filet with rosemary</i>	15
<i>Side dishes 4-4,50</i>	<i>Daily dessert 4,50-6,50</i>

Cover charge € 2,50

[v]= vegetarian dish or which can be made vegetaria  
allergic log book is available at the counter case"

\*The main ingredients can be frozen



ZONE Ospiti Ristorante Due Mori  
Spaghettaiduemori

The



## TASTING MENU

(min 2 people)

*Carne salada carpaccio with rucola and smoked ricotta*  
*(Trentino speciality: thin beef slice marinated in herbs wine)*

*Strangolapreti*

*(Traditional spinach gnocchi in melted butter and sage)*

*Venison stew with polenta from Storo*

*Apple strudel with fresh cream*

*½ litre of water*

*Glass of Teroldego D.O.C Trentino*

*Coffee*

*35.00*

## VEGETARIAN MENU

*Stracciatella di burrata with small tomatoes and rucola salad*

*Strangolapreti*

*(Traditional spinach gnocchi in melted butter and sage)*

*Local grill cheese with polenta and vegetables*

*Apple strudel with fresh cream*

*½ litre of water*

*Glass of Teroldego D.O.C Trentino*

*Coffee*

*32.00*