



<i>Venison carpaccio* with rucola and Trentingrana</i>	15
<i>Trout marinated with oil, vinagre, carrots, onion and celery</i>	10
<i>House starter (mixed ham and deer pate)</i>	15
<i>Carne salada carpaccio with rucola and smoked ricotta</i>	13
<i>Stracciatella di burrata with truffled honey, tomatoes and rucola ^[v]</i>	12
<i>Potato pancake with cabbage, speck, luganega (pork salami) and natural ham</i>	15
<i>Cauliflower flan with roasted prawns*, crunchy leek and olive powders ^[v]</i>	14
<i>Local assorted cheese plate (Vezzena – Puzzone di Moena – Trentingrana – Casolèt della val di Sole – alto atesino)</i>	14

<i>Strangolapreti (traditional spinach gnocchi in melted butter and sage) ^[v]</i>	13
<i>Blueberry tagliatelle with roe* ragù</i>	15
<i>Canederlotti with "Puzzone di Moena" cheese ^[v]</i>	13
<i>Homemade ravioli filled with mascarpone and mortadella, served with a pine pistachio pesto</i>	15
<i>Spaghetti "Due Mori" (speck, onions, tomatoes and olive oil, slightly spicy)</i>	13
<i>Garganelli pasta with pino mugo, luganega and Trentingrana foam ^[v]</i>	13
<i>Topinambur cream, marinated trout, dried cherry tomato pesto ^[v]</i>	12

<i>Grilled carne salada (local speciality - beef slice marinated in herbs and wine)</i>	12
<i>The polenta with porcini, chanterelle, grilled cheese and luganega ^[v]</i>	19
<i>Venison stew* with polenta from Storo</i>	18
<i>Baked lamb chops with pot erbs*</i>	22
<i>Irish Angus beef with rucola</i>	22
<i>Ostrich filet with rosemary</i>	19
<i>Side dishes 5-7,50</i>	<i>Daily dessert 4,50-7,50</i>

Cover charge € 2,50

^[v]= vegetarian dish or which can be made vegetarian
The allergic log book is available at the counter case"
*The main ingredients can be frozen

For tables of more than 6 people, separate invoices will not be issued



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 *38.00 per person*
rather than 50.00

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 *38.00 per person*
rather than 50.00