



Trentino in table and more



Due Mori
ANTICA TRATTORIA

STARTER

<i>Carne salada carpaccio with rucola and smoked ricotta</i>	13
<i>Stracciatella di burrata with truffled honey, tomatoes and rucola</i> ^[v]	12
<i>House starter (mixed ham and deer pate)</i>	15
<i>Potato pancake with cabbage, speck, luganega (pork salami), natural ham, grana cheese</i>	15
<i>Pumpkin flan with Casolèt cheese fondue and crispy speck</i> ^[v]	15
<i>Venison carpaccio* with rucola and Trentingrana</i>	15
<i>Trout marinated with oil, vinagre, carrots, onion, celery and rasins</i> 	11
<i>Local assorted cheese plate</i> (Alle erbe – Puzzone di Moena – Vezzena – Casolèt della val di Sole – al pepe)	14

FIRST COURSE

<i>Strangolapreti (traditional spinach gnocchi in melted butter and sage)</i> ^[v]	12
<i>Spaghetti "Due Mori" (speck, onions, tomatoes and olive oil, slightly spicy)</i>	13
<i>Canederlotti with "Puzzone di Moena" cheese</i> ^[v]	13
<i>Blueberry tagliatelle with roe ragù*</i>	15
<i>Maccheroncini pasta with sausage, mountain pine and cheese foam</i> ^[v]	14
<i>Pumpkin- Tortelli with alpin butter, sage and amaretto</i> ^[v]	16
<i>House soup with spelt, legumes and rosemary</i> ^[v] 	13
<i>Tyrol style spätzle with cream and speck</i> ^[v]	10

MAIN COURSE

<i>Grilled carne salada, beans cooked with speck</i> (local speciality - beef slice marinated in herbs and wine)	14
<i>Venison stew* with polenta from Storo</i>	18
<i>Polenta with porcini, chanterelle, grilled cheese and luganega</i> ^[v]	19
<i>Irish Angus beef with rucola</i>	22
<i>Local Ostrich filet served with Teroldego wine sauce and rosemary</i> 	23
<i>Pork shin with polenta and crauti</i>	16
<i>Seabass* filet served with potatoes cream and caramel onions</i>	15

Side dishes 5-8

Daily dessert 6-8

^[v] = vegetarian dish or which can be made vegetarian

* = the main ingredients can be frozen

Cover charge € 2,50



= low calories dish

The allergenic log book is available at the counter case

FORT 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

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