



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 ^[v]</i>	12
<i>House starter (mixed ham and venison pate)</i>	18
<i>Potato pancake with cabbage, speck, luganega (pork salami), natural ham, grana cheese</i>	15
<i>Bell pepper flan on Sabbionara cream cheese and black olives crumble ^[v]</i>	15
<i>Venison ham* with Trentingrana cheese and orange oil</i>	15
<i>Trout marinated with oil, vinagre, carrots, onion, celery</i> 	11
<i>Local assorted cheese plate (Puzzone di Moena – Vezzena – Casolèt– Sabbionara)</i>	14

FIRST COURSE

<i>Strangolapreti (traditional spinach gnocchi in melted butter and sage) ^[v]</i>	12
<i>Spaghetti "Due Mori" (speck, onions, tomatoes and olive oil, slightly spicy)</i>	13
<i>Canederlotti with "Puzzone di Moena" cheese ^[v]</i>	13
<i>Blueberry tagliatelle with roe* ragù</i>	15
<i>Radiatori pasta with creamed black cabbage, cherry tomatoes and wild garlic crumble ^[v]</i> 	15
<i>Hand-made ravioli filled with Taleggio and chestnuts, served with red onions ^[v]</i>	15
<i>Trentino onions soup ^[v]</i>	13
<i>Paccherini with local salmon-trout, vodka, cream and tomatoes</i>	13

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 ^[v]</i>	19
<i>Irish Angus beef with rucola</i>	22
<i>Local Ostrich filet served with Teroldego wine sauce and rosemary</i> 	23
<i>Herb marinated lamb chops*</i>	23
<i>Tuna* steak served with cherry tomatoes sauce olives and capers</i>	19

Side dishes 6-8

Daily dessert 6-9

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

* = the main ingredients can be frozen

Cover charge 3

Some cheeses we serve are made with raw, unpasteurized cheese.

 = low calories dish

The allergic 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

(min 2 people)

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