










## Special lunch

Potato sphere, codfish, red cabbage, and pomegranate	EURO 18
Trentino Angus millefeuille with porcini cream, late radicchio and licorice reduction	EURO 22
Roasted chestnut cream, black truffle and coffee breadstick 	EURO 16
Matt Felicetti spaghetti with beetroot water, anchovies, burrata and hazelnuts 	EURO 17
Risotto with savoy cabbage, cotechino (spiced pork sausage), orange and almond milk 	EURO 18
Homemade pork ravioli with black cabbage and beans 	EURO 18
Speck canederli in beef broth, chive oil, and smoked foam 	EURO 16
Deer loin with roasted pumpkin purée, pak choi and Teroldego wine	EURO 27

## Easy lunch

 LA PIZZA AL TEGAMINO Soft dough with tomato, fior di latte, basil, olive powder and hot-smoked trout	EURO 16
OUR GOURMET HAMBURGER Molche bread (traditional bread made with olive press residue), organic Trentino beef, burrata, tomato chutney, basil and bacon	EURO 22
 TORTEL DI PATATE (traditional crispy potato cake) Our gourmet version	EURO 14

 *Dishes that can be adapted for vegetarians*



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## Dessert

Chocolate and hazelnut sbrisolona, 70% dark chocolate ice cream and mandarin	EURO 9
Apple soufflé with caramel and pecans	EURO 9
Our Zelten with mulled wine and apple sorbet	EURO 9
Berry mousse with white chocolate and allspice	EURO 9