

TASTING MENUS

SEASON

Carne salada with herb-marinated chanterelles and arugula-orange cream

Green asparagus ravioli ^(1,3,7) with sous-vide egg, Grana, brown butter, and black summer truffle from Acqualagna

Twice-cooked pork tenderloin ^(7,9,12) with mashed potatoes and crispy black cabbage

REGION

Sous-vide egg ^(3,7) in Storo flour crust, on Casolet fondue from Val di Rabbi with black summer truffle from Acqualagna

Cajoncìe ^(3,7,8): half-moon ravioli potato, spinach, and smoked ricotta half-moon pasta with brown butter with black summer truffle from Acqualagna

Deboned rabbit ^(3,7,9,12) in traditional Trentino style with Storo polenta soufflé and Grana

WILD

Duck speck on lamb's lettuce with orange and balsamic vinegar

Homemade tagliatelle ^(1,3,9,12) with venison ragù, Parmigiano from "Rossa" cows, and juniper air

Venison fillet wrapped in speck ⁽⁹⁾ with braised red cabbage

Season Menu: €55

Region Menu: €55

Wild Menu: € 60

STARTERS

Crostini with Rendena lard ^(1,11) acacia honey, and black pepper, €10

Aubergine parmigiana-style tart ⁽⁷⁾ with fresh tomato sauce and Grana foam, €14

Sous-vide egg ^(3,7) in Storo flour crust on Casolet fondue from Val di Rabbi with black summer truffle from Acqualagna, €16

“Trout cappuccino” in a glass ^(4,6,7): salmon trout strips in soy sauce with red onion from Cannara, potato foam, and crispy smoked trout, €16

Carne salada with herb-marinated chanterelles and arugula-orange cream, 18€

Duck speck on lamb’s lettuce with orange and balsamic vinegar, €16

FIRST COURSES

Homemade tagliatelle ^(1,3,9,12) with venison ragù, parmigiano from “Rossa” cows, and juniper air, €22

Cajoncie ^(3,7,8): half-moon ravioli potato, spinach, and smoked ricotta half-moon pasta with brown butter with black summer truffle from Acqualagna, €22

Cuttlefish ink ravioli ^(1,3,14) with mussel and cannellini bean filling, delicate garlic cream and confit cherry tomatoes, €22

Green asparagus ravioli ^(1,3,7) with sous-vide egg, Grana, brown butter, and black summer truffle from Acqualagna, €22

MAIN COURSES

Sardine trilogy ⁽⁴⁾: gratinated with tomato and capers, in saor Venice-style, and Sicilian-style sardine cake, €24

Twice-cooked pork tenderloin ^(7,9,12) with mashed potatoes and crispy black cabbage, €26

Deboned rabbit ^(3,7,9,12) in traditional Trentino style with Storo polenta soufflé and Grana, €25

Twice-cooked guinea fowl breast ^(7,9,12) with mashed potatoes and seasonal vegetables, €28

Sea bass fillet Livorno-style ⁽⁴⁾ with tomato, olives, capers, and pine nuts, delicately scented with garlic, served with crushed potatoes and extra virgin olive oil, €32

Venison fillet wrapped in speck ⁽⁹⁾ with braised red cabbage, €35

NOTES

Sous-vide or CBT: low-temperature cooking

*: In certain seasons or due to limited availability, some products may be frozen.

All dishes are prepared using fresh ingredients and, for logistical reasons and to ensure high quality, are blast-chilled and stored at low temperature.

For allergen information, please ask our service staff.