

# Cicchetti ladini until 7:00 pm

Pickled Alpine Cheese with mountain local herbs (homemade)

Stuffed pumpkin flower with mint chickpea cream

Chunks of Trout on toasted bread

Crispy polenta with wild Porcino mushroom

Crispy polenta with local Sausage

Crispy polenta cuttlefish ink with cod fish cream

Fried Tircle stuffed with local sausage (homemade raviolo)

Mini bun with carne salada, rocket and Trentingrana flakes

Mini hamburger

Mini bruschetta with golden chanterelles

Mini bruschetta with puzzle cheese and crispy speck

Prawn in beer tempura with orange mayonnaise (Organic)

## PIATTO 50.12

€ 12 3 cicchetti of your choice

# Antipasti

Plate with local cold cuts and Alpine cheeses (for 2 person)

Amberjack tartar

Raw marinated salmon on a fresh vegetable pillow with cranberry/  
bluberry sauce

Black Angus tartare with egg yolk (Organic) and Worcestershire  
sauce

Caprese with mozzarella Fior di Latte

Bruschetta with puzzone cheese and crispy speck

Black Angus Salted meat and Trentingrana Cheese flakes

Smocked Duck speck

Fresh vegetable tempura



## Primi

Home-made alpine spruce tagliatelle with Porcini mushrooms

Nettle potato gnocchi home-made with variety of aromatic Alpin cheeses  
and truffle Carpaccio

Homemade Ravioloni with fresh Scampi

Teroldego risotto with crispy pumpkin

“Real” Carbonara  
Crispy stripes of guanciale, red egg yolk and pecorino romano D.O.P.

Quadris of canederli homemade  
Alpin hay, wild mushrooms, red beets, puzzone cheese

Homemade The Sora 50.12 creamy soup  
fennel, leek, Trentino apple

## Secondi

Organic Char fillet with mountain herbs served with green asparagus

Beef fillet with bouquet of seasonal vegetables (200gr)

Lamb chops with Alpin herbs served with potatoes and cranberry sauce

Baked prawns on a bed of polenta

Pork knuckle with polenta and wild mushrooms

Venison goulash with speck canederli

Whisked polenta with local sausage and wild mushrooms

Sliced beef with rocket and parmesan Trentingrana cheese  
served with vegetables

## Insalate

Trentin salad

Mixed leafy greens, crispy speck, apple and trentingrana flakes

Sfiziosa salad

Mixed leafy greens, mini mozzarella balls, berries and fresh tomatoes

Mix salad

Mixed leafy greens with fresh plum tomatoes

## Contorni - Side dishes

Fresh Grilled vegetables

Baked potatoes / French fries

Yellow Polenta

Wild Mushrooms



-Fatti in casa- Dolci -Homemade-

Chocolate souffle and locally made vanilla ice cream

Tiramisù 50.12 Gluten free, organic eggs

Panna cotta al bombardino Gluten Free

Apple strudel homemade with locally made vanilla ice cream

Sacher cake 50.12

Artisan pistachio truffle ice cream

Homemade Cheesecake