BELSOGGIORNO
homemade & tradition

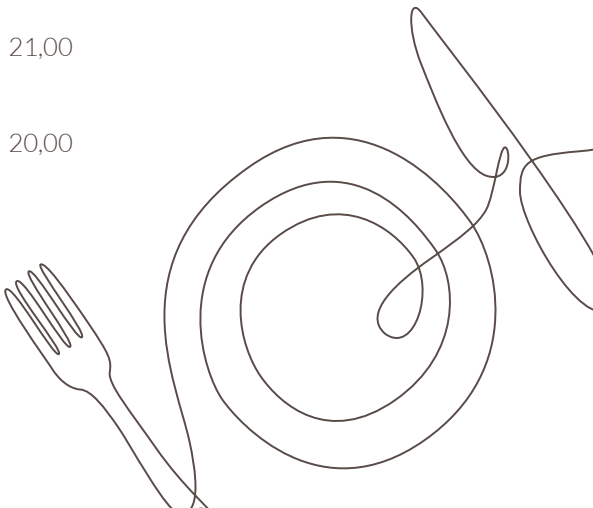
MENÜ
RESTAURANT

TO START...

Charcuterie board with local cheeses and cold cuts	10,00 - 18,00
Carpaccio of cured meat with beans	14,00
Selection of cheeses with home made onion marmelade	14,00
Prosciutto and melon (in season)	13,00

NOT ONLY PASTA...

Soup of the day	8,00
Pasta of the day	10,00
Canederli dumplings with speck, melted butter and Trentingrana cheese	9,50
Canederli dumplings with farmhouse cheese	10,00
Fresh tagliatelle pasta with speck and porcini mushrooms	12,00
Fresh tortellini with porcini mushrooms	13,00
Half-moon ravioli with provolone and speck	10,00
Carnaroli risotto with radicchio, Teroldego (min 2 people, 20-minute cooking time)	21,00
Carnaroli risotto with Golden apple and speck strips (min 2 people, 20-minute cooking time)	20,00



FISH, MEAT AND...

Filet of beef with green peppercorn sauce*	23,00
Sliced beef steak with rosemary*	20,00
Filet of pork with apple balsamic vinegar*	16,00
Escalope of pork with speck and sage*	14,00
Escalope of port with chips	15,00
Fillet of salmon trout with alpine herbs*	15,00
Farm style cheese on the grill*	14,00

***served with potatoes and vegetable of the day**

FROM THE GARDEN

Val di Non salad with apples and speck	9,00
Salad with radicchio, tuna, egg and rocket	10,00

SWEET TEMPTATION

Apple strudel	4,50
Linzer torte	5,00
Walnut and choccolate cake	6,00
Tiramisù	4,50
Pannacotta with berries | chocolate | caramel	4,50
Semifreddo	5,00
Vanilla ice cream with berries	5,50

you can request this dish in a gluten-free version

vegetarian dish

MENU OF THE DAY

Lunch	25,00
Dinner	28,00

Dear Guests, please note that the restaurant uses flash-frozen products if necessary.

Some dishes on the menu contain allergens. You can ask the dining room staff to c onsult the allergen register to find out which foods and drinks contain them.