## BELSOGGIORNO



## TO START...

(8) Charcuterie board with local cheeses and cold cuts
$8,00-15,00$
(8) Carpaccio of cured meat with beans 9,50
(1) Selection of cheeses with home made onion marmelade
(8) Prosciutto and melon

## NOT ONLY PASTA...

(D) Soup of the day
( Canederli dumplings with speck, melted butter and8,50 Trentingrana cheese
(v) Canederli dumplings with farmhouse cheese
(e) "Felicetti" fusilli pasta in the Val di Non style7,50
(D) Fresh tortellini with porcini mushrooms ..... 10,00

Half-moon ravioli with provolone and speck 9,50(造) Carnaroli risotto with radicchio, Teroldegolo
( $\min 2$ people, 20 minute cooking time)
Carnaroli risotto with Golden apple and speck strips
(min 2 people, 20 minute cooking time)

## FISH, MEAT AND...

(8) Filet of beef with green peppercorn sauce* ..... 17,00
(8) Sliced beef steak with rosemary* ..... 16,00
(i8) Filet of pork with apple balsamic vinegar* ..... 12,00
(8) Escalope of pork with speck and sage* ..... 12,00
(8) Escalope of port with chips ..... 12,00
(8illet of salmon trout with alpine herbs* ..... 12,50
(D) Farm style cheese on the grill* ..... 11,00
*served with potatoes and vegetable of the day
FROM THE GARDEN
(:3) Val di Non salad with apples and speck ..... 9,00
Salad with radicchio, tuna, egg and rocket ..... 10,00
SWEET TEMPTATION
(1) (B) Apple strudel ..... 3,50
(D) Linzer torte ..... 4,50
(D) (B) Sacher torte ..... 4,50
(1) (: ..... 4,00
(1) (:8) Pannacotta with berries | chocolate | caramel ..... 4,00
(1) (:) Semifreddo ..... 4,00
(0) (3) Vanilla ice cream with berries ..... 5,00

(:0) you can request this dish in a gluten-free version
(D) vegetarian dish

