



## APPETIZERS

**APPETIZER OF THE HOUSE** 12€  
Tasting of local products

**MARINATED BEEF WITH HONEY,  
TOASTED ALMONDS, BALSAMIC  
VINEGAR REDUCTION AND CRISPY  
PARMIGIANO REGGIANO** 14€

**GRILLED TOMINO CHEESE ON A  
RED CABBAGE AND APPLE SALAD  
WITH A TOASTED SPELT BREAD** 11€

## FOR A QUIK MEAL

**SALAD #1** 12€  
Green salad, red chicory, carrots, tomato, burrata  
and raw ham

**SALAD #2** 12€  
Green salad, grilled chicken breast, grana flakes  
and yogurt based sauce

**CHEESE BURGER WITH FRENCH  
FRIES** 15€  
Bun bread, beef burger (200gr), cheese, lettuce,  
tomato, caramelized onion, mustard mayonnaise

## FIRST COURSES

**POTATO GNOCCHI CADORE-STYLE** 10€  
Smoked ricotta, melted butter and poppy seeds

**LARGE TAGLIATELLE WITH RED  
DEER RAGOUT** 12€

**CASUNZIEI AMPEZZANI WITH  
MELTED BUTTER AND SAGE** 10€  
Raviolo stuffed with beetroot

**TRIS DI CANEDERLI WITH  
MELTED BUTTER** 11€  
Mixed of large bread dumplings with speck, cheese  
and beetroot

**IGP PACCHERI PASTA WITH  
DUCK RAGOUT AND BLISTERED  
CHERRY TOMATOES** 13€

**STUFFED GNOCCHI WITH  
AGRETTI AND STRACCHINO  
CHEESE, SCENTED WITH SAGE,  
TOPPED WITH WALNUT  
CRUMBLE** 12€

**IGP VERMICELLI PASTA WITH  
BLACK GARLIC, EXTRA VIRGIN  
OLIVE OIL AND FRESH CHILI  
PEPPER** 14€

Some products may be frozen at source.

The dishes on this menu may contain allergens,  
ask the dining room staff for information



## SECOND COURSES

**WOODLAND PLATE** 18€  
Sausage, grilled cheese, polenta and mushrooms

**BRAISED RED DEER IN RED WINE SAUCE WITH POLENTA AND MUSHROOMS** 20€

**GRILLED CHEESE WITH SPECK AND SIDE DISH OF POLENTA AND CABBAGE WITH FENNEL SEEDS** 15€

**SLOW COOKED VEAL SHOULDER ROAST FROM FASSONA BEEF** 16€

**SLOW COOKED BRAISED VEAL CHEEK WITH BAROLO WINE SAUSE** 20€

**EGGS, CADORE - STYLE POTATOES AND SPECK** 14€

**SLICED BEEF STEAK WITH CITRUS-INFUSED DEMI-GLACE** 20€

## DESSERT

**DESSERT OF THE DAY** 5€

**COVER** 2€

## SIDE DISHES

**SIDE DISHES AT THE BUFFET** 6€

**BAKED POTATOES** 5€

**FRENCH FRIES** 5€

**POLENTA** 5€

**MUSHROOMS** 6€

## DRINKS

**MINERAL WATER 0,75L** 3€

**HOUSE RED WINE 0,75 L** 12€  
Cabernet Franc

**HOUSE WHITE WINE 0,75 L** 12€  
Sauvignon

**FOR THE WINES OF OUR CELLAR DO NOT HESITATE TO ASK OUR STAFF FOR THE WINE LIST**