



Monday, 02nd May 2022

Our Chef has selected for you today:

Red Wines		
8561	Fojaneghe (Merlot, Cabernet, Teroldego) Masi/Bassi Fedrigotti	€ 25,00
8574	Novicello Rosso Istituto Agrario Fondazione Mach S. Michele all'adige (TN)	€ 25,00
8563	Lagrein Riserva Weingut Carlotto Ferruccio Ora (BZ)	€ 28,00

White Wine		
8117	Pinot Bianco Schulerhauser Kellerei St. Michael Eppan Appiano (BZ)	€ 22,00
8550	Kerner Cantina Manni Nossing Bressanone (BZ)	€ 25,00
8554	Chardonnay Riserva St.Valentin Kellerei St. Michael Eppan Appiano (BZ)	€ 39,00

Rose Wine		
8580	Pinot Nero Rosè Kellerei St. Michael Eppan Appiano (BZ)	€ 21,00
10281	Franciacorta Rosè Saten Millesimato 2017 Azienda Agricola Le Marchesine Passirano (BS)	€ 38,00

Champagne e Spumanti		
8570	Franciacorta Brigantina Saten Millesimato 2017 Azienda Agricola Le Marchesine Passirano (BS)	€ 38,00

To begin

Carne Salada with Mushrooms and Pickles

First course

Fusilloni with Shrimp, Pesto and Pachino Tomatoes

or

Pizzocheri

or

Traditional Dumplings in Broth

Second course

The Alpine Burger with Speck and Casolet Cheese

or

Grilled Salmon with Flavoured Bread

or

Caprese Mozzarella

Our Dessert Selection

Red Fruits Panna Cotta

If you have special dietary needs or some desire, we will do the possible to satisfy you!

"Buon Appetito" from the Ravelli family and the team