

Starter

QUENELLE

Alpine cottage cheese, Christian Forte organic
beekeeping honey and crunchy almonds 7|13
12,00

STRUDEL SALATO

Caramelized red onions and aged stracchino cheese
fondue from the Piccolo Brite dairy in Cortina 1|3|7
12,00

TARTARE

Of beets, delicate gorgonzola mousse and chives |7
12,00

INSALATINA TIPICA

Vinigo cabbage salad, crispy Carpano speck and
cumin
12,00

SELECTION OF COLD CUTS

14,00

SELECTION OF KMO CHEESES

From dairy Piccolo Brite Cortina and organic compotes
from Alta Quota in conserva |7
16,00

CARPACCIO

Venison, red fruits, hazelnuts and sprouts |13
16,00

First Course

CASUNZIEI

Typical ravioli stuffed with red beet, butter and poppy
seeds 1|3|7
14,00

CANEDERLI

Homemade typical bread dumpling with cheese,
pressed and grilled 1|3|7
15,00

CANEDERLI

Homemade typical bread dumpling with speck and
cabbage cadorina-style 1|3|7
15,00

TAGLIATELLE

Homemade egg pasta with local beef ragout cooked
at low temperature 1|3|8
15,00

GNOCCHI

Of red beet, butter and smoked ricotta cheese from
Talamini local farm 1|7
15,00

SPAGHETTINO

Ampezzo traditional recipe with onions and
crispy bread 1|7|
14,00

PACCHERO

Local sausage, wild fennel and pecorino cheese 1|7|8
16,00

SOUP OF THE DAY

13,00

Second Course

STINCO

Baked pork shank with aromatic herbs
21,00

GULASH

Of local beef and roasted white polenta 1|7|8
24,00

POLIPO

Double-cooked octopus on rosemary chickpeas
cream 4|14
27,00

FILETTO

Grilled filet of local beef**
32,00

ROLLÈ

Of rabbit, herbs and sausage, with its base |3
22,00

GUANCIA

Cheek of veal braised in Lagrain wine, juniper berries
and cloves 7|8
25,00

Side

SAUTEED porcini mushrooms |7
8,00

ROASTED white polenta |1
6,00

POTATOES sautéed in Ampezzo style |7
6,00

RED SAUERKRAUT in sweet and sour sauce
6,00

MIXED salad
6,00

Beverage



ALLERGEN LIST:

1) *CEREALS containing gluten such as wheat, rye, barley oats, spelt, kamut and their derived strains and products thereof*

2) *CRUSTACEANS and products made from crustaceans*

3) *EGGS and products made from eggs*

4) *FISH and fish products*

5) *PEANUTS and products made from peanuts*

6) *SOYBEANS and soybean products*

7) *MILK and milk products (including lactose)*

8) *celery and celery products*

9) *SENAPE and mustard products*

10) *SULPHUR ANHYDRIDE AND SULPHITES in concentrations exceeding 10 mg/Kg or 10 mg/liter in terms of total sulfur dioxide*

11) *SESAME SEEDS and products made from sesame seeds*

12) *LUPINS and products made from lupins*

13) *NUTS such as almonds, hazelnuts, walnuts, pistachios and their products*

14) *MOLLUSCS and products made from shellfish*

NB. For any information on allergens please contact our staff.

Cover charge and Service
4,00 cad

*** excluded from the choices half board hotel customers*

**M
E
N
Ù**

