

# HOMESTUBE

BIRRIFICIO CON CUCINA



# Starters

Recommended Beer: Beer Tasting

## MIXED CHARCUTERIE BOARD FOR TWO

Goat Cheese Refined in Berries, Taleggio Refined in Cornflower and Marigold, Trentino Sprezza with Balsamic Spheres, Alto Adige Speck, Fireplace-Matured Salami, Deer Salami, Chamois Ham €24

Pair it with..

PRETZEL 5

ROSTI 6

FRIED PORCINI MUSHROOMS 20

## CHEESE TRIO produced exclusively for us 12

### DRUNKEN CHEESE:

Blue Cheese Aged in Wine and Covered with Dried Grapes, with Sweet Notes of Caramel and Chocolate. Served with Light Dark Chocolate.

### HOME'S CHEESE:

Goat Cheese Blue Cheese, Aged with Berries and Cornflower. Served with Dried Raspberries.

### MATURE CHEESE:

Orange Cheese, Aged over 6 months for Intense Flavors and Firm Consistency. Served with Spiced Bread.



## OUR ESCARGOTS

With butter, parsley, garlic, and nutmeg; tomato and chili. 15

Breeding In collaboration with the M2G farm, for many years we have been breeding Helix snails in Val Rendena in the municipality of Spiazzo.

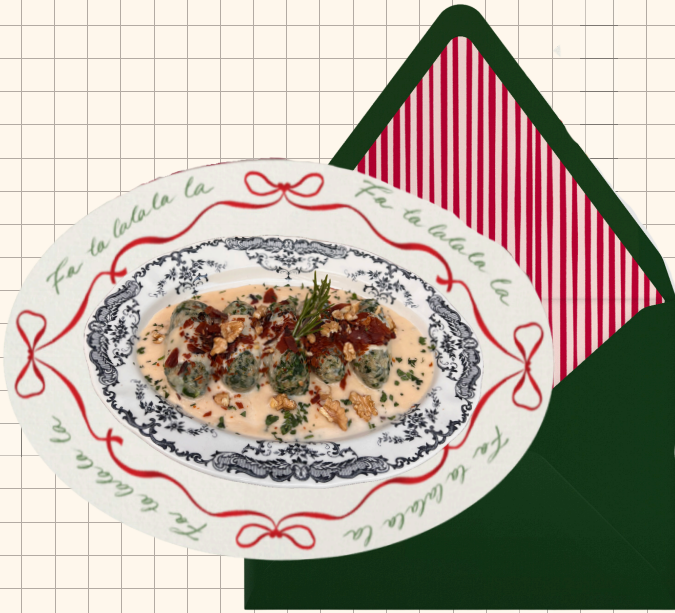


# First Courses

## STRANGOLAPRETI WITH BLUE CHEESE, SPECK AND WALNUTS

Hand-made following the local recipe with bread, spinach and ricotta. Served with Gorgonzola di Malga, toasted Speck and walnuts. 17

Recommended beer: Alpine Strong Ale



## CANEDERLI WITH CHANTERELLS AND CHEESE

Prepared following the Local Recipe with Bread, Speck and Trentino Cheeses, served with Chanterelles and Trentingrana Fondue. 17

Recommended beer: Alpine Lager

## CANEDERLI IN MUSHROOM BROTH

OR

Served in Mushroom Broth. 15

Recommended beer: Alpine Lager

## HOMEMADE RAVIOLI WITH PORCINI MUSHROOMS, CHEESE AND WINTER TRUFFLE

Homemade Ravioli Filled with Porcini Mushrooms, Cheese Fondue chosen based on the Cheesemaker's Availability and Black Winter Truffle. 19

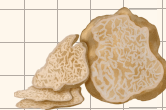
Recommended beer: Alpine Lager

Enhance Your Dish with White Truffle  
10 € per gram

## TAGLIATELLE

Homemade Tagliatella with Malga Cheese, Porcini Mushrooms, Chanterelle Mushrooms and Black Winter Truffle. 17

Recommended beer: Alpine Lager



# Mains



## PORK SHANK

Cooked at Low Temperature after a Twelve  
Hour Marinade in our Beer 21

Recommended beer: Alpine Strong Ale

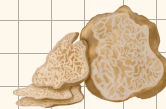
## FILLET WITH PORCINI MUSHROOMS AND TRUFFLE

200 grams of Alpine Grey Beef Fillet served with Sautéed Porcini  
Mushrooms and Winter Truffle 35

Recommended beer: Alpine Ipa

Enhance Your Dish with White Truffle

10 € per gram



## PORK RIBS IN BBQ SAUCE

Marinated overnight and cooked at low  
temperature, brushed with our special barbecue  
sauce 20

Recommended beer: Alpine Strong Ale

## PORK RIBS WITH HONEY

Or Marinated overnight and brushed with our  
honey and grain mustard sauce 20

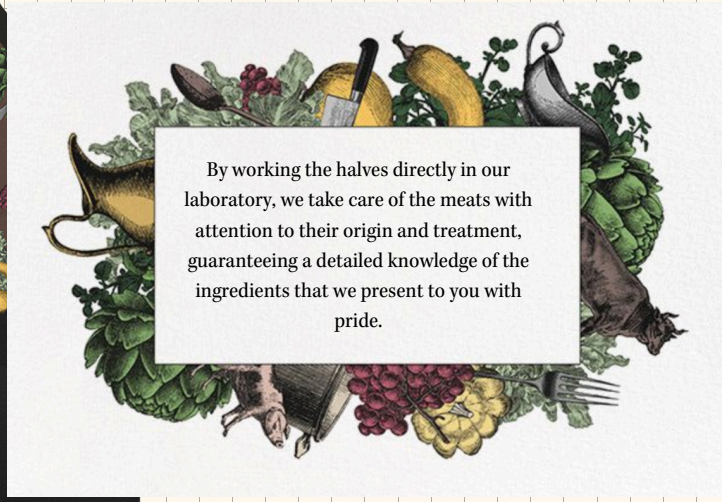
Recommended beer: Alpine Lager

## FREE-RANGE ROOSTER

Marinated with mustard and mountain herbs,  
slow-cooked and oven-finished. 16

Recommended beer: Alpine Strong Ale

# Selection of Meats



## SLICED SIRLOIN OF BEEF

300 grams of sliced sirloin served with our special homemade Béarnaise sauce 35

Recommended beer: Alpine Ipa

## VENISON SHANK

venison shank aged by us for 30 days, mashed potatoes with pink pepper, sweet and sour sauce with raspberries and chamomile flowers. 30

Recommended beer: Alpine Lager

## TOMAHAWK

Tomahawk Steak, ask the waiter for the size 10 euros per 100 grams

Recommended beer: Alpine Blanche

## SKIRT STEAK

Argentine Cut Served with Mountain Pine Chimichurri Sauce 22

Recommended beer: Alpine Ipa

# Side dishes

## MASHED POTATOES 5

## SAUERKRAUT 5

## GRILLED MIXED VEGETABLES 7

## FRIED PORCINI MUSHROOMS 20

## BAKED POTATOES 6

## PORTION OF POLENTA 5

## FRENCH FRIES 6

## MIXED SALAD 5

## SAUTÉED CHANTERELLS 6

## SAUTÉED PORCINI MUSHROOMS 6

# Salads



## CAESAR SALAD

Romaine Lettuce, Grilled Turkey, Trentingrana Cheese Flakes, Croutons, Walnuts, Apple, Caesar Dressing, Pumpkin Seeds and Bee Flowers 16

Recommended beer: Alpine Blanche

## SHEPHERD'S SALAD

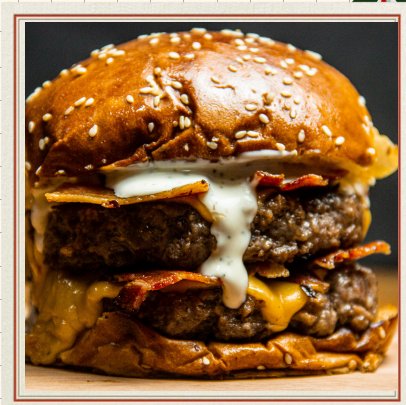
Lamb's lettuce and mixed salad, toasted speck, goat's cheese, walnuts, green apple, currants, croutons, Garda balsamic vinegar 16

Recommended beer: Alpine Blanche

# Burgers

*Adding Chips 5*

*Extra Burger 5*



## HUNTER BURGER

Artisan Bun, Venison, Red Onion, Blueberry Sauce, Mushrooms (Sauce Contains Dairy), Soncino 19

Recommended beer: Alpine Ipa

## 1550 BURGER

Artisan Bun, Pulled Pork from Our Ribs, Smoked Burratina DOP, Tropea Onion, Barbecue Sauce, Soncino 18

Recommended beer: Alpine Strong Ale

## HOME

Artisan bun, 200g of PGI veal, bacon, cucumber, cheddar, burger sauce, soncino 18

Recommended beer: Alpine Ipa

## VEGGIE BURGER

Artisan Bun, Veggie Burger, Spinach and Dried Tomatoes with Mozzarella Heart, Tomato, Pumpkin Sauce, Soncino 15

Recommended beer: Alpine Blanche

# The Beers Produced by Us

Birra 1l 15,00€ | Birra 0,4l 7,00€ | Birra 0,2l 3,50€



## STRONG ALE

Produced with honey from Val Rendena.  
Sweet, enveloping, caramelized.  
For those looking for a full-bodied red beer.  
High fermentation, alcohol content 7.4% vol.

**Enjoy a unique experience:  
our beer caramelized at your table for a  
creamy finish.**

Additional cost of €2

## IPA WITH TRENTINO HOPS

Produced with Trentino hops.  
Fragrant, bitter and with tropical flavours.  
For those who love the scent of hops.  
High fermentation, alcohol content 6% vol.

## BLANCHE

Made with Orange and Bergamot from Garda.  
White, light and lovely.  
A lighter beer with subtle hop flavors.  
High fermentation, alcohol content 4.5% vol.

## ALPINE FLOWER BEER

Produced with Alpine and Elderflowers.  
Light, Fragrant and Floral.  
For those who love Floral and Light Beers.  
High fermentation, alcohol content 5.5% vol.

## STOCK

Produced with Campiglio water.  
Delicate, light and drinkable.  
For those who love beers with a fresh and light taste.  
Low fermentation, alcohol content 6% vol.

# The Beers Produced by Us

Birra 1l 15,00€ | Birra 0,4l 7,00€ | Birra 0,2l 3,50€

## HOPPY PILS

With numerous hops.  
Very fragrant, bitter and hoppy.  
For those who love the taste of hops.  
Low fermentation Alcohol content 6.5%  
vol.



## SOUR RASPBERRY JUICE

AVAILABLE ONLY IN CAN (0.4CL)  
Produced with ORGANIC raspberries from  
Val di Sole.  
Enveloping, acidulous and fruity.  
For those looking for a beer with a fresh  
taste.  
High fermentation Alcohol content 5% vol.

## BLACKBEAR STOUT in Collaboration with



Stout with Blueberries and Vanilla.  
Dark, full-bodied and with an enveloping body.  
For those who love full-bodied beers.  
High fermentation Alcohol content 6% vol.

## TASTING

Taste 4 of our beers through a Tasting of 4 0.10cl glasses 12





Our Wines

# Classic method bubbles

## CANTINA F.LLI FERRARI - RAVINA:

Trentodoc Brut "Maximum"	60
Trentodoc Brut Millesimato "Perl�" (Chardonnay)	75
Magnum	175
Trentodoc Brut Millesimato "Perl� Bianco" (Chardonnay)	130
Trentodoc Brut Millesimato "Perl� Nero" (Pinot nero)	160
Trentodoc Riserva del Fondatore "Giulio Ferrari" (Chardonnay)	350
Trentodoc Riserva del Fondatore "Giulio Ferrari" (Ros�)	495
Trentodoc Riserva Lunelli Ferrari	150

## POJER E SANDRI - FAEDO:

Vino Bianco Frizzante "Zero Infinito" con lieviti	55
Spumante Metodo Classico Brut Ros�	55

## CANTINA ALTEMASI - RAVINA:

Trentodoc Brut Millesimato	45
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## CA' DEL BOSCO - ERBUSCO:

Franciacorta "Cuv�e Prestige" ed. 45 (Chardonnay, Pinot Nero, Pinot Bianco)	65
Franciacorta Vintage Collection Saten (Chardonnay, Pinot Bianco)	110

## BISSON - SESTRI LEVANTE:

"Abissi" Dosage Zero Portofino (Bianchetta Genovese, Vermentino, Cimixa)	95
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## DONNAFUGATA - MARSALA:

Donnafugata Brut Millesimato (Chardonnay, Pinot Nero)	55
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## COSTARIPA DI MATTIA VEZZOLA - MONIGA DEL GARDA:

Mattia Vezzola Brut	50
Mattia Vezzola Ros�	55

# Champagne

## PERRIER JOUET - EPERNAY:

Grand Brut (Pinot Nero, Pinot Meunier, Chardonnay)	120
Blason Rosé	140
Belle Epoque (Chardonnay - Pinot Nero)	330

## CHAMPAGNE MOET CHANDON - EPERNAY:

Dom Perignon Vintage (Pinot Nero, Chardonnay)	400
Dom Perignon Rosé (Pinot Nero, Chardonnay)	580

## CHAMPAGNE LOUIS ROEDERER - REIMS:

Cristal Vintage (Pinot Nero, Chardonnay)	480
Cristal Rosé (Pinot Nero, Chardonnay)	580

## CHAMPAGNE BILLECART SALMON - REIMS:

Billecart Brut Reserve	110
Billecart Salmon Rosé	170

# White Wines

Wines by the Glass: Nosiola, Pinot Grigio, Chardonnay, Gewürztraminer 6

## CANTINA DI COLTERENZIO – CORNAIANO:

Sauvignon “Lafoa”	55
Gewürztraminer “Lafoa”	55
LR	180
Chardonnay “83”	35

## MASO LOERA - PELUGO:

Solaris “Lena”	35
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## CANTINA MARTINELLI – MEZZOLOMBARDO:

Chardonnay	35
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## CANTINA MARCO DONATI – MEZZOCORONA:

Kerner	35
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## COSTARIPA DI MATTIA VEZZOLA – MONIGA DEL GARDA:

Rosà Mara (rosato) Gropello - Marzemino - Sangiovese	35
Pieveroce (Lugana)	35

## CANTINA PELZ – CEMBRA:

Riesling	35
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## EREDI ALDO COBELLI – SORNI DI LAVIS:

Gewürztraminer	40
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## ELISABETTA FORADORI – MEZZOLOMBARDO:

Nosiola	55
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# White Wines

Wines by the Glass: Nosiola, Pinot Grigio, Chardonnay, Gewürztraminer 6

## TENUTA SAN LEONARDO – BORGHETTO:

 Riesling

 15 75

## DONNAFUGATA – MARSALA:

Grillo Sicilia "Passiperduti"

35

## MASO FURLI – LAVIS:


Sauvignon Bianco Trentino Doc

35

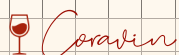
Gewürztraminer Trentino Doc

35

## ELENA WALCH – TERMENO:

 Gewürztraminer Doc Riserva

 15 75



Our Coravin system preserves the wine's freshness by using argon gas to pour without uncorking.

# Red Wines

Wines by the Glass: Lagrein, Marzemino, Teroldego, Cabernet - 6

## MASO CANTANGHEL - CIVEZZANO:



Pinot Nero Vigna Maso Cantanghel 60

## CANTINA ROTALIANA – MEZZOLOMBARDO:

Lagrein 35

## CANTINA DE VESCOVI ULZBACH – MEZZOCORONA:

Teroldego Rotaliano 35

 Teroldego Rotaliano riserva “Vigilius”  15 75



## MARCO DONATI – MEZZOCORONA:

Teroldego Rotaliano Riserva “Sangue di Drago” 50

## AZIENDA AGRICOLA F.LLI ZENI - GRUMO SAN MICHELE ALL’ADIGE:

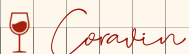
Teroldego Rotaliano “Pini” 75

## CANTINA ENDRIZZI - MEZZOLOMBARDO:

 “Gran Masetto” Teroldego Rotaliano  15 95

## FRANZ HAAS – MONTAGNA:

Pinot nero Riserva “Schweizer” 75



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# Red Wines

Wines by the Glass: Lagrein, Marzemino, Teroldego, Cabernet - 6

## CANTINA COLTERENZIO – COLTERENZIO:

Pinot Nero Riserva “St. Daniel”	40
Lagrein Riserva “Mantsch”	40

## TENUTA J. HOFSTATTER - TERMENO SULLA STRADA DEL VINO:

Pinot Nero “Meczan”	35
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## LA VIGNE - ISERA:

Cabernet Sauvignon Riserva Fior di Ciliegio	95
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## GAJA - BARBARESCO:

Barbaresco '20	300
Barolo “Dagromis” '19	160

## DONNAFUGATA - MARSALA:

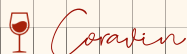
Sul Vulcano Rosso (Nerello Mascalese)	40
Mille e una Notte (Nero d'Avola, Petit Verdot, Syrah)	110

## TENUTA LUCE - TOSCANA:

Luce (Sangiovese e Merlot)	200
Lucente (Sangiovese e Merlot)	75

## GIOVANNI CORINO – LA MORRA:

Nebbiolo	35
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# Red Wines

Wines by the Glass: Lagrein, Marzemino, Teroldego, Cabernet - 6

## GIUSEPPE QUINTARELLI - VALPOLLICELLA:

Amarone della Valpolicella Classico '05 350

## BRUNO ROCCA - BARBARESCO:

Barbaresco 95

## BERTANI - GREZZANA:

Ripasso della Valpolicella Valpantena (Corvina, Rondinella) 35

Amarone Classico della Valpolicella '12 210

Amarone Classico della Valpolicella Magnum '12 420

## MARCHESI ANTINORI - TOSCANA:

Tignanello '20 230

Il Bruciato "Tenuta Guado al Tasso - Bolgheri" 55

Villa Antinori igt Rosso Toscana 35

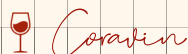
Chianti Classico Docg "Peppoli" (Sangiovese) 35

## DOMAINE BALLOT MILLOT - MEURSAULT:

BOURGOGNE Pinot Noir 80

## DOMAINE LAURENT PERRACHON & FILS - JULIÉNAS:

Beaujolais Moulin à Vent "Terres Roses" 35



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# Gluten Free

## MIXED CUTTING BOARD for two

Goat Cheese Refined in Berries, Taleggio Refined in Cornflower and Marigold, Trentino Sprezza with Balsamic Spheres, Alto Adige Speck, Fireplace-Matured Salami, Deer Salami, Chamois Ham  
€24

## CHEESE TRIO produced exclusively for us 12

### DRUNKEN CHEESE:

#### BLUE CHEESE:

Refined in Wine and Covered with Dried Grapes, with Sweet Notes of Caramel and Chocolate.  
Served with Light Dark Chocolate

#### HOME'S CHEESE:

Goat Cheese Blue Cheese, Aged with Berries and Cornflower. Served with Dried Raspberries

#### MATURE CHEESE:

Orange Cheese, Aged over 6 months for Intense Flavors and Firm Consistency. Served with Spiced Bread



## OUR ESCARGOTS

With butter, parsley, garlic, and  
nutmeg; tomato and chili. 15

Breeding In collaboration with the M2G farm,  
for many years we have been breeding Helix  
snails in Val Rendena in the municipality of  
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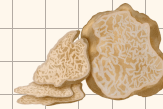
# Mains

## FILLET WITH PORCINI

### MUSHROOMS AND TRUFFLE

200 grams of Alpine Grey Beef Fillet served with Sautéed Porcini Mushrooms and Winter Truffle 35

Enhance Your Dish with White Truffle  
10 € per gram



## PORK RIBS IN BBQ SAUCE

Marinated overnight and cooked at low temperature, brushed with our special barbecue sauce 20

Or

## PORK RIBS WITH HONEY

Marinated overnight, brushed with our honey and grain mustard sauce 20

## FREE RANGE ROOSTER

Marinated with mustard and mountain herbs, slow-cooked and oven-finished. 16

## HAMBURGER ON A PLATE

200 gr. Veal PGI. 12

# Salads



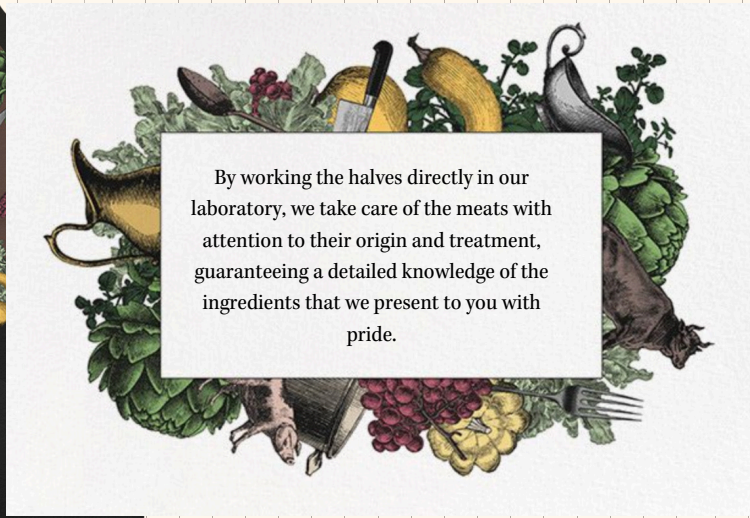
## CAESAR SALAD

Romaine Lettuce, Grilled Turkey, Trentingrana Cheese Flakes, Croutons, Walnuts, Apple, Caesar Dressing, Pumpkin Seeds and Bee Flowers 16

## SHEPHERD'S SALAD

Lamb's lettuce and mixed salad, toasted speck, goat's cheese, walnuts, green apple, currants, croutons, Garda balsamic vinegar 16

# Selection of Meats



## SLICED SIRLOIN OF BEEF

300 grams of sliced sirloin served with our special homemade Béarnaise sauce 35

## VENISON SHANK

venison shank aged by us for 30 days, mashed potatoes with pink pepper, sweet and sour sauce with raspberries and chamomile flowers. 30

## TOMAHAWK

Tomahawk Steak, ask the waiter for the size 10 euros per 100 grams

## SKIRT STEAK

Argentine Cut Served with Mountain Pine Chimichurry Sauce 22

# Side dishes

## MASHED POTATOES 5

## SAUERKRAUT 5

## GRILLED MIXED VEGETABLES 7

## BAKED POTATOES 6

## PORTION OF POLENTA 5

## MIXED SALAD 5

## SAUTÉED CHANTERELLS 6

## SAUTÉED PORCINI MUSHROOMS 6