

# 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.

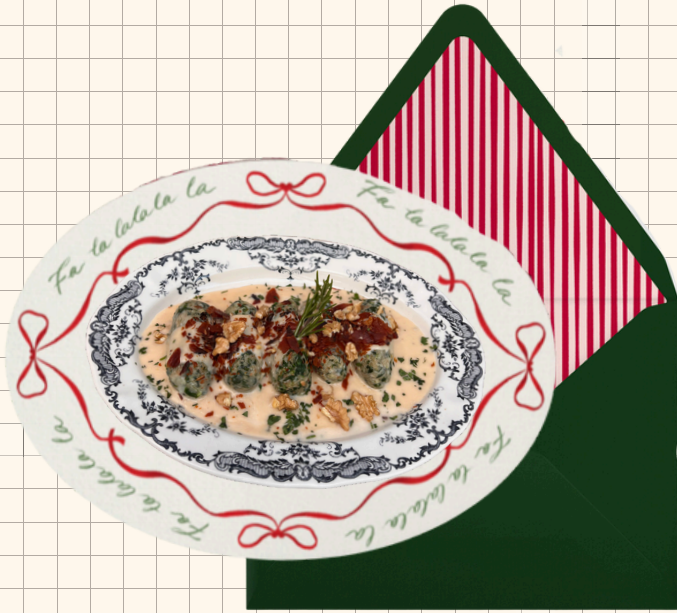


# First Courses

## 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

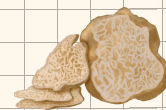
Recommended beer: Alpine Lager

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

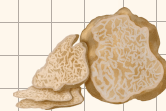
## FILLET WITH PORCINI MUSHROOMS AND TRUFFLE

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

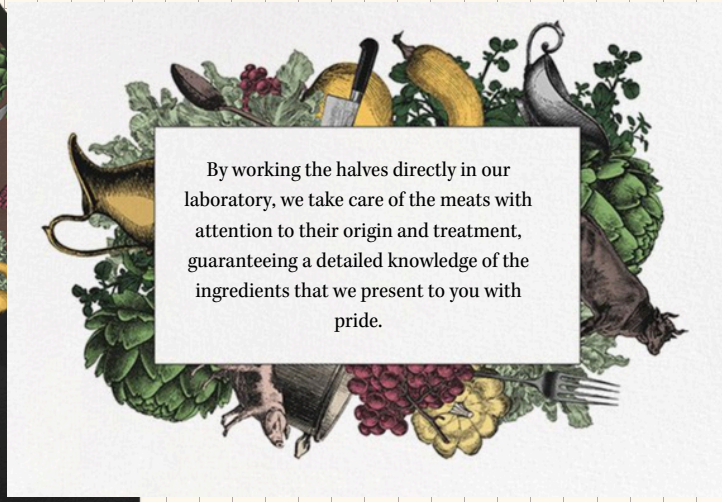
## FREE-RANGE ROOSTER

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 Chimichurry 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 "Perlé" (Chardonnay)	75
Magnum	175
Trentodoc Brut Millesimato "Perlé Bianco" (Chardonnay)	130
Trentodoc Brut Millesimato "Perlé Nero" (Pinot nero)	160
Trentodoc Riserva del Fondatore "Giulio Ferrari" (Chardonnay)	350
Trentodoc Riserva del Fondatore "Giulio Ferrari" (Rosé)	495
Trentodoc Riserva Lunelli Ferrari	150

## POJER E SANDRI - FAEDO:

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

## CANTINA ALTEMASI - RAVINA:

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

Franciacorta "Cuvée 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 Rosé	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

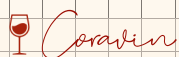
Gewürztraminer Trentino Doc

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:

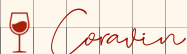
Teroldego Rotaliano “Pini” 75

## 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:

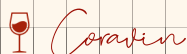
Sul Vulcano Rosso (Nerello Mascalese)	40
Mille e una Notte (Nero d'Avola, Petit Verdot, Syrah)	110

## 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

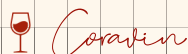
Chianti Classico Docg "Peppoli" (Sangiovese) 35

## 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 Spiazzo.



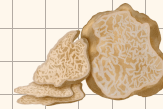
# Mains

## 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

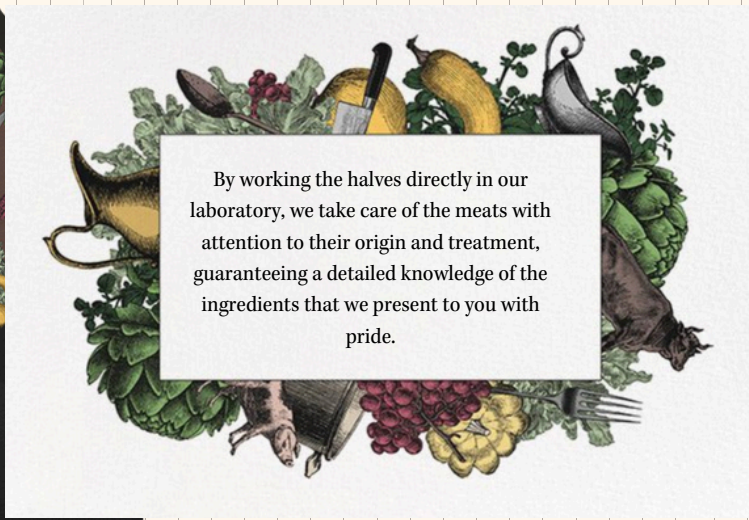
Romaine Lettuce, Grilled Turkey, Trentingrana Cheese Flakes, Croutons, Walnuts, Apple, Caesar Dressing, Pumpkin Seeds and Bee Flowers 16

## 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