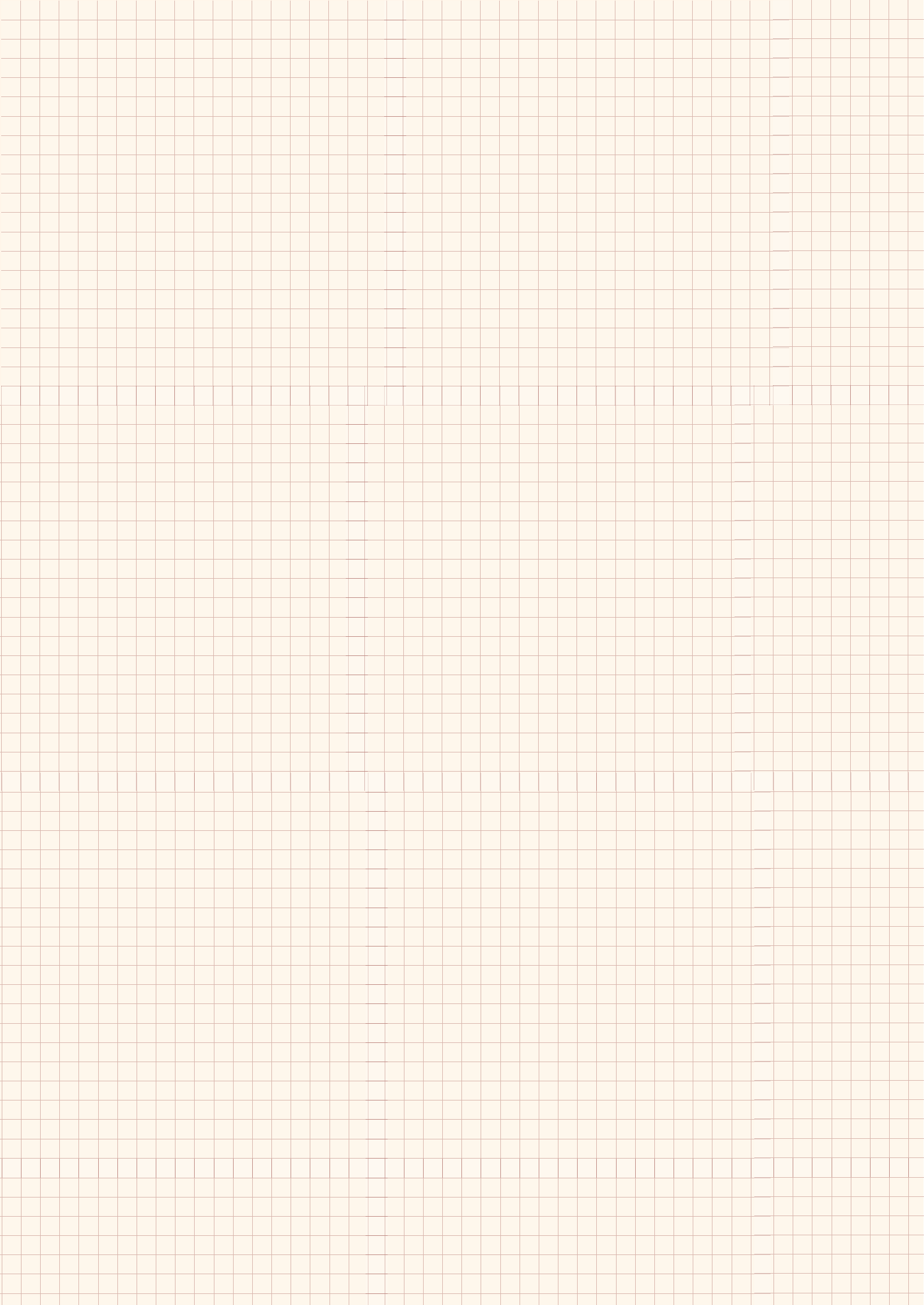


HOMESTUBE

BREWERY WITH KITCHEN





To get started

MIXED CHOPPING BOARD for two

Mixed Local Cheese Platter: Fireplace-Smoked Cow's Milk Ricotta, Fresh Cheese Aged with Mountain Flowers, Trentino Blue Cheese, Alto Adige Speck, Fireplace-Cured Salami, Deer Salami, Chamois Ham. 24

Recommended Beer: Beer Tasting

Pair it with..

PRETZELS 5

ROESTI 6

FRIED PORCINI MUSHROOMS 20

THE LOCAL CHEESE BOARD

A platter of mixed local cheeses, including: fireplace-smoked cow's milk ricotta, fresh cheese aged with mountain flowers, and Trentino blue cheese. All paired with homemade compotes. 13

Recommended Beer: Beer Tasting



OUR GRATINATED SNAILS

Bourguignonne, with butter, garlic and parsley. 13

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



Salads

CAESAR SALAD

Romaine lettuce, grilled turkey, Trentingrana shavings, 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

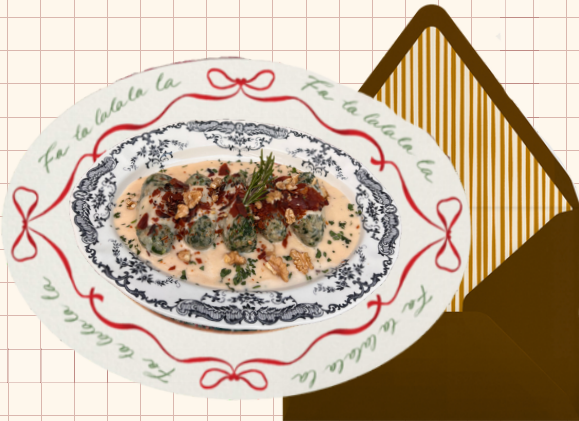
Recommended beer: Alpine Blanche

OVETTE D'ESTATE

Soft Eggs with Leek and Lime Cream, Steamed Leeks, Savoury Crumble, Almonds and Mountain Flowers. 16

Recommended beer: Alpine Blanche

First Courses



STRANGOLAPRETI WITH GORGONZOLA, SPECK AND NOCI

Prepared by hand following the local recipe with bread, spinach and ricotta.
Served with Gorgonzola di Malga, toasted Speck and walnuts. 17

Recommended beer: Alpine Strong Ale

DUMPLINGS WITH CHANTERELLS AND CHEESE

Prepared following the local recipe with bread, speck and Trentino cheeses, served with chanterelle mushrooms and Trentingrana fondue. 17

Recommended beer: Alpine Lager

DUMPLINGS IN MUSHROOM BROTH

Served in Mushroom Broth. 15

Recommended beer: Alpine Lager

OR

HOMEMADE RAVIOLI WITH PORCINI MUSHROOMS AND CHEESE

Homemade Egg Pasta Ravioli Filled with Porcini Mushrooms, Cheese Fondue (selected based on the Cheesemaker's availability) and Mountain Flowers. 19

Recommended beer: Alpine Lager



WOODLAND TAGLIATELLA

Homemade Tagliatella with Alpine Cheese, Porcini Mushrooms, and Chanterelles. 17

Recommended beer: Alpine Lager

Second Courses



PORK SHANK

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

Recommended beer: Alpine Strong Ale

PORK RIBS IN BBQ SAUCE

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

Recommended beer: Alpine Strong Ale

FREE-RANGE COCKER

Marinated with mustard and mountain herbs, cooked at low temperature and finished in the oven. 16

Recommended beer: Alpine Strong Ale

DEER SHANK

30-Day Aged Deer Shank, Pink Peppercorn Mashed Potatoes, Sweet and Sour Raspberry and Chamomile Flower Sauce. 23

Recommended beer: Alpine Lager

BEEF TARTARE WITH WILD BERRIES

Beef Tartare Seasoned with Fresh Berry Reduction. 18

Recommended beer: Alpine Blanche

SELECTION OF ARTISAN SAUSAGES

For two people

A selection of artisanal sausages, including two veal weisswurst, a fireplace-smoked Meraner, a Rendena breed sausage, a Servelade, and a Kasewurst with Trentino cheese. All paired with stewed sauerkraut and two types of mustard. 30

Recommended beer: Alpine Strong Ale

PAIR OF SAUSAGES

A Veal Weisswurst and a Kasewurst with Trentino Cheese paired with Stewed Sauerkraut and Sweet Mustard. 16

Recommended beer: Alpine Strong Ale

SLICED SIRLOIN OF BEEF

300 Grams Served with Our Special Homemade Béarnaise Sauce. 35

Recommended beer: Alpine IPA

Burgers

Adding Chips 6
Extra Burger 5

HUNTER BURGER

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

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

HOME

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

Recommended beer: Alpine IPA



Side dishes

MASHED POTATOES 5

SAUERKRAUT 5

GRILLED MIXED VEGETABLES 7

FRIED PORCINI MUSHROOMS 20

PORTION OF POLENTA 5

FRENCH FRIES 6

MIXED SALAD 5

SAUTÉED CHANTERELS 6

SAUTÉED PORCINI MUSHROOMS 6

The Beers We Produce

Birra 1l €15.00 | Birra 0.4l €7.00 | Birra 0.2l €3.50



STRONG BUT

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.

+ Try the caramelized option at the table!

A hot iron is inserted into the beer, caramelizing the sugars and creating a creamy foam.

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 Garda Orange and Bergamot.

White, light and lovely.

For those who don't like the taste of hops.

High fermentation, alcohol content 4.5% vol.

ALPINE FLOWERS BEER

Made 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.

Bottom fermentation, alcohol content 6% vol.

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 fresh tasting beer.

High fermentation Alcohol content 5% vol.

BLACKBEAR STOUT

in collaboration with



Stout with Blueberries and Vanilla.

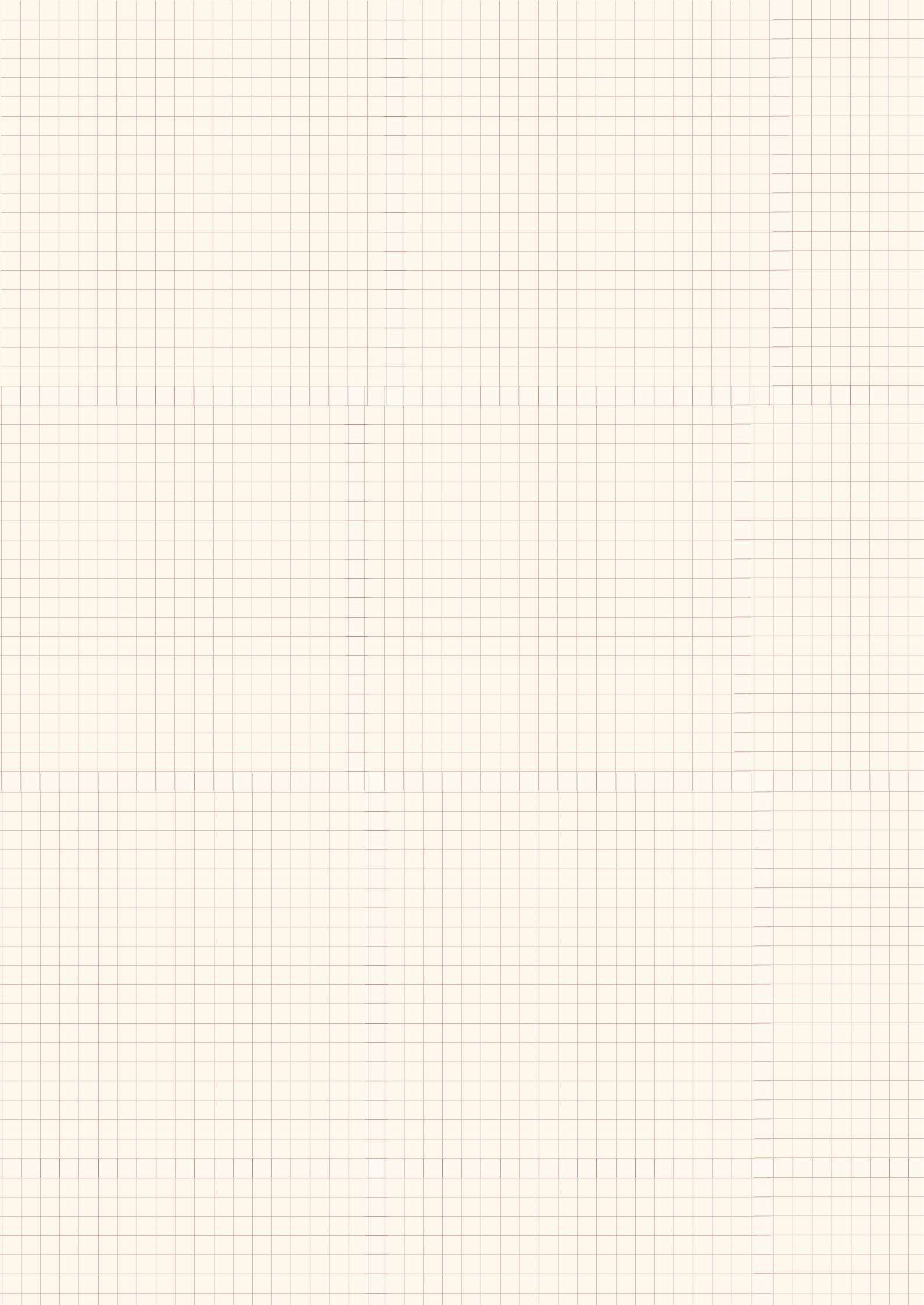
Dark and with an enveloping body.

For those who love full-bodied beers.

High fermentation Alcohol content 6% vol.

the TASTING

Taste 4 of our beers through a tasting set with
0.10 - 12 euro



Gluten Free

It is recommended to always inform the waiter of any allergies or intolerances, even if you choose dishes from this section of the menu.

MIXED CHOPPING BOARD for two

Mixed Local Cheese Platter including: Fireplace-Smoked Cow's Milk Ricottina, Fresh Cheese Aged with Mountain Flowers, Blue "Barzola" Cheese from Val di Sole, Alto Adige Speck, Fireplace-Stewed Salami, Deer Salami, Chamois Ham €24

THE LOCAL CHEESE BOARD

Mixed Local Cheese Platter including: Fireplace Smoked Cow's Milk Ricottina, Fresh Cheese Refined with Mountain Flowers, Blue Cheese "Barzola" from Val di Sole. All paired with homemade compotes. €13

Salads

CAESAR SALAD

Romaine lettuce, grilled turkey, Trentingrana shavings, 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, Garda balsamic vinegar 16

OVETTE D'ESTATE

Soft Eggs with Leek and Lime Cream, Steamed Leeks, Almonds, and Mountain Flowers. 16

Senza Glutine

Si raccomanda di comunicare sempre allergie o intolleranze al cameriere,
anche se si scelgono piatti da questa sezione del menù.

COSTINE DI MAIALE IN SALSA BBQ

Marinate una Notte e Cotte a Bassa Temperatura, Spennellate con la Nostra Speciale Salsa Barbecue. 20

GALLETTO RUSPANTE

Marinato con Senape e Erbe di Montagna, Cotto a Bassa Temperatura e ultimato al Forno. 16

STINCO DI CERVO

Stinco di Cervo stagionato per 30 Giorni, Puré di Patate al Pepe Rosa, Salsa Agrodolce ai Lamponi e Fiori di Camomilla. 23

TARTARE DI MANZO CON FRUTTI DI BOSCO

Tartare di Manzo Condita con Riduzione di Frutti di Bosco freschi. 18

SELEZIONE DI WURSTEL ARTIGIANALI

Per due Persone

Selezione di Wurstel Artigianali di cui 2 Weisswurst di Vitello, Un Meraner affumicato in Camino, Un Wurstel "Razza Rendena" un Servelade e un Kasewurst con Formaggio Trentino. Il Tutto abbinato a Crauti Stufati e due Tipologie di Senape. 30

BIS DI WURSTEL

Un Weisswurst di Vitello e un Kasewurst con Formaggio Trentino abbinati con Crauti Stufati e Senape Dolce. 16

TAGLIATA DI CONTROFILETTO DI MANZO

da 300 Grammi Servita con La Nostra Speciale Salsa Bernese Fatta in Casa. 35

Gluten Free

It is recommended to always inform the waiter of any allergies or intolerances, even if you choose dishes from this section of the menu.

PORK RIBS IN BBQ SAUCE

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

FREE-RANGE COCKER

Marinated with mustard and mountain herbs, cooked at low temperature and finished in the oven. 16

DEER SHANK

30-Day Aged Deer Shank, Pink Peppercorn Mashed Potatoes, Sweet and Sour Raspberry and Chamomile Flower Sauce. 23

BEEF TARTARE WITH WILD BERRIES

Beef Tartare Seasoned with Fresh Berry Reduction. 18

SELECTION OF ARTISAN SAUSAGES

For two people

A selection of artisanal sausages, including two veal weisswurst, a fireplace-smoked Meraner, a Rendena breed sausage, a Servelade, and a Kasewurst with Trentino cheese. All paired with stewed sauerkraut and two types of mustard. 30

PAIR OF SAUSAGES

A Veal Weisswurst and a Kasewurst with Trentino Cheese paired with Stewed Sauerkraut and Sweet Mustard. 16

SLICED SIRLOIN OF BEEF

300 Grams Served with Our Special Homemade Béarnaise Sauce. 35

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
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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

PERRIER JOUET - EPERNAY:

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

CHAMPAGNE MOET CHANDON - EPERNAY:

Dom Perignon Vintage (Pinot Nero, Chardonnay)	400
Dom Perignon Ros� (Pinot Nero, Chardonnay)	580

CHAMPAGNE LOUIS ROEDERER - REIMS:

Cristal Vintage (Pinot Nero, Chardonnay)	480
Cristal Ros� (Pinot Nero, Chardonnay)	580

CHAMPAGNE BILLECART SALMON - REIMS:

Billecart Salmon Ros�	170
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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
Chardonnay “Lafoa”	55

MASO LOERA - PELUGO:

Solaris “Lena”	35
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CANTINA MARTINELLI – MEZZOLOMBARDO - FONTANASANTA:

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) Groppello - 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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TENUTA SAN LEONARDO – BORGHETTO:

 Riesling	 15 75
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DONNAFUGATA – MARSALA:

Grillo Sicilia “Passiperduti”	35
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MASO FURLI – LAVIS:

Sauvignon Bianco Trentino Doc	35
Gewürztraminer Trentino Doc	35

ELENA WALCH – TERMENO:

 Gewürztraminer Doc Riserva	 15 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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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
Villa Antinori igt Rosso Toscana	35

DOMAINE BALLOT MILLOT - MEURSAULT:

BOURGOGNE Pinot Noir	80
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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



Coravin, il sistema definitivo per servire il vino a bicchiere. Il vino viene spillato insufflando argon, un gas inerte che si sostituisce al contenuto impedendo all'aria ogni interazione. Tolto l'ago, il sughero si richiude naturalmente.

