

# HOMESTUBE

BIRRIFICIO CON CUCINA



# To Start

Recommended Beer:  
Beer Tasting

## MIXED PLATTER for two

Local Sprezza DOP km 0, Fresh Caciottina from Malga Montagnoli, Millefiori Honey from Our Certified Beehive, South Tyrolean Speck Aged 24 Weeks, Venison Ham and Salami, Aged Lard from Our Valley 23

Pair it with...

BRETZEL 5

MELTED CHEESE 10

FRIED PORCINI MUSHROOMS 20

BEEF SKEWERS 9

FOIL POTATO 7

Choice of:

GORGONZOLA, SPECK, AND WALNUTS

CHEESE AND CHANTERELLES

MUSHROOMS AND TRUFFLE



Not to Be  
Missed

## OUR ESCARGOTS

With Butter, Parsley, Garlic, and Nutmeg,  
Tomato, Chili 15



For many years, the M2G Agricultural Company has been breeding Helix snails in the Rendena Valley, in the municipality of Spiazzo.



# First Courses

The Most  
Loved First  
Course



## STRANGOLAPRETI WITH GORGONZOLA, SPECK, AND WALNUTS

Handmade according to the local recipe with bread, spinach, and ricotta.  
Served with mountain Gorgonzola, toasted speck, and walnuts 17

Recommended Beer: Alpine Strong Ale

## CANEDERLI WITH CHANTERELLES AND CHEESE

Handmade following the local recipe with bread, speck, Trentino cheeses, and parsley. Served with chanterelles and Trentingrana fondue 17

Recommended Beer: Alpine Lager

## BRAISED BEEF RAVIOLI

Homemade Fresh Pasta Ravioli, filled with braised beef simmered in Trentino Teroldego wine 18

Recommended Beer: Alpine Lager

## CANEDERLI IN MUSHROOM BROTH

Served in Mushroom Broth 15

Recommended Beer: Alpine Lager

## TAGLIATELLE WITH PORCINI MUSHROOMS AND RASPBERRY

With Porcini Mushrooms, Malga Mondifrà Cheese, and Raspberry Powder 17

Recommended Beer: Alpine Lager



# Main Courses

Classic



## PORK SHANK

Slow-cooked in the oven after a twelve-hour marination in our beer 21

Reccomended Beer: Alpine Lager

## OSSOBUCO WITH MASHED POTATO

Craft Beer Ossobuco with Mashed Potatoes and its Sauce 19

Reccomended Beer: Alpine Lager

## FREE-RANGE COCKEREL

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

Reccomended Beer: Alpine Strong Ale

## FILETTO WITH PORCINI MUSHROOMS AND TRUFFLE

300-gram fillet served with Maldon salt 35

Reccomended Beer: Alpine Ipa

Best Seller

## OUR PORK RIBS IN BBQ SAUCE or HONEY

Marinated overnight, then coat with our signature barbecue sauce or honey mustard with whole grains.

Reccomended Beer: Alpine Strong Ale

# Assortment of Meats

By processing half-carasses in our laboratory, we meticulously handle the meat, ensuring a thorough understanding of the origin and treatment of the ingredients we proudly offer.

## FLORENTINA

Scottona T-Bone Steak  
please ask the waiter for the weight.  
10 euros per 100 grams.

Preferred beer: Alpine IPA

## RIBEYE STEAK

please ask the waiter for the weight.  
8 euros per 100 grams.

Preferred beer: Alpine IPA

## TOMAHAWK

Tomahawk steak.  
please ask the waiter for the weight.  
10 euros per 100 grams.

Preferred beer: Alpine Blanche

## SLICED SIRLOIN STEAK

300 grams served with Maldon salt.

Preferred beer: Alpine IPA

## ASADO

Argentinian Cut with Chimichurri Sauce 14

Preferred beer: Alpine IPA

## BEEF DIAPHRAGM

Argentinian Cut with Chimichurri Sauce 22

Preferred beer: Alpine IPA



# Side dishes and salads

MASHED POTATOES 5

SAUERKRAUT 5

GRILLED ASSORTED VEGETABLES 7

FRIED PORCINI MUSHROOMS 20

BAKED POTATOES 6

POLENTA 5

CUMIN-SPICED CABBAGE 6

FRENCH FRIES 6

MIXED SALAD 5

SAUTEED CHANTERELLES 6

SAUTEED PORCINI MUSHROOMS 6

## CAESAR SALAD

Soncino and mixed salad with grilled turkey, Trentingrana flakes, croutons, walnuts, apple, and Caesar sauce. 16

Recommened beer: Alpine Blanche

## Salad of the Shepherd

Soncino and mixed salad with toasted speck, goat cheese, walnuts, green apple, currants, croutons, and Garda balsamic vinegar 16

Recommened beer: Alpine Blanche

# Hamburger

*Fries 5*

*Additional Burger 5*

## HOME

Artisan bun, 200g of PGI Beef, bacon, cucumber, cheddar, burger sauce,

Soncino 18

Recommened beer: Alpine IPA



## HUNTER BURGER

Artisan Bun, Venison, Red Onion, Blueberry Sauce, Mushrooms (sauce contains dairy), Soncino 19

Recommened beer: Alpine IPA

## 1550 BURGER

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

Recommened beer: Alpine Strong Ale

## Vegetarian Burger

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

Recommened beer: Alpine Blanche

# The beers produced by us

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



## STRONG ALE

Made with honey sourced from Val Rendena.  
Sugary, embracing, caramelized.  
For individuals seeking a rich, crimson brew.  
Top Fermentation, Alcohol content of 7.4% by volume.

*Experience the caramelized choice at your table.*

A red-hot iron inserted into the beer at the table caramelizes the sugars,  
creating a creamy foam.

Extra charge of €2

## IPA CON LUPPOLO TRENTINO

Made with hops from Trentino.  
Fragrance, bitterness, and tropical flavor.  
For hop lovers.  
Top Fermentation, Alcohol content of 6%  
by volume.

## BLANCHE



Made with oranges and bergamots from  
Garda Lake.  
White, bright, and beautiful.  
For individuals who dislike the taste of hops.  
Top Fermentation, Alcohol content of 4.5%  
by volume.

## CHOCOLATE MILK STOUT



Exclusive in Can (0.4CL) made with cocoa  
from Cioccolateria Ciocomiti.  
Dark, enveloping, and creamy.  
For enthusiasts of cocoa, toasted malt, and  
coffee notes.  
Top Fermentation, Alcohol by volume  
5.5%.



## LAGER

Made with Campiglio water.  
Delicacy, lightness, and drinkability.  
For beer enthusiasts who enjoy a crisp  
and refreshing flavor.  
Fermentation, Alcohol content 6% vol.

# The beers produced by us

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

## HOPPY PILS



With many Hops.  
Highly aromatic, bitter, and hoppy.  
For hop lovers.  
Alcohol content of 6.5% by volume from  
low fermentation.

## WEIZEN

Made from wheat malt.  
Amber, full-bodied with a robust malt flavor.  
For beer enthusiasts who appreciate brews  
with a "robust" body.  
Alcohol content in High Fermentation: 5.5%  
vol.

## SOUR RASPBERRY JUICE



Exclusive in Can (0.4CL) Organic  
raspberry product from Val di Sole.  
Enveloping, acidic, and fruity.  
For individuals seeking a beer with a  
refreshing flavor.  
Alcohol content during high fermentation:  
5% vol.



## TASTING

Sample 4 beers with a flight of 0.10 glasses each.



*The beers produced by us*

## Special Beer of the Month

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

### ALPINE MICROIPA

Beer with Very Low Alcohol Content, Highly Aromatic and Very Easy to Drink. Its overwhelming aromas are derived from the noble hops used during fermentation.

Low Fermentation  
Alcohol Content 2.5% Vol



*The beers produced by us*

## Special Beer of the Month

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

### BEER SMOKED WITH PINK PEPPER

Smoked beer in "Rauch" style, enhanced with pink pepper.

A highly enjoyable and tidy finish to the beverage.  
For enthusiasts of authentic flavor explosions.

Low Fermentation  
Alcohol content of 5% Vol



Wines

# Sparkling Wines

## CANTINA F.LLI FERRARI - RAVINA:

Trentodoc Brut "Maximum"	55
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 Rosè	140
Belle Epoque (Chardonnay - Pinot Nero)	330

## CHAMPAGNE MOET CHANDON - EPERNAY:

Dom Perignon Vintage (Pinot Nero, Chardonnay)	495
Dom Perignon Rosé (Pinot Nero, Chardonnay)	795

## CHAMPAGNE LOUIS ROEDERER - REIMS:

Cristal Vintage (Pinot Nero, Chardonnay)	575
Cristal Rosé (Pinot Nero, Chardonnay)	625

## CHAMPAGNE BILLECART SALMON - REIMS:

Billecart Brut Reserve	120
Billecart Salmon Rosé	195

# White 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

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



Coravin, the ultimate system for serving wine by the glass. Wine is dispensed by injecting argon, an inert gas that displaces the contents, preventing any interaction with air. Once the needle is removed, the cork naturally reseals.

# Red 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

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

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

# Gluten Free Menu

It's important to inform the waiter about any allergies or intolerances to ensure that dishes are prepared gluten-free.

## MIXED PLATTER for Two

Local Sprezza DOP km 0, Fresh Caciottina from Malga Montagnoli, Millefiori Honey from Our Certified Beehive, South Tyrolean Speck Aged 24 Weeks, Venison Ham and Salami, Aged Lard from Our Valley 23

## FREE-FREE COCKEREL

Classic cockerel marinated with mustard and mountain herbs, cooked at low temperature and finished in the oven 16

## PORK RIBS

Pork ribs marinated overnight, brushed with BBQ sauce 20

## FOIL POTATO 7

Choice between:

GORGONZOLA, SPECK AND WALNUTS

CHEESE AND CHANTERELLES

MUSHROOMS AND TRUFFLES

## ESCARGOTS

Butter, Parsley, Garlic, and Nutmeg, Tomato, Chili 15

## SHEPHERD'S SALAD

Iceberg, Soncino and mixed salad, toasted speck, goat cheese, walnuts, green apple, currant, Garda balsamic 16

## BURGER BY THE PLATE

200 gr. Veal PGI. 12

## CAESAR SALAD

Iceberg, mixed salad, grilled turkey, Trentingrana flakes, walnuts, apple, currants and Caesar cream 16

# Side Dishes

MASHED POTATOES 5

SAUERAUTE 5

GRILLED MIXED VEGETABLES 7

BAKED POTATOES 6

PORTION OF POLENTA 5

CABBAGE WITH CUMIN 6

MIXED SALAD 5

SAUTEED CHANTERELLES 6

SAUTEED PORCINI 6

# Assortment of Meats

By processing half-carasses in our laboratory, we meticulously handle the meat, ensuring a thorough understanding of the origin and treatment of the ingredients we proudly offer.

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Scottona T-Bone Steak  
please ask the waiter for the weight.  
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Preferred beer: Alpine IPA

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## TOMAHAWK

Tomahawk steak.  
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10 euros per 100 grams.

Preferred beer: Alpine Blanche

## SLICED SIRLOIN STEAK

300 grams served with Maldon salt.

Preferred beer: Alpine IPA

## ASADO

Argentinian Cut with Chimichurri Sauce 14

Preferred beer: Alpine IPA

## BEEF DIAPHRAGM

Argentinian Cut with Chimichurri Sauce 22

Preferred beer: Alpine IPA

