





Recommended Beer: Beer Tasting

MIXED PLATTER for two

Local Spressa 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



OUR ESCARGOTS

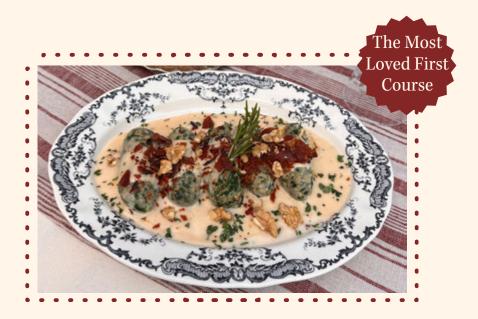
With Butter, Parsley, Garlic, and Nutmeg, Tomato, Chili 15



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



First Courses



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



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-carcasses 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. lease 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

POLENTA 5

CUMIN-SPICED CABBAGE 6

FRENCH FRIES 6

MIXED SALAD 5

SAUTEED CHANTERELLES 6

SAUTEED PORCINI MUSHROOMS 6

CAESAR SALAD

BAKED POTATOES 6

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

Reccomended 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

Reccomended beer: Alpine Blanche

Hamburger

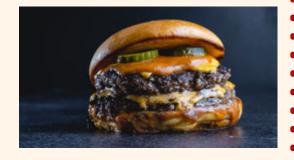
Fries 5
Additional Burger 5

HOME

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

Soncino 18

Reccomended beer: Alpine IPA



HUNTER BURGER

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

Reccomended beer: Alpine IPA

1550 BURGER

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

Reccomended beer: Alpine Strong Ale

<u>Vegetarian Burger</u>

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

Reccomended beer: Alpine Blanche

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.

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%.

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.

LAGER

Made with Campiglio water. Delicacy, lightness, and drinkability. For beer enthusiasts who enjoy a crisp and refreshing flavor.

Fermentation, Alcohol content 6% vol.

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:

TASTING
Sample 4 beers with a flight of 0.10 glasses each.

5% vol.

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



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



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 Rosè	55
CANTINA ALTEMASI - RAVINA: Trentodoc Brut Millesimato	45
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
DONNAFUGATA - MARSALA:	
Donnafugata Brut Millesimato (Chardonnay, Pinot Nero)	55
COSTARIPA DI MATTIA VEZZOLA - MONIGA DEL GARDA:	
Mattia Vezzola Brut	50
Mattia Vezzola Rosé	55



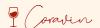
<u>PERRIER JOUET - EPERNAY:</u>	
Grand Brut (Pinot Nero, Pinot Meunier, Chardonnay)	120
Blason Rosè	140
Belle Epoque (Chardonnay - Pinot Nero)	330
CHAMDACNE MOET CHANDON EDEDNAY.	
CHAMPAGNE MOET CHANDON - EPERNAY:	
Dom Perignon Vintage (Pinot Nero, Chardonnay)	495
Dom Perignon Rosé (Pinot Nero, Chardonnay)	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



By the Glass: Nosiola, Pinot Grigio, Chardonnay, Gewurztraminer	6
CANTINA DI COLTERENZIO – CORNAIANO:	
Sauvignon "Lafoa"	55
Gewürztraminer "Lafoa"	55
LR	180
Chardonnay "83"	35
MASO LOERA - PELUGO:	
Solaris "Lena"	35
CANTINA MARTINELLI – MEZZOLOMBARDO:	
Chardonnay	35
CANTINA MARCO DONATI – MEZZOCORONA:	
Kerner	35
COSTARIPA DI MATTIA VEZZOLA – MONIGA DEL GARDA:	
Rosà Mara (rosato) Groppello - Marzemino - Sangiovese	35
Pieveroce (Lugana)	35
<u>CANTINA PELZ – CEMBRA:</u>	
Riesling	35
EREDI ALDO COBELLI – SORNI DI LAVIS:	
Gewürztraminer	40
ELISABETTA FORADORI – MEZZOLOMBARDO:	
Nosiola	55



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 **9** 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

MASO CANTANGHEL - CIVEZZANO: Pinot Nero Vigna Maso Cantanghel		60
<u>CANTINA ROTALIANA – MEZZOLOMBARDO:</u> Lagrein		35
CANTINA DE VESCOVI ULZBACH – MEZZOCORONA: Teroldego Rotaliano → Teroldego Rotaliano riserva "Vigilius"	15	35 75
<u>MARCO DONATI – MEZZOCORONA:</u> Teroldego Rotaliano Riserva "Sangue di Drago"		50
AZIENDA AGRICOLA F.LLI ZENI - GRUMO SAN MICHELE ALL'ADIGE: Teroldego Rotaliano "Pini"		75
<u>CANTINA ENDRIZZI - MEZZOLOMBARDO:</u> Gran Masetto" Teroldego Rotaliano	15	95
<u>FRANZ HAAS – MONTAGNA:</u> Pinot nero Riserva "Schweizer"		75

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Red Wines

By The Glass: Lagrein, Marzemino, Teroldego, Cabernet

<u>CANTINA COLTERENZIO – COLTERENZIO:</u>	
Pinot Nero Riserva "St. Daniel"	40
Lagrein Riserva "Mantsch"	40
TENUTA J. HOFSTATTER - TERMENO SULLA STRADA DEL VINO:	
Pinot Nero "Meczan"	35
LA VICNE ICEDA	
LA VIGNE - ISERA:	
Cabernet Sauvignon Riserva Fior di Ciliegio	95
<u>GAJA - BARBARESCO:</u>	
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

Red Wines

By The Glass: Lagrein, Marzemino, Teroldego, Cabernet

GIUSEPPE QUINTARELLI - VALPOLLICELLA: Amarone della Valpollicella Classico '05	350
BRUNO ROCCA – BARBARESCO: Barbaresco	95
BERTANI – GREZZANA: Ripasso della Valpolicella Valpantena (Corvina, Rondinella) Amarone Classico della Valpolicella '12 Amarone Classico della Valpolicella Magnum '12	35 210 420
MARCHESI ANTINORI - TOSCANA: Tignanello '20 Il Bruciato "Tenuta Guado al Tasso - Bolgheri" Villa Antinori igt Rosso Toscana Chianti Classico Docg "Peppoli" (Sangiovese)	230 55 35 35
DOMAINE BALLOT MILLOT - MEURSAULT: BOURGOGNE Pinot Noir	80
DOMAINE LAURENT PERRACHON & FILS - JULIÉNAS: Beaujolais Moulin à Vent "Terres Roses"	35

Gluten Free Menn

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 Spressa 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

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

Side Vishes

Assortment of Meats

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SLICED SIRLOIN STEAK

300 grams served with Maldon salt.

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ASADO

Argentinian Cut with Chimichurri Sauce 14

Preferred beer: Alpine IPA

BEEF DIAPHRAGM

Argentinian Cut with Chimichurri Sauce 22

Preferred beer: Alpine IPA

