



PIZZERIA

The classic pizzas:

MARGHERITA: tomato, mozzarella, oregano **8,00€**

MARINARA: tomato, oregano, extra virgin olive oil **7,20€**

PROSCIUTTO E FUNGHI: tomato, mozzarella, ham and mushrooms **10,50€**

SALAME PICCANTE: tomato, mozzarella, spicy salami **9,50€**

CAPRICCIOSA: tomato, mozzarella, ham, artichokes, mushrooms **11,50€**

DIAVOLA: tomato, mozzarella, spicy salami, black olives, green spicy sour peppers **11,50€**

4 STAGIONI: tomato, mozzarella, ham, artichokes, black olives, anchovies **11,50€**

TONNO E CIPOLLA: tomato, mozzarella, tuna, braised onion **10,50€**

VERDURE: tomato, mozzarella, grilled vegetables, parmesan cheese **11,00€**

RUCOLONA: tomato, mozzarella, raw ham, rocket, cherry tomatoes, grana flakes **12,00€**



The white pizzas:

MORTADELLA: mozzarella, mortadella, ricotta, pistachio nuts **13,00€**

GUSTOSA: mozzarella, gorgonzola, local sausage, toasted walnuts **12,00€**

CARBONARA: mozzarella, fried eggs, smoked bacon, parmesan cheese **12,00€**

PORCHETTA: mozzarella, homemade porchetta, herb salt, garlic **13,50€**

SFIZIOSA: mozzarella, basil pesto, tomato concasse, Argentine prawns, oregano **14,50€**

GOURMET: mozzarella, marinated salmon, mascarpone, cherry tomatoes, basil pesto **14,50€**

The special pizzas:

NAPOLI 2.0: tomato, mozzarella, smoked buffalo, basil **13,50€**

NORMA: tomato, mozzarella, fried aubergine, salted ricotta, basil, raw chorizo **14,50€**

SUDTIROLO: mozzarella, tomato, potatoes, alpine cheese, South Tyrolean speck, rocket **14,00€**

LIGHT: mozzarella, yellow and red datterino-tomatoes, beef bresaola, ricotta cheese **14,00€**

AMATRICIANA: tomato, guanciale, pecorino, mozzarella, spicy provolone-cheese, basil **14,00€**

ALLERGENE

ALLERGENI

ALLERGENS



RISTORANTE

ROCKET SALAD with datterini tomatoes–confit, crispy bread croutons, toasted walnuts, parmesan flakes and balsamic vinegar glaze **15,00€**

GREEK SALAD with datterini tomatoes, cucumbers, basil marinated black olives and baked spiced Greek feta **14,00€**

Stir-fried **VEGETABLES** in curry sauce with smoked paprika **CHICKEN BREAST** and **COCONUT** sauce **16,00€**

TAGLIATELLE served with a homemade **BOLOGNESE SAUCE** **14,00€**

Grilled **POTATO GNOCCHI** with **GORGONZOLA SAUCE**, braised **LOCAL SAUSAGES** and fried **LEEK** **16,00€**

BLACK RIGATONI, PECORINO CHEESE, COURGETTES and **BASIL** **14,00€**

Parsley– **MACCHERONCINI CARBONARA** with crispy bacon and black pepper powder **16,00€**

PORK neck plated with **MOUNTAIN HERBS** on sautéed **GREEN CABBAGE**, **POTATO RÖSTI** AND crispy South Tyrolean **BACON** **24,00€**

BEEF GOULASH cooked at low temperature with **ALPINE CHEESE DUMPLINGS** and chives **24,00€**

Grilled **TURKEY** steak with **MEDITERRANEAN SAUCE** on **LEEK POTATO GRATIN** **22,00€**

Fried **POLENTA FROM STORO**, with **GORGONZOLA** fondue, truffled **MOUNTAIN MUSHROOMS** and baked **PUMPKIN** **20,00€**

CLASSIC TIRAMISU served in a glass **9,00€**

MINI PASTICCERIA

ALLERGENE

ALLERGENI

ALLERGENS

