

12:00 am

## Cicchetti ladini

7:00 pm

Pickled Alpine Cheese with mountain local herbs (homemade)

Stuffed pumpkin flower with mint chickpea cream

Chunks of Trout on toasted bread

Crispy polenta with wild Porcino mushroom

Crispy polenta with local Sausage

Crispy polenta cuttlefish ink with cod fish cream

Mini bun with carne salada, rocket and Trentingrana flakes

Mini hamburger

Mini bruschetta with puzzle cheese and crispy speck

Prawn in beer tempura with orange mayonnaise (Organic)

**PIATTO 50.12**

3 cicchetti of your choice

## Fish appetizer

### Mixed Fish Platter

Tuna tartare, marinated Salmon, Amberjack carpaccio, Gillerdau oyster

### Red prawn tartare

### Octopus salad

### Tuna Tataki with sesame seeds

Cantabria anchovy, stracciatella cheese, sun-dried tomatoes, and toasted bread



## Apetizer

Crispy egg, Soft potatoes, Porcini mushrooms and Alpin cheese sauce  
with truffle

Plate with local cold cuts and Alpine cheeses (for 2 person)

Deer tartare with egg yolk (Organic) and Worcestershire sauce

Black Angus tartare with egg yolk (Organic) and Worcestershire sauce

Caprese with mozzarella Fior di Latte

Black Angus Salted meat and Trentingrana Cheese flakes



## First courses

Handmade Ravioloni with fresh Scampi

Selected seafood risotto

Spaghetti with Lobster

Handmade Alpine Fir tagliatelle with Porcini mushrooms

Handmade Nettle potato gnocchi with variety of aromatic Alpin cheeses  
and truffle Carpaccio

Wild Blueberries risotto with Gorgonzola cheese on Top and Speck crumble

“Real” Carbonara

Crispy stripes of guanciale, red egg yolk and pecorino romano D.O.P.

Big Canederlo 50.12

Homemade The Sora 50.12 creamy soup  
fennel, leek, Trentino apple

Handmade Goulash soup in bread bowl

## Second courses

Organic trout with mountain herbs served with green asparagus

Selected Mixed fried fish

Beef filet with bouquet of seasonal vegetables (200gr)

Lamb chops with Alpin herbs served with potatoes and cranberry sauce

Pork knuckle with polenta and wild mushrooms

Venison goulash with speck canederli

Whisked polenta with local sausage and wild mushrooms

Sliced beef with rocket and parmesan Trentingrana cheese  
served with vegetables

Local Scottona gourmet burger, tomato, lettuce, local cheese served  
with French fries



## Salad

### Trentin salad

Mixed leafy greens, crispy speck, apple and trentingrana flakes

### Sfiziosa salad

Mixed leafy greens, mini mozzarella balls, berries and fresh tomatoes

### Mix salad

Mixed leafy greens with fresh plum tomatoes

## Side dishes

Fresh Grilled vegetables

Baked potatoes / French fries

Wild Mushrooms



-Fatti in casa- Dolci -Homemade-

Chocolate soufflé and locally made vanilla ice cream

Tiramisù 50.12 Gluten free, organic eggs

Panna cotta  
Gluten Free

Apple strudel homemade with locally made vanilla ice cream

Sacher cake 50.12

Artisan pistachio truffle ice cream

Homemade Cheesecake