

Until
12:00 am

Cicchetti ladini

Until
7:00 pm

Formaggio Alpino marinato alle erbe di montagna (fatto in casa)
Pickled Alpine Cheese with mountain local herbs (homemade)

Fiore di zucca ripieno con salsa di ceci e menta
Stuffed pumpkin flower with mint chickpea cream

Bocconcini di Trota ORO su crostino di pane
Chunks of Trout on toasted bread

Polenta croccante con fungo porcino
Crispy polenta with wild Porcino mushroom

Polenta croccante con salsiccia locale
Crispy polenta with local Sausage

Polenta al nero di seppia croccante con baccalà
Crispy polenta cuttlefish ink with cod fish cream

Minipanino con carne salada e scaglie di Trentingrana
Mini bun with carne salada, rocket and Trentingrana flakes

Mini hamburger

Mini bruschetta con formaggio puzzone e speck croccante
Mini bruschetta with puzzle cheese and crispy speck

Gamberi in tempura con maionese all'arancia (Bio)
Prawn in beer tempura with orange mayonnaise (Organic)

PIATTO 50.12

3 cicchetti a scelta

3 cicchetti of your choice



Antipasti

Mixed Fish Platter

Tuna tartare, marinated Salmon, Amberjack carpaccio, Gillerdau oyster n 2

Red prawn tartare

Octopus carpaccio

Tuna Tataki with sesame seeds

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

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

Prosciutto e Melone



Primi

3 Handmade Ravioloni with fresh Scampi

Risotto with sea asparagus cream and amberjack tartare

Spaghetti with Lobster

Handmade Alpine Fir tagliatelle with fresh Porcini mushrooms

Handmade Nettle potato gnocchi with saffron sauce and crispy speck

Wild Blueberries risotto with Gorgonzola cheese on Top and pistachio grains

“Real” Carbonara

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

2 Big venison canederli 50.12

Homemade The Sora 50.12 creamy soup

fennel, leek, Trentino apple

Handmade Goulash soup in bread bowl



Secondi

Organic trout with mountain herbs served with green asparagus

Selected Mixed fried fish

Argentine Beef filet (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

Dry age slice beef with rocket and parmesan Trentingrana cheese served with vegetable

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

Insalate

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

Contorni - Side dishes

-Fresh Grilled vegetables of the day

-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