

TRENTINO

Menu della Cena I 1-14 Gennaio, 2018

ZUPPA E ANTIPASTI

Zuppa d'Orzo alla Trentina 7.25 cup 9.25 bowl

Barley soup with cannellini beans, Swiss chard & leeks; drizzled with extra-virgin olive oil

- Vegan • Pinot Nero

Polenta Carbonera 11.95

Speck, soft polenta & sautéed mixed mushrooms with Gruyère & Grana Padano gratin

- Chardonnay

PASTA

Pasta alla Castellana 19.50

Pasta tubes tossed with chicken, bacon, shiitake mushrooms, Grana Padano, brandy, cream & fresh thyme

- Sauvignon

Fettuccine al Salmone Affumicato 20.50

Thin pasta ribbons with smoked salmon, dill, brandy, capers & cream sauce

- Chardonnay

Risotto Ladino 21.95

Carnaroli rice with beef tenderloin, speck, porcini mushrooms, fresh thyme, shallots and Pinot Noir reduction

- Teroldego Rotaliano

SECONDI

Medaglioni di Pollo 25.95

Chicken medallions roasted with Gruyère cheese, speck, grilled portobello mushroom & Trebbiano wine; served with braised sweet & sour red cabbage, broccolini & mashed potatoes

- Pinot Nero

Salmone val Ultimo 28.95

Arctic char with marjoram-dill hollandaise, sautéed leeks & cherry tomatoes; served over soft polenta & drizzled with basil-olive oil

- Chardonnay

Capriolo ai Mirtilli con Canederli 27.95

Venison braised with root vegetables & red wine; served with housemade blueberry preserves, spinach ricotta dumpling & soft polenta

- Teroldego Rotaliano

DOLCI

Strudel con Gelato al Caramello 10.95

Puff-pastry strudel filled with Granny Smith apples, golden raisins & pine nuts sautéed in grappa, butter & cinnamon; served with caramel- sea salt gelato

VINI

Sauvignon, Tramin, 2016

5 half glass 11 glass 16 quartino 42 bottle

Lemon-green in color with aromas of grapefruits, melons & cut grass. Succulent, light-bodied & balanced on the palate.

Chardonnay, Alois Lageder, 2016

6 half glass 12 glass 18 quartino 46 bottle

Straw-yellow color, medium-bodied, flavors of subtropical fruits coupled with lively acidity.

Pinot Nero, Wilhelm Walch 'Prendo', 2016

6 half glass 12 glass 18 quartino 46 bottle

Velvety & elegant with soft tannins, aromas & flavors of candied cherries, licorice & spices.

Teroldego Rotaliano, Lechthaler, 2015

7 half glass 13 glass 19 quartino 50 bottle

Rich & lush, chock full of wild berries, violets & vanilla aromas & flavors.