

BISTROT LIGHT

FROM 12:00 PM TO 2:30 PM



SELECTION OF LOCAL HAM AND CHEESES | 18

DRIED SALED DEER | SMOKED HAM | LOCAL SALAMI | DUCK BREAST |
BLU 61 CHEESE | SALCIS PECORINO CHEESE | PIAVE STRAVECCHIO CHEESE |
MARZAMÍNO CHEESE | BUFFALO TOMA CHEESE 7.10.12.



LIGHT SALAD | 16

FRESH SALAD | RED CABBAGE | FENNEL | BIO EGGS MOZZARELLA |
CHICKPEAS | ORANGE 3.

SPAGHETTONI WITH SENATORE CAPPELLI WHEAT gluten-free options

PESTO 7.8 | 15 

CARBONARA WITH PORK CHEEK AND ORGANIC EGGS 1.3.7.12 | 15

BOLOGNESE SAUCE SLOWLY COOKED FOR 24 HOURS 1.6.9 | 15

TOMATOES | BURRATA MOZZARELLA | BASIL 1.7 | 14 

SLOW-COOKED CHICKEN STEAK | 14

BEEF FILET STEAK | 22

HOME MADE FRENCH FRIES | 5

GRILLED VEGETABLES | 7

CHIANINA HAMBURGER | COSTA BUTCHER | 20

SALAD | TOMATO | MORLACCO CHEESE | CRUNCHY SPECK |
PORCINI MUSHROOMS 1.7.12

VEGGY BURGER | 18

HERB AND WALNUT BREAD | SALAD | SUN-DRIED TOMATO |
VIOLET CABBAGE | STRACCIATELLA CHEESE | PESTO 1.7.8

CLUB SANDWICH | 18

SALAD | TOMATO | CHEESE | ORGANIC EGG | BACON | TURKEY
HOMEMADE PINK SAUCE 1.3.7.12



VEGGY CLUB SANDWICH | 18

SALAD | TOMATO | CHEESE | GRILLED VEGETABLES | ORGANIC EGG
HOMEMADE PINK SAUCE 1.3.7.12

In case of allergy or intolerance we
can suggest you a preparation that
suits your needs.

Please note: some dishes may be
prepared with frozen ingredients
depending on the season and usage.

BISTROT UNCONVENTIONAL

FROM 7:00 P.M. TO 09:30 P.M.



SELECTION OF LOCAL HAM AND CHEESES | 18

DRIED SALED DEER | SMOKED HAM | LOCAL SALAMI | DUCK BREAST |
BLU 61 CHEESE | SALCIS PECORINO CHEESE | PIAVE STRAVECCHIO CHEESE |
MARZAMÍNO CHEESE | BUFFALO TOMA CHEESE 7.10.12.



VENISON TARTARE | 18

PECORINO CRUMBLE | HERB ZABAIONE | FROZEN CELERY 3.9.10



SMOKED TROUT | 18

LEMON AND PEPPER CAVIAR | FENNEL YOGURT | POMELO | APPLE 4.7

PHYLLO CRISP

CHICKPEA HUMMUS | PORCINI MUSHROOMS | FERMENTED BEETROOT
CACAO GRUE 1.

| 13  

BLACK CANDY

PORCINI MUSHROOMS | ALPINE RICOTTA CHEESE | TRUFFLE
HAY BROTH 1.7

| 18 

CANEDERLO

PUMPKIN | MORLACCO CHEESE AND LAVENDER KM0 | PURPLE CABBAGE 1.3.7

| 16 

BARLEY SOUP

ALMOND MILK | TURMERIC CARROT | SAVOY CABBAGE LEAF | CUMIN | 1.8

| 15  



BLACK CORN GNOCCO

DOLOMITES SAFFRON | WILD CHICORY | VANILLA |
SEMI-DRIED TOMATO | PINE NUTS 6.8

| 15  



BEEF TATAKI

TOPINAMBUR CHIPS | TERIAKI | CARDONCELLO 11.

| 25



ARCTIC CHAR

PEA | FRIED LEEK | VEGETABLE RIBBON 4.

| 25



ROE DEER

ROE DEER SHANK | CARROT AND POTATO PURÉE |
VALPOLICELLA RIPASSO REDUCTION | TART CRANBERRY 12.

| 26

CECINA

ARTICHOKE HEARTS IN TEMPURA | CHESTNUT | RAVELLI |
TURMERIC MAYONNAISE | CARASAU BREAD 1.6

| 16  

In case of allergies or intolerances, our staff can suggest suitable preparations for every need.

N.B.: Some dishes may be prepared with frozen products depending on the season and usage.