

DOLOMIA RESTAURANT

STARTERS

Pumpkin flowers, ricotta cheese, roasted scallops and zucchini cream with mint

Mountain eggs, Granpan foam, curly kale and smoked char

Veal and potato salad, mayonnaise and cashew nuts mustard

Smoked pork rib, "brò brusà" broth, lemon, pickled fennel and carrot

Salmon trout with dill, valerian, raspberries, natural yoghurt sauce and trout eggs



FIRST COURSES

Potato ravioli from Val di Gresta, goat cheese cream with basil, green beans and pine nuts

Au gratin semolina dumplings, duck ragout, wild mushrooms, marjoram and blueberries

Fresh homemade nettle tagliatelle with spicy lake fish sauce

Casolet plin ravioli, saffron cream, caper powder and cocoa beans

Seasonal vegetable soup, barley, spelt and quinoa



Executive Chef

Matteo Maenza

Chef de Cuisine

Martino Longo

FISH

Turbot fillet in parsley, capers, lemon and amaranth gremolada with potato polenta

Halibut steak with oven baked tomatoes, anchovies and oregano

Alpine trout fillet, toasted almonds, chanterelle mushrooms, chard and ginger



MEAT

In Teroldego wine braised beef shank with stewed vegetables

Glazed beef brisket "12 hours" with homemade spicy sauce

Belly pork cooked at low temperature marinated with Pojer & Sandri brandy

TO SHARE

Italian-style appetizer of meat, fish and vegetables

Risotto with porcini mushrooms and Trentingrana cheese

Baked fish of the day

Roasted "vegetarian" chicken with mountain herbs

Selection of Italian cheeses, marmalades and mustards

DESSERTS

Buffet selection of desserts



## FROM THE GRILL

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Scottona beef fillet

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Organic beef Entrecôte

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Bone-in ribeye  
beef steak 1000g

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Lamb 8 racks

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*Served with Val di Gresta roasted potatoes and  
seasonal vegetables, bearnaise sauce*

Our meals may contain allergens.

For further information please contact our Staff.

The fish meant to be eaten raw is subjected to a blast chilling preventive treatment according to the rules prescribed by EC Regulation 854/2004.

In order to assure the hygiene and food safety and the organoleptic properties of the product, our preparations can be subjected to blast chilling.