

DOLOMIA RESTAURANT

STARTERS

Roasted scallops with ginger pumpkin cream and asparagus chicory **24**

“Mountain egg”, Granpan foam, curly kale and smoked char **20**

Marinated trout with dill, pink grapefruit, endive and soy sprouts **22**

Beef tartare with preserved artichokes, black truffle and marinated yolk **24**

Tartlet with seasonal vegetable and root cream  **20**

FIRST COURSES

Chestnut flour caserecce pasta with duck ragout and chicory **22**

Roasted potato dumplings with prawns, turnip tops and lemon **24**

Casolet plin ravioli, saffron cream, caper powder and cocoa beans **22**

Fusilloni pasta with krake ragout, olives from Taggia and chili **24**

White corn and spirulina chioccioline pasta, pumpkin cream, black cabbage and truffle  **22**

FISH

Turbot fillet with cauliflower cream, chickpea fritters and coriander **34**

Amberjack fillet in confit with Cuvée Lago EVO, brò brusà cream and fennel **32**

Alpine trout fillet, winter tubers caponata, vegetables and dried fruit  **28**

MEAT

Beef cheek braised in Teroldego wine with Storo polenta, stewed cabbage and green apple **30**

Pork tomahawk with mashed knob celery, Rwanda coffee cream from “I Druper” selection and turnip “Trentino” style **30**

Baked deer saddle with black salsify, purple cabbage puree and blueberries **34**

TO SHARE

Italian appetizer with meat, fish and vegetables **48**

Risotto with artichokes and Nostrano Stravecchio cheese **48**

Baked Sea bass with Brandy chestnut flan **58**

Roasted free-range chicken with mountain herbs **54**

Selection of Italian cheeses, marmalades and mustards **24**

DESSERTS

Chestnut and tangerine Mont Blanc **14**

Single-origin Satongo 72% black chocolate ingot with hazelnuts **14**

Opera cake with coffee and almonds **14**

Vanilla and red fruits bavarese cake **14**

Cafè gourmand (espresso coffee served with special dessert selection) **18**

Classic Tiramisù **14**



FROM THE GRILL

Scottona beef fillet

34

Organic beef Entrecôte

30

Bone-in ribeye
beef steak 1000g

68

Lamb 5 raks

32

*Served with 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, it is subjected to a blast chilling preventive treatment according to the rules prescribed by EC Regulation 854/2004.

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