

DOLOMIA RESTAURANT

STARTERS

Searred scallops, pumpkin flowers stuffed with local ricotta, zucchini cream with mint	24
“Mountain egg”, celeriac foam and black truffle	20
Marinated Grayling fish, aioli sauce, sour vegetables	22
Guinea fowl breast salad, potatoes, gribiche sauce	22
Pappa al pomodoro, burrata, Riviera olives and steamed prawns	20

FIRST COURSES

Fresh Tagliatelle Pasta, sautéed vegetables, duck ragout	22
Organic ricotta dumplings, chard, nuts and local beef salted carpaccio	22
Casolet Ravioli, caponata and pine nuts	20
Fusilloni pasta with pistachio pesto, clams and lemon	24
Jerusalem artichoke and tomato velvety soup, basil pesto	18

FISH

Turbot fillet, potato polenta, parsley and lemon gremolada	34
Searred mullet fillet in a Mediterranean sauce	32
Alpine trout fillet in a dill viennoise crust, pak choi and hazelnuts	28

MEAT

Shoulder clod Rendena beef, borettane onions and scorzonera	30
Pork belly, sweet potatoes, blue cheese sauce	28
Glazed duck leg with chestnut honey, beetroot, old-fashioned mustard and baby spinach	32

TO SHARE

Italian appetizer	48
Saffron risotto, capers and lemon confit	48
Sea bass a la plancha with vegetables	58
Roasted free-range chicken with mountain herbs	54
Selection of Italian cheeses, marmalades and mustards	24

DESSERTS

Vanilla cheesecake with strawberry jelly, fresh fruit salad and rhubarb	14
Coconut and lime ingot with exotic cream and passion fruit sorbet	14
Tartlet with lemon cream and meringue	14
Sacher cake with candied apricots and dark chocolate ice cream	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.