

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.