

DOLOMIA RESTAURANT

STARTERS

Caesar Salad (lettuce salad, Trentingrana cheese, croutons, Caesar dressing) with

chicken
prawns
avocado

Burrata cheese, tomato salad and basil

Smoked trout, toasted bread, goat cheese, radishes and blueberries

Selection of cold cuts from Trentino-Alto Adige with homemade pickled vegetables

Selection of Italian cheeses, marmalades and mustards

Lefay SPA Salad (apple chutney, baby spinach, fennel, cucumber, soy sprouts, ginger marinated tofu and walnuts)



FIRST COURSES

Penne pasta with seafood and Garda lemon

Fresh homemade tagliatelle with veal ragout, steamed vegetables and Trentingrana cheese

Soup of the day



VEGETARIAN

Spelt fusilli, zucchini, parsley pesto, garlic, oil and chilli

Buckwheat salad, roasted peppers, eggplant caviar, ricotta cheese and rocket salad



MAIN COURSES

Veal medallion, fried rustic potatoes and Rubra sauce

Pork coppa, roasted canederlo dumpling, cabbage and fennel seeds

Catch of the day a la plancha with seasonal vegetables



DESSERTS

Vanilla parfait, red fruit purée and almond crumble

Tiramisù

Selection of homemade ice cream and sorbets


Cafè gourmand (espresso coffee served with special dessert selection)

Selection of fresh seasonal fruit



Executive Chef
Matteo Maenza

Chef de Cuisine
Martino Longo

Lefay SPA dishes  have been created in cooperation with Lefay SPA Scientific Committee; slightly low-calorie and low-sodium, the dishes do have detoxifying properties and are prepared with cooking methods that may not excessively stress the digestive system. 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.