

DOLOMIA RESTAURANT

STARTERS

Caesar Salad on your choice (Lettuce salad, Trentingrana cheese, croutons, Caesar dressing) with	chicken 20 prawns 22 avocado 20	Caprese with cherry tomato, burrata cheese, focaccia with Extra Virgin Olive Oil Cuvee Lago 22	Selection of cold cuts from Trentino-Alto Adige with homemade pickled vegetables 18
Lefay SPA Salad (Apple chutney, baby spinach, fennel, cucumber, soy sprouts, ginger marinated tofu and walnuts)	<i>L</i> 20	Smoked trout, toasted bread, goat cheese, radishes and blueberries 24	Selection of Italian cheeses, marmalades and mustards 24

FIRST COURSES

VEGETARIAN

MAIN COURSES

Spaghetti Monograno Felicetti with seafood and lemons from the Riviera 22	Wholemeal fusilli, zucchini, parsley pesto, garlic, oil and chilli, local smoked ricotta cheese 20	Veal medallion, fried rustic potatoes and Rubra sauce 28
Fresh tagliolini pasta, cherry tomato sauce, basil 20	Buckwheat salad, carrot hummus, broccoli, vegetables <i>L</i> 22	Trentino beef goulash, polenta, cabbage salad 26
Soup of the day <i>L</i> 18		Catch of the day with seasonal vegetables <i>L</i> 28

DESSERTS

Apple strudel with vanilla sauce 14	Ice cream and sorbet selection 12
Classic Tiramisù 14	Cafè gourmand (espresso coffee served with special dessert selection) 18
Cheese Cake with Organic Ricotta, wild berries 14	Seasonal fresh fruit salad selection <i>L</i> 14

Lefay SPA dishes *L* 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.