

# DOLOMIA RESTAURANT

## STARTERS

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

## FIRST COURSES

## VEGETARIAN

## MAIN COURSES

Felicetti monograno spaghetti pasta with seafood and Garda lemon <b>22</b>	Seasonal vegetables soup, barley, spelt and quinoa <b>18</b>	Veal medallion, fried rustic potatoes and Rubra sauce <b>28</b>
Homemade tagliolini pasta with veal ragout, stew vegetables and Trentingrana cheese <b>20</b>	Regiokorn spelt fusilli pasta, celeriac cream, tomatoes in confit and smoked ricotta cheese <i>L</i> <b>22</b>	Trentino beef goulash, polenta, cabbage salad <b>26</b>
Soup of the day <i>L</i> <b>18</b>		Catch of the day with seasonal vegetables <i>L</i> <b>28</b>

## DESSERTS

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

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.