



DOLOMIA RESTAURANT

STARTERS

Seared scallops, pumpkin flowers stuffed with local ricotta, zucchini cream with mint	28
“Mountain egg”, Granpan foam and smoked char	24
Salmon trout with dill, valerian, raspberries, natural yoghurt sauce and trout eggs	26
Beef tartare, speck mayonnaise, seed crackers	28
Pappa al pomodoro, burrata cheese, Riviera olives and steamed prawns	22



FIRST COURSES

Fresh pasta paccheri with duck ragout and marjoram	26
Potato ravioli from Val di Gresta, goat cheese cream with basil, green beans and pine nuts	24
Casolet plin ravioli, saffron cream, caper powder and cocoa beans	24
Fusilloni pasta with pistachio pesto, clams and lemon	28
White corn penne “Bontasana”, almond ricotta, confit tomatoes, olives and caper powder	22



FISH

Roasted turbot fillet with potatoes, snow peas, zucchini and basil cream	38
Halibut fillet with oven baked tomatoes, anchovies and oregano	36
Alpine trout fillet, toasted almonds, mushrooms and chard	32



MEAT

Glazed veal ribs with fennel and pepper, cream of corn and chicory	34
Pork cup, polenta, cabbage and grape must mustard sauce	32
Saddle of venison with marinated cherries, celeriac purée	38

TO SHARE

Italian appetizer with meat, fish and vegetables	50
Risotto with porcini mushrooms and Trentingrana cheese	52
Sea bass a la plancha with vegetables	65
Roasted free-range chicken with mountain herbs	60
Selection of Italian cheeses, jams and mustards	24

DESSERTS

White tartlet with mango cream and passion fruit	14
Chocolate ingot with red fruit cream	14
Pistachio and raspberry mousse	14
Paris Brest with peanut mousseline	14
Cafè gourmand (espresso coffee served with special dessert selection)	18
Classic Tiramisù	14



FROM THE GRILL

Scottona beef fillet

38

Organic beef Entrecôte

34

Bone-in ribeye
beef steak 1000g

80

Lamb 5 raks

36

*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.