

DOLOMIA RESTAURANT

STARTERS

Roasted scallops with Jerusalem artichoke cream, baby spinach and citrus fruits

Rendena veal cooked at low temperature, "trout" sauce, lovage powder

Marinated char, fermented cabbage, seed crackers, dill sauce

Beef tartare, cranberry chutney, hazelnut emulsion and grain mustard

Herb meatballs, root mousse and coffee powder



FIRST COURSES

Chestnut flour caserecce, venison ragout and black cabbage

Storo corn flour gnocchi, celeriac cream, mushrooms and smoked Bio Al Pont ricotta

Casolet plin ravioli, saffron cream, caper powder and cocoa beans

Bigoli pasta with shrimp and mussel sauce, aromatic tomato bread

Sorghum mezze maniche pasta, garlic, oil and chilli, broccoli cream and sweet olives



FISH

Salmon trout confit, hollandaise sauce and white turnips

Stir-fried squid, vegetables and black garlic bagna cauda sauce

Turbot fillet with saffron cream, fennel, snow peas and potatoes



MEAT

Braised beef cheek with chestnut puree and radicchio

Roasted pork shank, carrots, fennel, apples and mustard

Baked deer saddle, cauliflower, crispy polenta and savoy cabbage

TO SHARE

Italian appetizer with meat, fish and vegetables

Risotto with goat cheese, pumpkin and rosemary

Sea bass with tomato and olive stew

Roasted free-range chicken with mountain herbs

Selection of Italian cheeses, marmalades and mustards

DESSERTS

Chestnut and tangerine Mont Blanc

Millefeuille with cocoa, hazelnut cream and chocolate ice cream

Raspberry pavlova, vanilla mousse

Tarte with lemon and walnuts from Bleggio

Ice cream and sorbet selection

Classic Tiramisù



## FROM THE GRILL

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Scottona beef fillet

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Organic beef Entrecôte

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Bone-in ribeye  
beef steak 1000g

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Lamb 5 raks

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*Served with roasted vegetables  
and "Fattorie Rendena" yogurt sauce with herbs*

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.