



DOLOMIA RESTAURANT

STARTERS

Roasted scallops, zucchini flower stuffed with ricotta, zucchini cream with mint

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Mountain egg, gran pan foam, smoked char and lapsang souchong powder

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Pappa al pomodoro, pink prawns, burrata cheese and olive powder

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Beef tartare, marinated egg yolk, black truffle

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Trout marinated with dill, raspberries, yogurt sauce, trout eggs

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FIRST COURSES

Potato ravioli from Val Gresta filled with goat cheese, basil, green beans and pine nuts

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Au gratin semolina gnocchi, duck ragout, wild mushrooms, marjoram and blueberries

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

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Spaghetti Monograno Felicetti pasta, pistachios, cuttlefish and lemon

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Corn fusillone pasta, almond ricotta, confit cherry tomatoes, capers and olives

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FISH

Arctic char, asparagus and Béarnaise sauce with herbs

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Halibut fillet with San Marzano tomatoes, anchovies and oregano

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Grilled turbot fillet, lettuce and lemon sauce

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MEAT

Glazed veal ribs, cream of corn and chicory

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Braised pork shank, sweet potatoes and dandelion

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Saddle of deer, apricot and baby spinach puree

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TO SHARE

Italian appetizer with meat, fish and vegetables

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Risotto with organic Trentingrana cheese and porcini mushrooms

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Oven-baked sea bass with seasonal vegetables

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Roasted free-range chicken with mountain herbs

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Selection of Italian cheeses, marmalades and mustards

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DESSERTS

Chocolate, caramel and hazelnut ingot

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Meringue with red fruits

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Bavarian cream with vanilla, apple and Babà

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Lemon tartlet

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Ice cream and sorbet selection

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Classic Tiramisu

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## FROM THE GRILL

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Scottona beef fillet

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Black Angus 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 is subject 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.