

DOLOMIA RESTAURANT

STARTERS

Caesar Salad on your choice
(Lettuce salad, Trentingrana
cheese, croutons,
Caesar dressing) with

chicken 24
prawns 26
avocado 24

Lefay SPA Salad (Apple chutney,
baby spinach, fennel, cucumber,
soy sprouts, ginger marinated
tofu and walnuts)

L 24

Caprese with cherry tomato,
burrata cheese, focaccia with
Extra Virgin Olive Oil Cuvée Lago

24

Smoked trout, toasted bread,
goat cheese, radishes
and blueberries

26

Selection of cold cuts and cheeses
from Trentino-Alto Adige with
homemade pickled vegetables

28

FIRST COURSES

Fusilloni with seafood
and Garda lemon

28

Homemade Gigli pasta with bacon,
herbs and potatoes creamed with
mountain cheese

26

Tagliatelle with
Trentingrana cheese,
Bolognese sauce and bay leaves

24

VEGETARIAN

Spaghetti Monograno Felicetti,
chilli with kale, baked tomatoes,
black bread cream and garlic

L

22

Vegetable soup, spelt
and basil pesto

L

22

MAIN COURSES

Roasted pork coppa, polenta
and braised savoy cabbage

34

Chicken breast, wild red rice,
vegetables and basil mayonnaise

32

Catch of the day
with seasonal vegetables

L

38

DESSERTS

Apple strudel with vanilla sauce

16

Classic Tiramisù

16

Cheese cake with red fruits

16

Ice cream and sorbet selection

14

Sacher cake

16

Seasonal fresh fruit salad selection

L

16

The Lefay SPA *L* menu has
been created in collaboration
with the Lefay SPA Scientific
Committee to reduce metabolic
demands and cleanse the body.
The menus offer tasty and easily
digestible combinations of no dairy,
gluten-free and mainly prebiotic
ingredients that foster the natural
wellbeing of the gut flora.
The selected used sweeteners are
very low in calories, do not affect
blood sugar levels and are therefore
well tolerated by the body.

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.