



DOLOMIA RESTAURANT

STARTERS

Roasted scallops, zucchini flower stuffed with ricotta,
zucchini cream with mint **28**

Mountain egg, gran pan foam, smoked char and
lapsang souchong powder **26**

Pappa al pomodoro, pink prawns, burrata cheese and
olive powder **26**

Beef tartare, marinated egg yolk, black truffle **28**

Trout marinated with dill, raspberries, yogurt sauce,
trout eggs  **24**


FIRST COURSES

Potato ravioli from Val Gresta filled with goat cheese,
basil, green beans and pine nuts **24**

Au gratin semolina gnocchi, duck ragout,
wild mushrooms, marjoram and blueberries **26**

Casolet plin ravioli, saffron cream,
caper powder and cocoa beans **24**

Spaghetti Monograno Felicetti pasta, pistachios,
cuttlefish and lemon **28**

Corn fusillone pasta, almond ricotta, confit cherry
tomatoes, capers and olives  **24**

FISH

Arctic char, asparagus and Béarnaise sauce with herbs **32**

Halibut fillet with San Marzano tomatoes, anchovies and
oregano **34**

Grilled turbot fillet, lettuce and lemon sauce  **38**

MEAT

Glazed veal ribs, cream of corn and chicory **34**

Braised pork shank, sweet potatoes and dandelion **34**

Saddle of deer, apricot and baby spinach puree **38**

TO SHARE

Italian appetizer with meat, fish and vegetables **50**

Risotto with organic Trentingrana cheese and porcini
mushrooms **52**

Oven-baked sea bass with seasonal vegetables **65**

Roasted free-range chicken with mountain herbs **60**

Selection of Italian cheeses, marmalades and mustards **26**

DESSERTS

Chocolate, caramel and hazelnut ingot **16**

Meringue with red fruits **16**

Bavarian cream with vanilla, apple and Babà **16**

Lemon tartlet **16**

Ice cream and sorbet selection **14**

Classic Tiramisu **16**



FROM THE GRILL

Scottona beef fillet

42

Black Angus beef Entrecôte

44

Bone-in ribeye
beef steak 1000g

90

Lamb 5 raks

42

*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.