





DOLOMIA RESTAURANT


STARTERS

Scallops, sweet potato, chicory heart salad and italian green sauce	30
Mountain Egg, gran pan cheese foam and black truffle	28
Soft pumpkin, celeriac carpaccio, cumin and goat cheese cream, head cabbage with apple balsamic vinegar	26
Beef tartare, pear and mustard chutney, sunflower seeds crackers	28
Arctic char, beetroot carpaccio, currant gel and fennel oil 	28

FIRST COURSES

Spinach homemade strozzapreti pasta, roe deer ragout, blueberry confit and thyme	28
Storo corn flour gnocchi, celeriac cream, mushrooms and smoked Bio Al Pont ricotta	26
Casolet plin ravioli, saffron cream, caper powder and cocoa beans	26
Homemade tagliolini pasta with langoustines and black truffle	32
White corn fusilli pasta with pine nuts milk, artichokes and mint oil 	26

FISH

Arctic char meunière style, turnip tops and olives	36
Turbot fillet, saffron, snow peas, potatoes and fennel	42
Sea bass fillet, artichokes and lovage oil 	40

MEAT

Braised beef cheek, celeriac and red chicory	36
Braised pork shank, mashed potatoes, sweet and sour silver skin onions	36
Deer entrecôte, cauliflower and savoy cabbage	42

TO SHARE

Italian appetizer with meat, fish and vegetables	50
Risotto with montanaro cheese, pumpkin and cardoncelli mushrooms	55
Grilled sea bream with rosemary	70
Roasted free-range chicken with mountain herbs and lemon sauce	64
Selection of Italian cheeses, jams and mustards	28

DESSERTS

Lemon tartlet, mango and coconut ice-cream	16
Liquorice and raspberries parfait	16
Black forest with kirsch ice-cream	16
Meringue, chestnut, persimmon and vanilla	16
Ice cream and sorbet selection	14
Classic Tiramisu	16



## FROM THE GRILL

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Beef fillet

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**44**

Piedmontese Fassona  
beef entrecôte

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**46**

Prussiano beef  
Tomahawk 1000g

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**95**

Lamb 5 raks

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**44**

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*Served with sautéed herbs  
and potatoes with 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 ensure hygiene, food safety and the organoleptic properties of the product, our preparations can be subjected to blast chilling.