




## DOLOMIA RESTAURANT

Caesar Salad Lettuce, Trentingrana cheese, croutons, Caesar dressing	Chicken	26	Club Sandwich Toasted bread, turkey, bacon, eggs, ham, local cheese, lettuce, tomatoes, mayonnaise	28	Focaccia with tomatoes, stracciatella cheese, raw ham, escarole	26
	Prawns	28				
	Avocado	24				
Venus Rice Salad Venus Rice, Quinoa, Soya Beans, Avocado, Tomatoes, Black Olives, Balsamic and Soya Dressing		24	Hamburger/Cheeseburger Burger bun, 200gr beef burger, tomatoes, lettuce, bacon, local cheese	30	Wholemeal sandwich, Baba Ghanoush, Greek yoghurt, dried tomatoes	 22

Caprese with cherry tomatoes, burrata cheese	24	Linguine pasta with lake fish ragout and Garda lemon	28	Beef fillet, baked potatoes with béarnaise sauce	44
Salmon trout with horseradish sauce, sour red turnips and black bread	28	Fresh Rigatoni pasta with veal ragù and vegetables	26	Chicken breast, wild red rice, vegetables and basil mayonnaise	34
Selection of cold cuts and cheeses from Trentino-Alto Adige with homemade pickled vegetables	30	Spaghetti with tomato sauce by <i>Ciro Flagella</i>	24	Catch of the day with potatoes and Mediterranean sauce	42

Strudel with vanilla sauce	16	Sacher cake	16
Tiramisù	16	Fresh fruit selection	16
Ice cream and sorbet selection	14		

The Lefay SPA  menu has been created in collaboration with the Lefay SPA Scientific Committee and combines the nutritional principles of Classical Chinese Medicine with those from Western knowledge. Dishes are studied according to the seasonal Yin/Yang balance and offer a perfect proportion of carbohydrates, fats and proteins. In addition to this, importance is also given to fibres and prebiotic ingredients, which help the natural wellbeing of gut flora. The sweeteners used have a limited caloric intake and do not affect blood sugar levels.

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 853/2004.  
In order to assure the hygiene and  
food safety and the organoleptic  
properties of the products, our  
preparations can be subjected to  
blast chilling.