











## MAIN COURSES

Gnocchi with fioretta De.Co, smoked ricotta, butter and sage	 	9.80
Homemade 'bigoli' (long and thick spaghetti):	 	9.80
-Bolognese sauce		
-Duck sauce		
-Tomato sauce		
Lasagne of the day (spinach and cheese)	 	9.80
Vegetable soup	 	9

## SECOND COURSES








*All our second courses are accompanied by our homemade 'polenta' (cream of corn)*

Melted Asiago cheese with mushrooms and speck		
Beef Goulash		13.00
Deer Stew		14.00
Rabbit thighs with tomatoes		13.00
Bbq pork ribs		13.00

## SIDES

Baked potatoes		4.50
Cold beans with onion		4.50
green beans		4.50

## Homemade dessert

Apple Pie	  	4.00
Apple Pie with cream		4.50
Strudel	  	4.00
Strudel with cream		4.50
Panna cotta with chocolate, caramel or berries		4.50
Fioretta cheesecake with berries		

**Allergens**  gluten  milk  egg  celery  peanuts

**WATER**

Still Water/ Sparkling Water - ½ Lt	1.60
Still Water/ Sparkling Water - 1 Lt	3.20

**WINE**

Glass of Prosecco DOCG	3.00
Glass of House Wine di vino alla spina	2.00
House Wine (Red or White) ¼ Lt	3.00
House Wine (Red or White) ½ Lt	6.00
House Wine (Red or White) 1 Lt	12.00

**BEER**

Blond Beer - Alpirsbacher Klosterbräu Spezial, Germany, 5.2% Vol.	Cl.20	3.50
	Cl.40	5.00
Red Beer - Charles Quint, Belgium, 8.5% Vol.	Cl.20	4.00
	Cl.40	6.00

**SOFT DRINKS Fonte Margherita, Local drinks from Piccole Dolomiti**

Cola, Orange, Lemonade, Chinotto, Gazzosa	Cl.27.5	3.00
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**COFFEE AND LIQUORS**

Espresso	1.20
Decaffeinated coffee	1.60
Barley Coffee	1.80
Caffè with Grappa	1.90
Cappuccino	2.00
Alpine Grappa	3.50