

ENTREES

- 07-09 Bresaola Carpaccio with Small Pieces of Grana Cheese and Pickled Vegetables € 9.00
- 04-09 Homemade Trout in "Saor", With Red Onions, Celery, Carrots, Marinated in Apple Vinegar and Brown Sugar € 10.00
- 01-03 Small Savory Tart stuffed with Seasoned Vegetables in Taleggio sauce € 8.00
- 07

FIRST COURSE

- 01-03 Fresh Pasta Tortello Made with Basil with Pecorino Cheese and Pine Nuts, Creamed with Garlic Butter € 14.00
- 07
- 01-03 Storo Polenta Gnocchi in a Venison Sauce with "Lattre Ledro" Cheese Shavings € 15.00
- 07
- 02-07 Vialone Nano Mushrooms Risotto with Raspberry Sauce and Porcini Mushroom € 15.00
- 09
- 01-03 Typical Strangolapreti with Melted Butter and Wild Sage € 13.00
- 07
- 01-04 Fresh pasta with Home-Smoked Trout and Tarragon Courgettes € 14.00
- 07

MAIN COURSE

	Sliced Beef Cooked on the Grill with Maldon Salt Flakes and Seasonal Salad	€ 19.00
09	Braised Beef Cooked in Cabernet Sauvignon with Grilled Polenta	€ 16.00
09	Slow-Cooked Duck Breast with Cherry Sauce	€ 17.00
04-07	Salmon Fillet Marinated in Beetroot with a Shallot Sauce	€ 17.00
04-08	Slow-Cooked Char Fillet with Roasted Hazelnuts and Coffee Caviar	€ 16.00
07-08	Grilled Cheese Breaded with Corn Flour and Linden Honey Drops and Chopped Nuts	€ 12.00
	Side Dish of the Day**	€ 3.00
	Fried Potatoes*	€ 3.00
	Dippers Potatoes*	€ 3.00
	Rösti Potatoes*	€ 3.50

* Frozen Product

** Our "Main Course" Dishes are all Accompanied
by our Side Dishes of the Day

OUR CLASSICS

01	Pasta	
	with Tomatoes Sauce	€ 9.00
09	Bolognese	€ 9.00
03-07	Carbonara	€ 11.00
	Amatriciana	€ 11.00
01-03-07	Potato Dumplings with Melted Butter and Sage	€ 10.00
01-03	Milanese Cutlet	€ 14.00
01	Lemon Pork Scallop	€ 14.00
	Marinated Meat Carpaccio	€ 15.00
	Wurstel with Fried Potatoes	€ 11.00

DESSERTS

01-03-07	Homemade Italian Tiramisù	€ 5.00
01-03 07-08	Hazelnut Cupcake with Baileys Sauce	€ 5.00
01-03 07-08	"Picco Rosso" Liquor Parfait with Crispy Butter Cake	€ 6.00
01-03 07-08	"Giulietta" Grandma's Walnut Pie with Coffee Sauce	€ 5.00
01-03 07-08	Lavender Cheesecake with Rosemary-Caramelised Diced Pineapple	€ 5.00
01-03 07	Meringue Cupcake with Raspberry Vanilla Chantilly and Chocolate Drops	€ 5.00

OUR SALADS

- ⁰⁴⁻⁰⁷ **Summer Salad** € 7.00
Salad – Radicchio – Tomato – Carrot – Sweetcorn-
Mozzarella - Tuna
- ⁰⁷ **Greek Salad** € 9.00
Salad – Cucumber – Tomato – Feta – Red Onion -
Olives Dressing Yoghurt – Oregano
- ⁰¹⁻⁰⁷ **Caesar Salad** € 11.00
¹¹ Salad – Rocket – Grilled Chicken Breast –
Grana Padana Shavings – Croutons – Sesame Seeds
Honey – Grilled Peppers
- ⁰¹⁻⁰³ **Tirolese Salad** € 9.00
⁰⁷⁻⁰⁸ Mixed-Leaf Salad – Crunchy Speck – Apple –
Boiled Egg - Pan Brioche - Casera Cheese - Walnuts
- ⁰⁷⁻⁰⁸ **New Style Caprese Salad** € 7.00
Mini Mozzarella Balls – Pacchino Tomatoes –
Olives - Pesto

OUR BURGERS

01-03 **Casavecchia** € 14.00

07-10 200g Beefburger - Cheese- Classic Burger Sauce -
11 Barbecue Sauce - Salad - Tomatoes -
Caramelised Onions

01-03 **Rosy** € 14.00

07-11 200g Beefburger - Cheese - Peppers - Mayonnaise -
Spicy Barbecue Sauce - Lettuce - Julienne Onions

01-03 **Porky** € 14.00

07-09 Porchetta - Cheese - Tartare Sauce - Sauerkraut -
10-11 Caramelised Apple - Rocket - Grilled Onions

01-03 **Vegetarian** € 14.00

07-11 Sautéed Carrot, Courgette, and Pepper - Fried Eggs -
Tomatoes - Mayonnaise - Salad - Caramelised Onions

Our Burgers are Served in Homemade Buns, Accompanied
by Potato Dippers and a Soft Drink or Small Beer