

## GLUTEN FREE PIZZA ALSO FOR LUNCH

**MARGHERITA** \_\_\_\_\_ **13,00€**

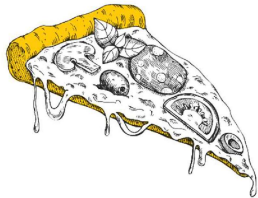
tomato, mozzarella, oregano

**SALAME PICCANTE** \_\_\_\_\_ **14,00€**

tomato, mozzarella, spicy salami

**PROSCIUTTO E FUNGHI** \_\_\_\_\_ **15,00€**

tomato, mozzarella, ham, mushroom



### WATER

still / sparkling (0,25 l)

### WATER

still / sparkling (0,7 l)

### WINE

(0,11 / 0,7 l)

### GLUTEN FREE BEER

(0,21 / 0,4 l)

### OUR GLUTEN FREE KITCHEN:



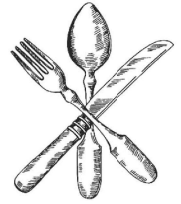
GLUTEN FREE

After many years of working on perfecting our gluten-free cuisine, we have achieved AIC certification in 2021. The recent renovation of our hotel allowed us to take all the necessary measures to better implement the preparation of gluten-free meals. A separate kitchen has been set up with its own working equipment, managed by a dedicated chef, to avoid any gluten contamination as much as possible. In addition, our staff is trained to pay special attention to ensuring that the food is not contaminated all the way from the kitchen to your table.

Part of our daily work is also to pay special attention to taste and texture during preparation. The pasta is homemade and prepared with flour from the Merano Mill, which has reached a commendable quality. To sum up, the process of preparing the food starts with research in the laboratory, is supported by cooperation with specialised suppliers, continues with the experienced hands of our chefs and ends with the taste test by the hostess, who is herself a coeliac and can therefore give a really competent judgement.



## GLUTENFREE



Grilled **OCTOPUS** on chickpea-**HUMMUS**, sweet and sour **TOMATO** and taggiasca-**OLIVES**

18,00 €

**PANZEROTTO** stuffed with **ALPINE CHEESE** and **MOUNTAIN MUSHROOMS**, on a sauce of braised **TOMATOES** and **PARMESAN**

16,00 €

**AUBERGINE-PARMIGIANA** with parmesan fondue and fresh basil

17,00 €

**BROCCOLI-SAUSAGE-LASAGNE** on saffron sauce

16,00 €

**CORN CHICKEN** with **ROAST POTATOES** and **ROSEMARY SAUCE**

25,00 €

**VEAL CHEEKS** on **MOUNTAIN HERB POLENTA** and **VEGETABLE BRUNOISE** perfumed with lemon

29,00 €

**THREE-CHOCOLATE TIRAMISÚ** with **MASCARPONE CREAM** and homemade **SPONGE BISCUITS**

11,00 €

**VANILLA ICE CREAM** with **RASPBERRY COMPOTE** and white **CHOCOLATE BRITTLE**

9,00 €



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GLUTEN FREE