

PIZZERIA

THE CLASSIC PIZZAS

MARGHERITA

Tomato sauce, fior di latte mozzarella, oregano

8.50 €

PROSCIUTTO E FUNGHI

Tomato sauce, fior di latte mozzarella, farmer's cooked ham, sautéed mushrooms

11.00 €

SALAME PICCANTE

Tomato sauce, fior di latte mozzarella, spicy Calabrian salami, chili oil, basil

11.00 €

CAPRICCIOSA

Tomato sauce, fior di latte mozzarella, farmer's cooked ham, artichokes in oil, sautéed mushrooms

12.00 €

DIAVOLA

Tomato sauce, fior di latte mozzarella, spicy Calabrian salami, Leccino olives, Lombardy peppers, basil

11.50 €

4 STAGIONI

Tomato sauce, fior di latte mozzarella, farmer's cooked ham, artichokes in oil, sautéed mushrooms, Leccino olives, anchovies

13.00 €

RUCOLONA

Tomato sauce, fior di latte mozzarella, cured ham, rocket, cherry tomatoes, Grana flakes, olive oil

14.00 €

THE WHITE PIZZAS

GUSTOSA

Fior di latte mozzarella, gorgonzola, local fennel sausage, toasted walnuts, extra virgin olive oil

11.50 €

CARBONARA

Fior di latte mozzarella, pecorino cheese, carbonara cream, crispy guanciale, black pepper

13.00 €

SFIZIOSA

Fior di latte mozzarella, basil pesto, confit tomatoes, Argentine prawns, oregano

15.00 €

SUDTIROLO

Fior di latte mozzarella, roasted potatoes, alpine cheese, South Tyrolean speck, fresh cherry tomatoes, rocket

14.00 €

MEDITERRANEA BIANCA

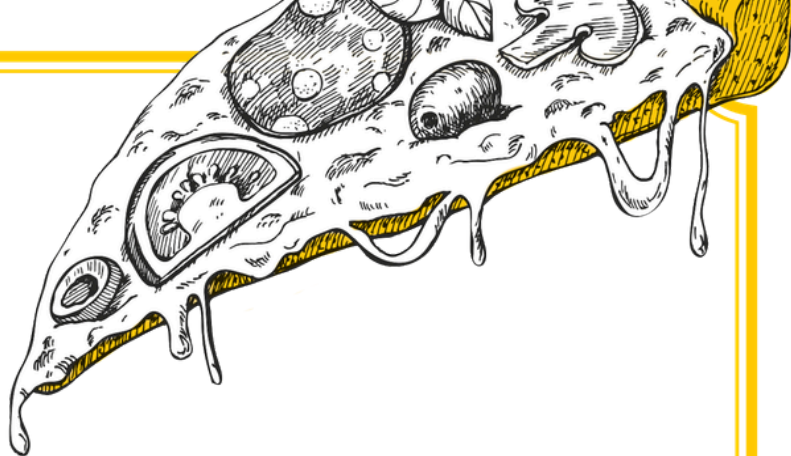
Smoked scamorza cheese, escarole, capers, Taggiasca olives, pine nuts, raisins, anchovy fillet, lemon powder

12.00 €

LIGHT PER FINTA

Fior di latte mozzarella, burrata, basil pesto, yellow and red confit cherry tomatoes, sun-dried tomatoes, olive oil, basil

13.00 €



THE SPECIAL PIZZAS

NAPOLI 2.0

Tomato sauce, fior di latte mozzarella, smoked provola (whole), cherry tomatoes, basil, olive oil

13.50 €

NORMA

Braised tomato sauce, fior di latte mozzarella, fried aubergine, smoked ricotta, basil

13.00 €

CALZONE

Fior di latte mozzarella, ricotta, chopped Napoli salami and farmer's cooked ham, pepper, tomato sauce on top

14.00 €

AMATRICIANA

Braised tomato sauce, guanciale, pecorino cheese, crispy onion, basil

14.00 €

MARGHERITA ALLA NAPOLETANA

Tomato sauce, buffalo mozzarella, parmesan, pecorino, basil, extra virgin olive oil

12.00 €

PRINZ MARINARA

Tomato sauce, yellow and red confit cherry tomatoes, Leccino olives, anchovy fillet, BBQ garlic paste, parmesan, basil

14.00 €

BOMBA

Neapolitan ragù, smoked provola cheese, parmesan, pecorino, basil

14.00 €

THE 5-GRAIN DOUGH

VERDURE

5-grain dough, fior di latte mozzarella, zucchini cream, aubergines, roasted peppers, baby spinach, parmesan, olive oil

13.00 €

TONNO E CIPOLLA

5-grain dough, fior di latte mozzarella, sweet-and-sour Tropea onion, tuna, wasabi and pepper mayonnaise

14.00 €

BOSCAIOLA MONTE27

5-grain dough, fior di latte mozzarella, Monte 27 cheese, mixed sautéed mushrooms, garlic, parsley sauce, olive oil

14.00 €

SALSICCIA E FRIARIELLI

5-grain dough, fior di latte mozzarella, local fennel sausage, friarielli (Neapolitan broccoli rabe), pecorino cheese, olive oil

15.00 €

BISTRÒ



STARTERS

BEEF TARTARE

Brioche bread • egg yolk bottarga • sweet and sour onion • shallot mayonnaise • mustard and honey ice cream 19.00 €

MEDITERRANEAN-STYLE WHITE ONION

Parmesan babà • Monte27 cheese fondue • balsamic vinegar • parsley and lemon oil 15.00 €

ALPINE CHAR

Potato salad • chilled celery and cucumber soup • orange caviar • grilled fennel espuma 19.00 €

BATTERED CAULIFLOWER

Zucchini noodles with sesame and mint • sweet and sour pepper sauce • cashew espuma 14.00 €

WOK VEGETABLES WITH COCONUT & CURRY

+ fried spiced prawns +6.00 €
+ tomato cheese +6.00 €
+ tofu +6.00 €

PASTA...

MOUNTAIN HERB SPÄTZLE (SOUTH TYROLEAN SMALL DUMPLINGS)

Alpine cheese fondue • shiitake mushrooms • smoked bacon • hazelnut crunch 17.00 €

RICOTTA GNOCCHI

Sour butter • 36-month aged Parmesan • sage • lemon 16.00 €

PAPPARDELLE "ALLA PASTORA"

Bolognese ragù • pea cream • grilled champignons • smoked cooked ham espuma 16.00 €

OCTOPUS RAVIOLI

Marinara sauce • sweet garlic cream • parsley and lemon snow • black olive powder 19.00 €

ZUCCHINI, PEA AND MINT CREAM SOUP

Fried Prawns • Greek Yogurt • Lime 15.00 €

GRILLHOUSE

The beef we offer comes from the native Rendena breed, originally from the valleys of western Trentino. It is a high-quality meat with a short supply chain, renowned for its tenderness, delicate flavour, and easy digestibility.

BUFFALO FILLET

Roasted potatoes • sautéed mushrooms • onion chips • black garlic mayonnaise ca. 200gr 40.00 €

BEEF SIRLOIN

Roasted potatoes • sautéed mushrooms • onion chips • black garlic mayonnaise ca. 350gr 40.00 €

VEAL RACK

Mashed potatoes • sautéed mushrooms • onion chips 34.00 €

SICILIAN BLACK PIG SAUSAGES

Mashed potatoes • Brussels sprouts • sweet-and-sour red cabbage • truffle mayonnaise 25.00 €

BBQ SPARERIBS

Potato gratin • Sweet-and-sour red cabbage • Black garlic mayonnaise 25.00 €

GRILLED HALF CHICKEN

Baked potatoes • Brussels sprouts • onion chips • truffle mayonnaise 29.00 €

SMASH BURGER

Homemade bun • beef patty • cheddar • bacon chips • lettuce • tomato • sweet onion • Prinz sauce • French fries • black garlic mayonnaise 22.00 €

GRILLED SWEET POTATO

Grilled provolone • cardoncelli mushrooms • Greek yogurt and herb sauce 19.00 €

Cover charge 1.50€



ALLERGENI
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