

# THE BREATH OF THE WOODS

SMALL TASTING FROM TRENTINO

CARNE SALADA ORGANIC VEAL

*Wild herbs flan, mustard and dressing*

PLANTAIN RAVIOLO

*Bleggio walnut pesto sauce, brown butter, thyme*

WHITEFISH WRAPPEN IN A LEAF

*Wild mountain herbs flan, béarnaise sauce*

PRE DESSERT

GREEN APPLE, NETTLE, LOVAGE AND ELDER

COOKIES AND PRALINE

*euro 90 per person*

# THE HERMITAGE EXPERIENCE

WELCOME FROM THE CHEF  
FROM TWO DIFFERENT LOCATION

AROMATIC SALAD  
*Tosella cheese, bread from Matera, berries*

OUR WAY OF TORTELLINI  
*Filled with smoked local sausage,  
capon consommé with apple flavor*

THE COD FISH  
*Mountain potato foam, Summer vegetable, Sarconi bean*

FILET OF DEER  
*Tovel gin, spring onion, cranberry sauce*

PRE DESSERT

DESSERT OF YOUR CHOICE

COOKIES AND PRALINE

*euro 110 per person*

## TO START

AROMATIC SALAD € 18,00  
*Tosella cheese, bread from Matera, berries*

TASTE OF WHITEFISH € 22,00

TERRINE OF FOIE GRAS AND CHERRY € 24,00  
*Puff pastry and hazelnut*

CARNE SALADA ORGANIC VEAL € 22,00  
*Wild herbs flan, mustard and dressing*

Homemade bread and service euro 3,50

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*Frozen products can be used at home with ultra-fast blast chiller*

## MIDDLE COURSE

SPAGHETTI PASTA CAVALIERE COCCO € 22,00  
*Cheese, pear, Sarawak black pepper*

EGG YOLK RAVIOLI € 26,00  
*Filled with organic oxtail, Trentingrana cheese fondue, truffle sauce*

NETTLE GARGANELLI HOME MADE PASTA € 24,00  
*Deer ragout, Peio smoked ricotta cheese, sweet pepper*

OUR WAY OF TORTELLINI € 22,00  
*Filled with smoked local sausage,  
capon consommé with apple flavor*

RISOTTO "VIALONE NANO" € 24,00  
*Lucanica sausage, courgette, spruce flavor*

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**FROM THE WATER**

THE COD FISH € 34,00  
*Mountain potato foam, Summer vegetable, Sarconi bean*

LAKE & GARDEN € 32,00  
*White trout, organic chicken, mushroom, salad*

WHITEFISH WRAPPEN IN A LEAF € 30,00  
*Wild mountain herbs flan, béarnaise sauce*

## FROM THE LAND

LOCAL RABBIT MEAT € 32,00  
*Roasted Rollè, stewed sausage, plum sauce*

FILET OF DEER € 36,00  
*Tovel gin, spring onion, cranberry*

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# FROMAGERIE

**SELECTION OF CHEESE**  
*Served with honey "Thun", nut and jam*

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|-----------------------------------|--|-------------|
| 1) CASOLET                        | Cow's milk, fresh<br>From our farmer Daniele Caserotti | Val di Sole |
| 2) RENDENA BIO MASO PAN           | Cow's milk, semi-seasoned                              | Val Rendena |
| 3) PECORINO                       | 8 month aging in natural caves                         | Alto Adige  |
| 4) BITTO DOP - from ancient Celts | Cow's milk   | Valtellina  |
| 5) MOUNTAIN CHEESE                | Cow's milk<br>16 months aging in natural caves         | Alto Adige  |
| 6) CAPRINO                        | 3 months aging in natural caves                        | Alto Adige  |
| 7) MONTEVERONESE                  | Cow's milk, seasoned                                   | Lombardia   |
| 8) TRENTINGRANA                   | Cow's milk, seasoned                                   | Trentino    |
| 9) GORGONZOLA                     | Novara creamy cheese                                   | Piemonte    |

SELECTION OF 3  
SELECTION OF 5

*Euro 15,00*

*Euro 19,00*

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