

## MENU

### STARTERS

Toc in braide, Storo polenta, slow-cooked egg, wild mushrooms and malga foam  
Hand-chopped beef tartare, Dolomiti saffron and crispy puccia bread  
Katsu sando, braised veal tongue, horseradish and salsa verde  
Tripe alla parmigiana

### FIRST COURSES

Gratinéed onion soup, chicken livers and liquorice dust  
Plin ravioli with fresh herbs and Parmigiano foam  
Pearl barley risotto, goat's cheese and foraged field herbs  
Tagliatelle with pastin meat ragù

### MAIN COURSES

Beef skirt steak and ratte potato purée  
Chargrilled pork with romesco sauce  
Roe deer, yoghurt and blueberries  
Chargrilled salad

### DESSERTS

Basque cheesecake and roasted apricot compote  
Hand-churned gelato, caramel and walnuts  
Brazorà and cold zabaione

Two courses €65 | Three courses €80 | Desserts €16  
Cover charge €8

