Baita Piè Tofana

MENU

STARTERS

Toc in Braide
polenta, soft egg, mushrooms and Pecorino cheese

Beef tartare, Dolomite saffron and crispy Puccia bread

Katsu sando
veal tongue, horseradish, parsley sauce

Veal tripes in tomato sauce and Parmesan cheese

PRIMI PIATTI

Onion soup, chicken livers and liquorice powder

"Plin" ravioli
with herbs, Parmesan foam, hazelnut oil and Tonka bean

Orzotto with fresh goat cheese, mountain herbs and trout caviar

Tagliolini pasta with Pastin sausages ragù

MAIN COURSES

Beef skirt steak

Charcoal-grilled pork and Romesco sauce

Roe deer, yogurt and blueberries

Grilled Salad

2 courses € 75 | 3 courses € 95 | Cover charge € 7
Prices are per person. Inform our staff about possible intolerances and allergies.



BAITAPIETOFANA.IT
Authentic food, fine bottles, real emotions.