

"Knowledge and respect are the basic ingredients to stimulate creativity.
The changing seasons and the wonderful products of South Tyrol inspire me to my creative Italian - South Tyrolean cuisine."
Your chef Francesco Carata

SOUTH TYROL - BETWEEN TRADITION AND MODERNITY

- Potato *Grosti* (a c g)
- Original South Tyrolean *Schlutzkrופן*
(a c g)
- Braised veal cheek
(i n)
- South Tyrolean buckwheat cake
(a c g h)

ENTREE

Fried pizza with Apulian *Burrata Stracciatella*, red shrimp, *Colonnata* lard, endive and pine nuts
(a b g h)

Special *Vitello tonnato* with oranges, marinated raw red tuna, crunchy chips with cuttlefish and caper mayonnaise
(a c d)

Mont Blanc with salted caramel chestnuts, oxtail, *foie gras* and tangerine
(c)

STARTERS

Paccheri Felicetti pasta with Neapolitan ragout and *Provolone del Monaco* cheese fondue
(a g)

Vialone nano risotto with turnip tops, sea truffle venus clams, *zigolo* nut and lemon
(p)

Tortello pasta in *cacio & pepe* style, rolled rabbit, sausage and black cabbage
(a c g)

MAIN DISHES

Bone veal cutlet *Milanese* style, sauté of potatoes, shallot, smoked bacon and barbeque sauce
(a c n)

Beef fillet served with apple, lobster tartare, endive and *foie gras*
(b)

Seared octopus served with artichokes, parsley, toasted garlic and chili oil
(p)