



Hotel Alpino - Ristorante La Vecchia Cantoniera

Tel. e WhatsApp 0346 090142

Tasting menu:

(no variant is possible)

“Alpino” € 22,00:

*Pappardelle with venison ragout
Polenta with mushrooms and taleggio cheese
Dessert*

Children's Plates

(small portions)

Pasta with tomato sauce for children

€ 4,00

Polenta with ragout for children

€ 5,00

Starters

Grilled alpine cheese with speck and zucchini on a bread wafer

€ 9,00

Snails bourguignonne (n.8) on polenta nests

€ 12,00

Local bresaola with a selection of cheeses and polenta “cunsa”

€ 12,00

First Courses

Tortelloni with dandelion and pesto and mountains herbs

€ 12,00

Casonsèi with butter, sage and crispy bacon

€ 12,00

Troccoli with taleggio cheese fondue, walnuts and black pepper

€ 10,00

Pappardelle with venison ragout

€ 13,00

Cover charge

€ 2,00

Our products are processed and stored according to the Regulations CE 852/04

Dear Customers, if you have any food allergies and/or intolerances, ask the dining room staff for information



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Polenta

<i>Polenta with taleggio cheese fondue and truffle</i>	€ 12,00
<i>Polenta and sautéed mushrooms</i>	€ 10,00
<i>Polenta and wild boar ragout</i>	€ 13,00
<i>Fried polenta with lard rose</i>	€ 10,00
<i>Polenta taragna</i>	€ 8,00
<i>Polenta with taleggio cheese and wild mushrooms</i>	€ 11,00

Second Courses

(They include their side dish)

<i>Braised beef with polenta</i>	€ 15,00
<i>Roe deer with delicate salmi and polenta</i>	€ 15,00
<i>Grilled sausage with polenta</i>	€ 9,00
<i>Lamb chops in an aromatic crust</i>	€ 18,00
<i>Baked pork knuckle, with polenta</i>	€ 15,00

Outline

<i>Baked potatoes</i>	€ 5,00
<i>Green salad</i>	€ 5,00
<i>Mixed salad</i>	€ 6,00
<i>Grilled vegetables</i>	€ 6,00
<i>Polenta</i>	€ 4,00
<i>Sautéed mushrooms</i>	€ 9,00

Desserts

<i>Desserts</i>	<i>from € 6,00 to € 8,50</i>
<i>Cover charge</i>	€ 2,00