

## Wine list

### Sparkling wine



<b>TRENTODOC Karl Extra Brut</b> Cantina Terre del Lagorai	€ 5,50	€ 32,00		
<b>TRENTODOC Franz Brut Rosè</b> Cantina Terre del Lagorai	€ 5,50	€ 35,00		
<b>TRENTODOC Victor Riserva 36 mesi</b> Cantina Terre del Lagorai		€ 70,00		
<b>TRENTODOC Revì Brut</b> Crucolo selection Az. Vinicola del Revì		€ 35,00		
<b>Prosecco Valdobbiadene</b> Crucolo selection Superiore DOCG Extra Dry	€ 4,50	€ 18,00	€ 7,00	€ 12,00
<b>Rosé Brut IGP</b> Crucolo selection Az. Agricola Martinelli Albino	€ 4,50	€ 18,00	€ 7,00	€ 12,00

### White wine

<b>Müller Thurgau Doc</b> Crucolo selection Az. Agricola Zanotelli Cembra (TN)	€ 4,50	€ 18,00	€ 7,00	€ 12,00
<b>GEWÜRZTRAMINER IGT</b> Crucolo selection Az. Agricola Martinelli Albino	€ 4,50	€ 20,00	€ 7,00	€ 14,00
<b>Solaris IGT</b> Cantina Terre del Lagorai	€ 4,50	€ 18,00		





## Red wine

### Teroldego Rotaliano DOC

Crucolo selection  
Az. Agricola Endrizzi Elio

€ 4,50 € 17,00 € 7,00 € 12,00

### Lagrein DOC

Crucolo selection  
Az. Agricola Endrizzi Elio

€ 4,50 € 17,00 € 7,00 € 12,00

### Lagrein DOC 0,37 LT.

Crucolo selection  
Az. Agricola Endrizzi Elio

€ 8,00

### Marzemino DOP

Crucolo selection  
Az. Agricola Martinelli Albino

€ 4,50 € 17,00 € 7,00 € 12,00

### Pinot Nero DOC

Cantina Terre del Lagorai

€ 5,00 € 22,00

## Sweet wines

### Spumante Fior D'Arancio DOCG

Crucolo selection  
Cantina Colli Euganei

€ 4,00 € 18,00

### Vino da dessert

Az. Agricola Comelli Pietro

€ 5,00 € 18,00





## STARTERS WITH POLENTA

### *Full tasting menu:*

Cold cuts

Mose and Cooked Salami

Carne Salada with Crucolo

cheese shavings

**€ 16,00** 🍷 [7]

Carne Salada (beef carpaccio) served with

Crucolo cheese shavings

**€ 9,00** 🍷 🍷 [7]

Selection of cold cuts

from our cellar

**€ 8,00** 🍷 🍷

Cooked salami and mose (polenta cooked with

milk, cheese and mushrooms)

**€ 8,00** 🍷 [7]

Crucolo cheese board

**€ 8,00** 🍷 [7]



## FIRST COURSES

Canederli\* (traditional bread dumplings and meat)  
served in meat broth, tomato sauce or melted butter **€ 7,00**

**[1-3-6-7-9]**

Strangolapreti\*  
(Coffee-scented spinach gnocchetti) **€ 7,00**

**[1-3-7]**

Porcini mushroom soup **€ 7,00**

**[1-3-6-7-9]**

Pasta and fasoi soup **€ 7,00**  
(soup made with beans and pasta)

**[7-9]**

### **Tasting:**

Strangolapreti, canederli and porcini  
mushroom soup\* **€ 15,00**



GLUTEN-FREE



LACTOSE-FREE



\* Frozen or blast-chilled on-site in accordance with HACCP procedures



## ALL MAIN COURSES S

### *Grilled meats:*

Pork chop\* € 5,00  

Lucanica\* (pork sausage) one piece € 3,50  

Spareribs\* one piece € 4,00  

### *Boiled dish served with horseradish sauce:*

Sauerkraut € 3,00    
[6-9]

Spareribs\* € 3,50    
[6-9]

Cotechino (Italian pork sausage) € 4,50  

ALLERGENS (Reg. (EC) No 1169/2011) [1] Gluten - [2] Crustacea  
[9] Celery - [10] Mustard - [11] Sesame - [12] Soy - [13] Eggs - [14] Milk - [15] Nuts  
ALLERGENS ARE INDICATED ON THE MENU BY THEIR



## SERVED WITH POLENTA

Stewed pork*	€ 6,00	[1-7]
Stewed rabbit one piece	€ 4,00	
(two pieces – one serving)	€ 8,00	
Roasted pork leg*	€ 6,00	[1-7]
Roasted pork leg	€ 8,00	  [7]
Crucolo cheeses	€ 8,00	 [7]
Green cabbage		
with cranberry jam	€ 4,00	 
Mixed salad	€ 4,00	 
Beans and onions	€ 3,50	

ns - [3] Eggs - [4] Fish - [5] Peanuts - [6] Soya - [7] Milk - [8] Nuts

[12] Sulphites - [13] Lupin - [14] Molluscs

REFERENCE NUMBER OR IN THE ALLERGEN REGISTER



## **TRADITIONAL DESSERT** Albina's recipes <sup>™</sup>

Apple strudel [1-3-7] **€ 4,00**

Ricotta and chocolate chip cake **€ 4,00**  
[1-3-6-7-8]

Chocolate and pear cake **€ 4,00**  
[1-3-7]

fruit tart or with jam [1-3-7] **€ 4,00**

Radicchio and almond cake **€ 4,00**  
[1-3-7-8]

Cheesecake with berry jam **€ 4,00**  
[1-3-6-7-10]

*Tasting of our desserts* **€ 9,00**

**Must-try: Parampampoli** **€ 2,50**

Cover charge **€ 2,00**