

Baita
rie
Tofana

Tasting Menu "I Classici"

Chargrilled seafood salad
and Cafè de Paris sauce

Snails, wild garlic and whiskey

Cappelletti pasta, Parmigiano,
rhubarb in capon broth

Casentino grey pork
in two services

Milk & Vanilla ice-cream, handmade to order

Petit four

*The tasting menu is served the same for the entire table.
Changes may occur based on the availability of ingredients.*

120 euros

Baita
Pie
Tofana

Tasting Menu “Ai piedi delle Tofane”

Grilled oyster

Pigeon tartare

Veal tongue, porcini mushrooms, mountain herbs

Ravioli, triple cheese cream,
wild arugula, roasted lemon

Linguine “aglio & olio” with smoked herring caviar,
eel and bergamot

Beef hanger-steak

Rossini beef

Beef, foie gras, cuttlefish, teriyaki sauce

Milk & Vanilla ice-cream, handmade to order

Petit four

*The tasting menu is served the same for the entire table.
Changes may occur based on the availability of ingredients.*

140 euros

Baita
rie
Topana

Menu À la Carte

Beef tartare, purple shrimp, foie gras

Chargrilled seafood salad, Cafè de Paris sauce

Arctic char, Porcini mushrooms, Champagne, sea fennel

Veal sweetbread, Choron sauce, black truffle

Linguine “aglio & olio” with smoked herring caviar, eel, bergamot

Cappelletti pasta, Parmigiano and rhubarb in capon broth

Risotto “Giovanni Pascoli” – saffron, porcini mushrooms, liver ragout

Tomato gnocchi “Bella Aurora”

Roe deer, yogurt, black currants

Fallow deer, black walnuts, italian sauce

Duck, sea-buckthorn, Sancho pepper

Casentino grey pork

Selection of National and International cheeses

1 o 2 courses: 75 euros

3 courses: 95 euros

The “À la carte” menu is available for up to a maximum of eight guests.

Prices are per person.

Cover charge: 8 euros