

Soft drinks

Coca-Cola / Coca-Cola Zero	cl 33 € 5
Lemon Soda / Cedrata Tassoni	cl 25 € 5
Tonic Water / Ginger Beer	cl 25 € 4
Chinotto / Orange Soda	cl 33 € 5
Surgiva Mineral Water Still - Sparkling	cl 25 € 3
	cl 75 € 5

Beers

Dolomiti Pils	cl 33 € 8
<i>4,9% alc Floral, Light</i>	
Birra del Bosco Pale Whale	cl 33 € 8
<i>5,3% alc Gluten Free, Hoppy, Tropical</i>	
Birra del Bosco Red Ale	cl 33 € 8
<i>5,6% alc Unfiltered Top Fermentation</i>	

Meditation

Local Amari	da € 5
Traditional Grappas	da € 6
Barrique-Aged Grappas	da € 8
Whisky	da € 6
Rum	da € 10
Cognac / Brandy	da € 8
Armagnac	da € 12

Illy Espresso Coffee	€ 2,5
Barley Coffee / Ginseng / Decaffeinated	€ 2,5

The Distillates Menu is available



Allergens

We wish to inform our valued guests that the products and dishes prepared and served in this establishment may contain ingredients or processing aids considered allergens. Please do not hesitate to contact our staff for any clarification; we have a full information sheet available. Products marked with * are made with fresh ingredients that have been blast-chilled to -21°C. Frozen ingredients may be used in the preparation of some dishes.

Allergens:

- 1.Cereals and Derivatives
- 2.Crustaceans
- 3.Eggs
- 4.Fish
- 5.Peanuts
- 6.Soy
- 7.Milk
- 8.Nuts
- 9.Celery
- 10.Mustard
- 11.Sesame
- 12.Sulphur Dioxide and Sulphites
- 13.Lupins
- 14.Molluscs

Fuoripista



wine bar · tapas · restaurant

MENU



Wines



Monfort, Blanc de Sers Brut /Metodo Classico	€ 8	45
Pojer e Sandri Brut Rosè	€ 10	55
Ferrari Perlè Brut Millesimato	€ 12	65
Breton, Champagne Brut	€ 16	80
Ferrari Riserva Lunelli	€ 18	95
Selection of White Wines	da € 6	
Selection of Red Wines	da € 6	

Today's Specials on the Blackboard
Ask for Our Wine List

Drinks

Spritz Aperol / Campari	€ 8
Perlè Spritz Aperol / Campari	€ 12
Americano Vermouth di Torino	€ 8
Americano Trentino	€ 8
Negroni	€ 12
Gin Tonic	da € 10
Moscow Mule	€ 10
<i>"Someone Has to Drive"</i>	
Virgin Gin Tonic	€ 10
Virgin Spritz	€ 8
Beer Freedl Classic Non-Alcoholic 33cl	€ 8
Sparkling Wine Steinbok Alcohol Free	€ 8

Tapas alla mano

Home-Made French Fries Sticks with Lemon Mayonnaise	€ 6
Crispy Herb Pleurotus Mushrooms with Cheese Fondue	€ 8
Shrimp Fish & Chips	€ 14
Mediterranean Anchovy Focaccia with Lard and Ginger	€ 8
Venison Pulled-Meat Tacos	€ 12
8-Month Speck / Sauris Cured Ham / Venison Salami	€ 6 € 8 € 8

Crudo D'AMare

Raw Purple Shrimps with Radicchio, Orange, and Fennel	€ 22
Tuna Tartare with Sesame, Capers and Fresh Tomatoes	€ 20
Gillardeau Oysters	€ 5 each
30 g Baerii Selection Prunier Caviar, Blinis and Crème Fraîche	€ 90

"They may vary depending on market availability"

Al piatto

100% Trentino Carbonara "Guanciale, Egg, Pecorino"	€ 13
Local Potato Gnocchi with 30-Month Trentingrana and Black Truffle	€ 16
Pumpkin Tortelli with Brown Butter and Sautéed Chanterelles Mushrooms	€ 13
Cordon Bleu with Ham, Alpine Cheese and Fresh Tomatoes	€ 18
Local Beef Tartare with Yolk Sauce and Vegetables	€ 16
Melting Artichokes, Gratinated with Fondue	€ 10

Per finire.... Dolce

Madagascar Vanilla Crème Brûlée with Raspberries	€ 10
Apple Tarte Tatin with Vanilla Ice Cream	€ 12
Soft Tiramisu with Amaretto Crumble	€ 8
Sbrisolona and Salted Chocolate Cookies	€ 8

Sweet Wine Pairings from € 8 per Glass