

business lunch

TUESDAY – FRIDAY
15 agosto - 25 agosto 2017

CUCINA TRENINO - ALTO ADIGE

2 courses - \$30 | 3 courses - \$40

ZUPPA DI ORZO

Thick and hearty barley and prosciutto speck soup

CANERDERLI DI SPINACI (V)

Spinach and bread dumplings with burnt chive butter

TESTINA DI MAIALE CON INSALATA INVERNALE

Pig's head terrine (brawn) with winter salad, and marmellata

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GULASCH DI MANZO (GF)

Braised beef in red wine with onions and soft polenta

RISOTTO DI RADICCHIO (GF) (V)

Aquarello risotto cooked in red wine and radicchio with parmigiano

ARROSTO DI MAIALE RIPIENO CON MELE E PRUGNE (GF)

Roasted pork neck rolled with apple and prunes with sauerkraut with speck

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STRUDEL DI MELE

Warm apple strudel with raisins and pine nuts with creme anglaise

ASIAGO

A cooked cows milk cheese with pear and crackers

**please note the maximum amount for the business lunch is 10 per table &
BYO wine is not available with business lunch*