## Starter

Warm Speck Salad with Puccla Crumble Toasted Pine Nuts and Pomegranate Drops Served with Parmesan Flakes and Balsamic Vinegar Dressing Pumpkin and walnut flan with Montasio cream

Game starter
Platter of Speck and Local Choeses

Artichoke stuffed with salted ricotta and vegetables on a bed of beetroot cream

## First dish

| Tyrolean barley soup | 3.00pm | $\bigcirc$ |
| :---: | :---: | :---: |
| Cooked and Served with Smoked Pork |  |  |
| Tortelll Casareci with Porcini mushrooms | 4.00pm | ©00 |
| Pasta Suttled with Porcini Mushrooms Served with Melted Butter and Smoked Ricotta |  |  |
| Trio of dumplings (Speck Cheose RapaRossa) | 2.00pm | ©00 |
| Seved in vegetable broth or with metted butter and cappucino |  |  |
| Soup of the day | 3.00pm | ©0\% |
| Selection of soups or creams prepared daily with seasonal ingredients |  |  |
| Potato Gnocchi with Smoked Burrata Cream | 18.00 | *OO¢ |
| Prawns and Datterino Powder |  |  |
| Spinach Spätzle with Chanterelle and Fennel Sausage Ragout 3.00 pm |  | ¢00 |
| Reginette "Croda Rossa" | 8.00pm | \$00 |
| Homemade Egg Pasta Served with Tomatoes, Speck and Zucchini |  |  |
| Flakes of Parmesan and black tuitile |  |  |
| Pappardelle with venison ragù | 18.00 | (\%) |
| Homemade egg pappardelle with marinated venison ragù in Red Wine with Cocoa and Honey |  |  |
| Secand dish |  |  |
| Pork fillet with Traminer with mashed potatoes | 8.00pm | $\bigcirc$ |
| Skier's Dish | 4.00pm | 00 |
| Fried Eggs with Sauteed Potatoes, Onion and Speck |  |  |
| Fried eggs | 12.00 | 00 |
| Roe deer stew with Lagrein with "Storo" polenta | 10.00pm | (\%)- |
| Viennese schnitzel with French fries | 18.00 | ¢0 |
| Mountaineer's Dish 8.00pm <br> Polenta with grilled sausage, grilled cheese and sautéed mushrooms |  |  |
|  |  |  |
| Grilled Lamb Chops with Potato Rostll | 26.00 | 00 |
| Serve with baked potato pie and mint sauce |  |  |
| Sliced Beef with Juniper with Baked Potatoes rrish Beef | 30.00 |  |
| Sirroin (200gr.) Marinated in Juniper Oill |  |  |
| Served on a bed of Valerian |  |  |
| Grilled Local Sausage with Polenta or French Fries | 3.00pm |  |

## Side dish

## steamed vegetables

Polenta
Ampezzana style potatoes
Sauteed Potatoes with Onion and Soeck
French fries
Grilled Treviso Radicchlo
Salad

## Green or Mixed Salad

Cappucclo salad
Cappuccino Seasoned with Apple Cider Vinegar and Fennel Seeds
Tuna Salad
Mixed salad Green beans Caramelized Tropea onion
Fresh Tuna Tartare Confit of Piccadilly Tomato and Corn Dressing chicken salad
Salad Cappuccino Roasted Chicken Fillet Bacon Chips Parmesan Dressing with mustard and honey and croutons

## Dessert

Apple Strudel with Vanilla Sauce $\quad 6.00$ 〇OO
Sacher Torte with Whipped Cream
Linzer Cake
Almond Flour Tart with Cinnamon Cloves
and Cranberry Compote
Pear and Walnut Cake
tiramisu
Crème Brälée with Orange and Cinnamon
Panna Cotta with Berries

## Sandwiches

Sandwiches with sliced cooked ham, speck, sopressa or mortadella Puccia with Speck and Cheese
Sandwich with Sausage
Sandwich with frankturtors
Mountain Burger 6.00pm Venison burger ( 200 gr ), salad, tomato and grilled cheese

|  | ONLINE MENU $\qquad$ <br> ZN |
| :---: | :---: |

## Drink


with snowmobile service

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