

Welcome to Capanna Tondi

STARTERS

Selection of Local Cold Cuts and Cheeses € 18,00

Warm Salad with Speck, Pine Nuts, Puccia Bread Crumble, Grana Cheese
Flakes and Balsamic Glaze

€ 16,00

Fried Porcini Mushrooms* with Aged Piave Cheese Fondue € 20,00

FIRST COURSES

Homemade Porcini Tortelli with Smoked Ricotta* € 20,00

Traditional Tyrolean Barley Soup € 17,00

Tagliolini with Venison Ragù* € 20,00

Spinach Spätzle with Gorgonzola Sauce and Speck* € 18,00

Speck Dumplings with Melted Butter or in Broth* € 17,00

"Croda Rossa" Reginette Pasta* € 22,00

(zucchini, cherry tomatoes, speck, truffle and grana cheese flakes)

MAIN COURSES

The Mountaineer's Plate € 28,00

(polenta, grilled cheese, seasonal mushrooms and grilled sausage)

Polenta with Venison Stew* € 28,00

Breaded Cutlet with French Fries* € 22,00

The Skier's Plate € 20,00

(eggs with Ampezzo-style potatoes, speck and onion)

Grilled Sausage with Polenta or French Fries* € 20,00

Rosemary Venison Steak with Side Dish* €32,00

SIDE DISHES

Steamed Vegetables* €8,00

Polenta €6,00

Ampezzo-style Potatoes €8,00

French Fries* €7,00

Grilled Dobbiaco Cheese €12,00

Mixed or Green Salad €8.00

DESSERTS

Apple Strudel with Vanilla Cream €7.00

Cake of the Day €7.00

Vanilla Ice Cream with Raspberries €10.00

Kaiserschmarren with Cranberry Jam €10.00

Tiramisù €10,00

Cover Charge: €4.00 per person

Table Service (Bar & Terrace): €4.00

When necessary, we use frozen products or products frozen at origin.

If you have food allergies or intolerances, please inform our staff.