

LA PERLA DEL LAGO

RISTORANTE

MENÙ À LA CARTE

Chef Diego Rigotti offers you a wide choice of
typical dishes from Trentino and beyond

OUR STARTERS

Carpaccio

salted meat / Trentingrana / truffle pearls / arugula

€ 16

Burrata

aubergines / pesto / layers of bread / tomato powder

€ 16

Culatello Sommadossi

cantaloupe / 5-grain bread / babby greens salad

€ 18

Marinated salmon trout

cucumbers / croutons / tomato / red onion

€ 18

Charcuterie board

cured meats / cheeses / potato rosti / sweet and sour pickles

€ 20

OUR SALADS

Molveno

Mixed salad / slices of smoked char / Taggiasca olives / wholegrain croutons / cherry mozzarella / confit tomatoes / orange pulp

€ 14

Pradel

Mixed salad / crispy chicken nuggets / fragrant mayonnaise with mustard / croutons / Trentingrana flakes / local roasted speck

€ 14

Bior

Beetroot pearls / Kaiser pears / walnut kernels / gorgonzola cubes / mixed salad / wafers of five-grain bread

€ 13

Caprese

Buffalo mozzarella / tomato carpaccio / baby salad greens / black olives / basil leaves

€ 13

Tuna fish

Mixed salad / tuna in olive oil / corn / green olives / datteri tomatoes

€ 13

Mixed Salad

€ 7

OUR FIRST COURSES

Felicetti spaghetti tomato / goat cheese / lemon / basil	€ 14
Strangolapreti gnocchi herbs / hazelnut butter / sage / walnuts	€ 15
Strigoli pasta pesto / potatoes / green beans / burrata / tomato confit	€ 15
"Acquerello" rice <i>(min 2 people)</i> thyme / apples / tomato / cocoa beans	€ 18
Tagliatelle venison ragout / romanesco cream / cacioricotta cheese	€ 16

OUR MAIN COURSES

Sliced Black Angus steak spinach / raisins / pine nuts / mustard mashed potatoes	€ 25
Schwabisch Hall pork belly homemade BBQ sauce / carrot and ginger punch / roasted parsnip	€ 20
Arctic char hollandaise sauce / green beans / potatoes / Taggiasche olives	€ 22
Fassona hamburger 200 gr rustic bread / tomato / salad / pink sauce / fried potatoes <i>(vegan variation with seitan available)</i>	€ 21
Veal cutlet rustic potatoes / cherry tomato confit / lemon valerian	€ 22

FROM OUR GRILL

possibility of choosing from our selection of meat with side dish of your choice

Entrecôte of Rendenese beef	€ 24
Organic turkey	€ 19
Veal paillard	€ 22

... SWEET TEMPTATIONS

Strudel

shortcrust pastry / renette apples / pine nuts / raisins / vanilla ice cream

€ 7

Semifreddo

caramel / fregoloti cake / raspberries / vino santo cream

€ 8

Guazzetto

Sant'Orsola berries / almond biscuit / fiordilatte cream

€ 9

Tartlet

chocolate / pistachio / custard

€ 8

Ice-cream

basil / fresh strawberries / hazelnut crumble

€ 8

To match the best wine to your menu choices,
let our staff offer suggestions or ask for

OUR WINE LIST

Cover charge € 3

We inform our guests that, in case of need, the restaurant uses products that are frozen or frozen at point of origin. Having only one kitchen, we cannot guarantee the management of acute food intolerances and that for the manufacturing process or storage, some dishes may be frozen at point of origin.

Some dishes on the menu contain allergens. You can request the list of allergens
From dining room staff to know the foods and drinks that contain them.