



LOCAL CULTURAL IDENTITY AND RESPONSIBILITY

It is a journey through time and space
between tradition and modernity.

We are here and now with
our cultural background, aware and respectful of the
surrounding nature.

COVER CHARGE, HOMEMADE BREAD WITH QUALITY WHEAT
Euro 2.50

THE APERITIF

ONE TRENTO DOC GLASS
ACCOMPANIED BY A TASTE OF MARTINO'S COOKING
10.00

SURPRISE TASTING MENU

SIX COURSES
70.00

WITH WINE PAIRING
100.00

The Tasting Menu is served to the entire table.

We kindly ask you to report food allergies or intolerance to our staff.

*Some food has been subjected to a quick freezing process due to organizational reasons.

THE STARTERS

TRADITIONAL COLD CUTS WITH HOMEMADE PICKLED VEGETABLES

Antipasto misto di affettati tipici con giardiniera della casa

16.00

SELECTION OF LOCAL CHEESES WITH OUR MOSTARDAS

Selezione di formaggi con le nostre mostarde

18.00

PISTACHIO-CRUSTED TOMINO CHEESE WITH RADICCHIO AND SWEET TOMATO

Tomino in crosta di pistacchi, radicchio e pomodoro dolce

16.00

SMOKED ALPINE CHAR, CREAMY MILK, MUSTARD ICE-CREAM AND BITTER SALAD

Salmerino affumicato, cremoso al latte, gelato alla senape e insalata amara

16.00

CARNE SALADA BEEF TARTARE, CAPERS, LEMON AND RICOTTA

Tartare di carne salada, capperi, limone e ricotta

16.00

BEEF CHEEK, RED ONION, CELERIAC AND HAZELNUTS

Guancia di manzo, cipolla rossa, sedano rapa e nocciole

16.00

FRIED VEAL HEAD WITH RAW PRAWN AND GREEN SAUCE*

*Testina di vitello fritta con crudo di gambero e salsa verde**

17.00

Cold cuts and cheeses are seasoned in our cellar.
Pickled vegetables, mostarda, jams, and fruit preserves are all homemade.
You can buy them to bring back home a bit of Fuciade flavors.

THE FIRST DISHES

SOUP OF THE DAY

Zuppa del giorno

10.00

CREAMY BARLEY WITH BEETROOT, MOENA BLU CHEESE, BLACK GARLIC AND APPLE

Orzotto mantecato alla barbabietola, Moena Blu, aglio nero e mela

15.00

TRADITIONAL CANEDERLI WITH SPECK, MELTED BUTTER, CABBAGE AND CUMIN*

Canederli con burro fuso, cavolo cappuccio, cumino e speck

12.00

POLENTA GNOCCHI WITH SAUSAGE AND SAVOY CABBAGE

Gnocchetti di polenta con salsiccia e verza

14.00

CIAJONCIE FILLED WITH WILD PEARS AND FIGS, POPPY SEEDS AND CINNAMON*

Ciajencie ripieni di pere selvatiche e fichi con papavero e cannella

15.00

POTATO SPAGHETTI WITH LOCAL FONDUE, ONION AND SMOKED BACON

Spaghetti di patata con fonduta di malga, cipolla e pancetta affumicata

15.00

TAGLIOLINI WITH GAME RAGOÛT OR MUSHROOMS*

Tagliolini alla selvaggina o ai funghi

15.00

MONOGRANO FELICETTI PACHE AL MATT WITH TOMATO SAUCE OR BOLOGNESE RAGOÛT

Pache al matt Monograno Felicetti al pomodoro o alla bolognese

11.00

Gnocchi, canederli, ciajencie, potato spaghetti and tagliolini are homemade.

THE MAIN COURSES

DROWNED EGG WITH CREAMY POTATO SOUP, PUZZONE DI MOENA CHEESE
AND CRISPY SPECK

Uovo affogato in crema di patata, Puzzone di Moena e speck croccante

15.00

GIANT WHITE TROUT, STEW SALAD, PINE NUTS, RAISINS AND YOGURT SAUCE

Trota bianca gigante, insalata stufata, pinoli, uvetta e salsa allo yogurt

18.00

PORK RIB, TRUFFLED CREAMY POLENTA AND SHALLOT

Puntina di maiale, polenta morbida tartufata e scalogno

18.00

SLICED BEEF STEAK, CHARDS, POTATOES AND OLIVES

Tagliata di manzo, bietole, patate e olive

23.00

LAMB RUMP, TURNIP AND BLACK GARLIC*

*Scamone d'agnello, rapa e aglio nero**

22.00

BROWNED VENISON, BROCCOLI AND ANCHOVIES

Cervo scottato, broccoli e acciughe

25.00

POLENTA WITH LOCAL FONDUE

Polenta e fonduta di malga

16.00

POLENTA AND MUSHROOMS*

*Polenta e funghi**

16.00

POLENTA AND SAUSAGE

Polenta e salsiccia

14.00

POLENTA, SAUSAGE, MUSHROOMS AND FONDUE*

*Polenta, salsiccia, funghi e fonduta**

17.00

THE SIDE DISHES

STEAMED SEASONAL VEGETABLES

Verdure cotte di stagione

7.00

MIXED MUSHROOMS *

*Funghi misti trifolati**

10.00

ROASTED POTATOES

Patate rustiche

5.00

POLENTA

4.00

MIXED SALAD

Insalata mista

6.00

FUCIADE SALAD

CABBAGE SALAD WITH DRESSING, CUMIN, ONION, SPECK AND APPLE

Insalata Fuciade , cavolo cappuccio condito, cumino, cipolla, speck e mela

10.00

KAISER SALAD

SMOKED PORK LOIN WITH SALAD, KAISER PEAR, PINE NUTS, TRENTINGRANA
CHEESE AND CRISPY CROUTONS

Insalata del kaiser, lonza di maiale affumicata, insalata mista, pere Kaiser, Trentingrana, pinoli e crostini

14.00

THE PASTRY SHOP

FROZEN VANILLA IN CHOCOLATE SPHERE, PEANUT CRUMBLE
AND WILD BERRIES SAUCE*

*Vaniglia ghiacciata in cioccolato, crumble d'arachidi e colata di piccoli frutti**

9.00

SPICED SWEET BREAD, APPLE AND TEROLDEGO REDUCTION

Pan dolce speziato, mela e riduzione al Teroldego

9.00

CHOCOLATE BROWNIE WITH COFFEE CREAM, WHISKY GANACHE
AND CARDAMOM ICE-CREAM*

*Cremino al cioccolato, caffè, whisky e cardamomo**

9.00

HONEY FOAM, CHAMOMILE, YOGURT AND RASPBERRY*

*Spuma al miele, camomilla, yogurt e lampone**

9.00

KEISERSCHMARREN WITH PLUMS COMPOTE

Keiserschmarren con composta di prugne

8.00

TIRAMISÙ

5.00

PANNA COTTA OR YOGURT WITH WILD BERRIES

Panna cotta o yogurt naturale con frutti di bosco

6.50

BERRY FRUIT SALAD WITH WHIPPED CREAM

Macedonia ai frutti di bosco con panna montata

6.50

OUR CAKES

SACHER, BLACK FOREST, BERRY CAKE, RICOTTA CHEESECAKE,
APPLE STRUDEL, TARTS*

Le nostre torte: Ricotta, Sacher, Foresta nera, Frutti di bosco, Strudel di mele, Crostate

5.00

TASTE OF LOCAL CHEESES WITH OUR MOSTARDAS

Degustazione di formaggi con le nostre mostarde

11.00

The pastry production is homemade.

LIST OF ALLERGENS

GLUTEN:

pistachio-crusteD tomino cheese, fried veal head, creamy barley, canederli, gnocchi, cjaioncie, tagliolini, pache, drowned egg, lamb rump, browned venison, kaiser salad, honey foam, frozen vanilla, spiced sweet bread, chocolate brownie, tiramisù, kaiserschmarren, our cakes

CRUSTACEAN SHELLFISH:

fried veal head

EGGS:

pistachio-crusteD tomino cheese, smoked alpine char, fried veal head, canederli, gnocchi, cjaioncie, tagliolini, drowned egg, frozen vanilla, spiced sweet bread, chocolate brownie, honey foam, tiramisù, kaiserschmarren, our cakes

FISH:

smoked alpine char, white trout

PEANUT:

frozen vanilla

DAIRY PRODUCTS:

selection of local cheeses, pistachio-crusteD Tomino cheese, smoked alpine char, carne salada beef tartare, creamy barley, canederli, gnocchi, cjaioncie, potato spaghetti, tagliolini, pache, drowned egg, white trout, pork rib, lamb rump, browned venison, fondue, frozen vanilla, spiced sweet bread, chocolate brownie, honey foam, tiramisù, kaiserschmarren, panna cotta, yogurt, our cakes

NUTS:

pistachio-crusteD tomino cheese, beef cheek, frozen vanilla, chocolate brownie, our cakes

CELERY:

beek cheek, creamy barley, soup of the day, game ragoût, ragoût bolognese, tomato sauce, browned venison

MUSTARD:

mostardas, smoked alpine char

SULPHITES:

pickled vegetables, beef cheek, fried veal head, game ragoût, browned venison, cabbage, spiced sweet bread