



Baita Fraina



STARTERS

Eggplant with Bufala and marinated tomatoes	18
Red shrimp from Sicily tartare flavored with citrus gelee	30
Thin slices of marinated Deer with variation of beetroot	18
Porcini Mousse, stir-fried and crispy waffle	17
Selection of cheese with chutney	23
Home-made Deer prosciutto and pork filet served with bread and salt butter	19
Smoked Trout with tomatoes gazpacho and peach	19

FIRST COURSE

“Casunziei” typical ravioli stuffed with beetroot	18
Tagliolini with white deer ragout	18
Potatoes dumplings flavoured with pesto and parmesan creme	17
Cappellacci stuffed with local cheese, pepper, speck powder and salty eggnog	19
The best Spaghettoni with braised onion sauce	19
Fusilloni Felicetti with tomatoes, shrimps and basil oil	19
Spätzle “mini dumplings” with speck and finferli	17
Soup of the day	15



SECONDS

Breaded chops of lamb and belly	32
Beef fillet tartare with pepper eggnog, cappers and dehydrated yolk	28
Deer tataki served with cranberries and balsamic sauce	32
“Delicious” Soft polenta, mushrooms, fondue of cheese and egg cooked at low temperature and black truffle	25
Grilled sirloin beef	30
Fillet of beef with Porcini	34
Pork shoulder cooked at low temperature	30



DESSERT

Chocolate	10
Mousse, hot pie with coulis of raspberries and aerated chocolate	
Strudel ice cream with crunchy waffle and raisins marmalade	10
Pistacho parfait, chocolate ganache	10
Warm apple pie with vanilla cream typical grand-mother’s sweet with stale bread, pine nuts and apples	10
Lemon Meringue Pie	10
Pina colada Coconut crumble, pineapple ice cream and rum granita	10



Coperto

4,50

Following the needs, we can also use frozen food

For any information on substances and allergens you can consult the appropriate documentation that will be provided, on request, by the staff in service