

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

Salted meat carpaccio

Trentingrana cheese/ Balsamic gel / potato popcorn / rocket

€ 14

Tuna

Bruschetta / lime mayonnaise / cashews / cream of tomato / buffalo mozzarella

€ 18

“Oberto 1965 butcher shop” beef tartare 200 gr.

Garden sprouts / mustard ice cream / green apple / croutons

€ 21

Marinated trout

Panzanella / cherry tomato / Tropea onion / celery / olive oil bread

€ 16

Platter of local cold cuts and cheeses

Rösti potatoes / sweet and sour cucumbers

€ 18

OUR SALADS

Molveno

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

€ 13

Pradel

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

€ 13

Bior

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

€ 12

Caprese

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

€ 12

Tuna fish

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

€ 12

Mixed Salad

€ 6

OUR FIRST COURSES

Cavatelli

Basil pesto / burrata / scampi / cherry tomatoes / almonds

€ 14

Soup

Porcini / pioppini / shiitake / cardoncelli mushrooms / pork bacon

€ 13

"Aquarello" rice risotto (min 2 people)

Goat cheese / mountain pine powder / roe deer shank

€ 14

Spaghetti

Lake sardines / candied lemon / pine nuts / aromatic bread

€ 15

Ravioli

Local beef / cacciatore sauce / broad beans / Vezzena cheese

€ 14

OUR MAIN COURSES

Veal cutlet

Potatoes / yellow cherry tomatoes / lemon valerian

€ 19

Belvedere burger

Fassona or veggie burger (your choice) / rustic bread / cheddar / tomato / pink sauce / french fries

€ 18

Sliced local pork

Red cabbage jam / goat milk / truffle dumplings

€ 20

Venison loin

Juniper / parsley root / white asparagus / currants

€ 23

Sea bass steak

Jerusalem artichoke / artichoke / black garlic powder

€ 21

FROM OUR GRILL

Possibility of choosing from our selection of meat

Entrecôte of Rendenese beef

€ 22

Organic turkey

€ 18

Veal paillard

€ 20

... SWEET TEMPTATIONS

Strudel Crazy pasta / apples / cinnamon sauce / vanilla ice cream	€ 7
Basil Strawberries / hazelnut biscuit / almonds	€ 8
Piña Colada Coconut mousse / lime / marinated pineapple	€ 9
Berry soup Chocolate biscuit / fiordilatte ice cream / crunchy raspberries	€ 8
Parfait Banana / tonka bean / strawberry sauce	€ 8
Lemon sorbet	€ 6
A cup of mixed ice cream	€ 6

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

OUR WINE LIST

Cover charge € 2,50

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.