



MENU

Rifugio Tognola

STARTERS

Tagliere dell'Alpe 13

assortment of local cured meat and cheese

Carpaccio di Carne Salada 14

thinly sliced raw meat with Trentingrana cheese flakes, dandelion and balsamic vinegar

Carpaccio di Toséla 13

typical local cheese with herbs, "Rododendro" honey and walnuts

FIRST COURSES

Canederli dello chef 13

large homemade bread dumpling with melted butter and smoked ricotta or broth

Tagliatelle trafilate al bronzo 15

fresh pasta with porcini mushrooms and chanterelles

Pappardelle alla selvaggina 15

fresh pasta with game ragout

Zuppetta d'orzo 12

barley soup "Primierotta" style



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SECOND COURSES

Bocconcini di cervo 20

roe deer marinated in beer at low temperature with "Storo" polenta

Goulasch di manzo 19

beef goulasch with "Storo" polenta or canederli

Stinco al forno 17

roasted pork shank with polenta or canederli

Tomino delle Dolomiti 16

local grilled cheese with "Storo" polenta and Speck Igp

Piatto Contadino 17

fried eggs, potatoes and crispy speck

Piatto Tognola 20

polenta, Toséla cheese, sausage and mushrooms

FOR CHILDREN

Chicken cutlet with french fries + water 10

Penne with tomato sauce or meat sauce + water 10

Würstel with french fries + water 10

SIDES

Cabbage with crispy speck 6

Porcini mushrooms and chanterelles 7

French fries 5



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DESSERTS

Chocolate cake "Sacher" 6

Strüdel with Trentino apples 6

**Fresh yogurt with honey chestnuts,
raspberries or berries 6.50**

Ricotta cheese cake 6

Forest fruits cake 6

**Alpe Tognola*

