

Rifugio Tognola

MENU

STARTERS

Tagliere dell'Alpe 15

assortment of local cured meat and cheese

Carpaccio di Carne Salada 16

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

Croccante di Toséla 15

fried triangle of typical local cheese with speck igp and cranberry compote

FIRST COURSES

Canederli dello chef 15

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

Tagliatelle trafilate al bronzo 17

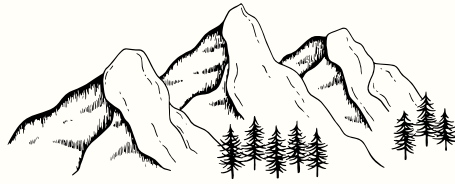
fresh pasta with porcini mushrooms and chanterelles

Pappardelle alla selvaggina 16

fresh pasta with game ragout

Gnocchi di patate 15

with tomato, basil cream and aged Primiero



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SECOND COURSES

Bocconcini di cervo 22

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

Goulasch di manzo 20

beef goulasch with "Storo" polenta or canederli

Stinco al forno 19

pork shank with polenta or mashed potatoes

Tomino delle Dolomiti 17

local grilled cheese with "Storo" polenta and grilled veg

Piatto Contadino 17

fried eggs, potatoes and crispy speck

Piatto Tognola 21

polenta, Toséla cheese, sausage and mushrooms

Cover Charge 3

FOR CHILDREN

Spätzle with speck and cream 13

Cutlet or würstel with fries 14

Pasta with tomato/meat sauce 12

SIDES

Grilled vegetables 6.50

Porcini mushrooms and chanterelles 7

French fries 6