

LA PERLA DEL LAGO





RISTORANTE

SINCE 1935 - 90 YEARS






MENÙ À LA CARTE

Chef Diego Rigotti offers you a wide choice of
typical dishes from Trentino and beyond





A GOOD START...

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|  Culatello "Sommadossi"
melon / bread crisps / baby salad greens / apple balsamic | € 22 |
|  Local carne salada carpaccio
Trentingrana cheese / cherry tomatoes / Renetta apple / rocket / potato popcorn | € 20 |
|  Burratina Fiordilatte
tomato carpaccio / lamb's lettuce / basil sauce / Cantabrian anchovies | € 18 |
| Marinated trout
toasted brioche / yogurt / beetroot mayonnaise / celery | € 20 |
|  Selection of local cured meats and cheeses
potato rösti / sweet and sour cucumbers | € 22 |





ALCHEMY FROM THE GARDEN

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|  Molveno
mixed salad / slices of smoked char / Taggiasca olives / wholegrain croutons / cherry mozzarella / confit tomatoes / orange pulp | € 14 |
|  Pradel
mixed salad / crispy chicken nuggets / fragrant mayonnaise with mustard / croutons / Trentingrana flakes / local roasted speck | € 14 |
|  Bior
beetroot pearls / Kaiser pears / walnut kernels / gorgonzola cubes / mixed salad / wafers of five-grain bread | € 13 |
|  Caprese
buffalo mozzarella / tomato carpaccio / baby salad greens / black olives / basil leaves | € 13 |
| Tuna fish
mixed salad / tuna in olive oil / corn / green olives / datteri tomatoes | € 13 |
|  Mixed Salad | € 8 |

PASTA, RICE & MORE

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|  Egg Garganelli pasta
tomato sauce / burrata / olive powder | € 20 |
|  Trofie pasta
basil pesto / potatoes / green beans / toasted pine nuts / grated pecorino cheese | € 19 |
| Spaghetti
langoustine tails / cacio e pepe sauce / Sichuan pepper / lime | € 22 |
|  Acquerello rice risotto <i>(Waiting time 20 minutes)</i>
creamed with porcini mushrooms / Casolet cheese / parsley cream / walnut kernels | € 20 |
|  "En gnoc e na patata" <i>(Traditional dish from Molveno)</i>
potatoes / smoked guanciale / melted onion / poppy seeds | € 19 |

EARTH, WATER & FIRE



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| Milanese-style veal chop
potatoes / yellow cherry tomatoes / lemon-dressed lamb's lettuce | € 29 |
| Belvedere Burger
Fassona beef / rustic bread / cheddar / tomato / French fries / pink sauce | € 24 |
|  <i>Also available in a vegetarian version with veggie burger</i> | € 19 |
| Black Angus Tagliata <i>(Sliced Steak)</i>
herb potatoes / confit cherry tomatoes / Trentingrana crumble | € 30 |
|   Grilled local cheese
mixed grilled vegetables / basil oil | € 22 |
|  Alpine char in fillet
roasted parsnip / spinach / raspberries / lime hollandaise | € 25 |

DESIGNER GRILL

possibility of choosing from our selection of meat with side dish of your choice

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|------------------------------------|------|
| Entrecôte of Rendenese beef | € 24 |
| Organic turkey | € 19 |
| Veal paillard | € 22 |

... A SWEET FINALE

 Traditional apple strudel vanilla ice cream / apples / pine nuts / raisins / cinnamon / crumble	€ 10
Cold berry soup mixed berries / almond biscuit / fiordilatte ice cream	€ 10
Vanilla mousse raspberry / white chocolate / tonka bean / spiced crumble	€ 10
Classic Tiramisù dark chocolate cream / tonka bean ladyfingers	€ 10
Coconut semifreddo salted caramel / pumpkin seed tuile	€ 10
Fresh fruit salad seasonal fresh fruit	€ 9
Lemon sorbet	€ 8
 Selection of local cheeses honey / preserves	€ 15



vegetarian



traditional dish



B• special

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

OUR WINE LIST

Cover charge € 3

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.