

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...

	Culatello (cured pork) "Sommadossi" melon / bread chips / baby salad greens / apple balsamic vinegar	€ 19
	Bresaola (cured beef) carpaccio Trentingrana cheese / cherry tomatoes / Rennet apple / rocket / potato popcorn	€ 18
	Whole milk burrata tomato carpaccio / valerian / basil sauce / Cantabrian anchovies	€ 16
	Lightly smoked trout toasted brioche bread / yogurt / beetroot mayonnaise / green celery	€ 19
	Plate of local cold cuts and cheeses fried potato cake / sweet and sour cucumbers / mustards	€ 22




ALCHEMY FROM THE GARDEN

	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	€ 14
	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	€ 14
	Mixed Salad	€ 7

PASTA, RICE & MORE

 Egg garganelli pasta tomato sauce / burrata / olive powder	€ 15
 Trofie pasta basil pesto / potatoes / green beans / toasted pine nuts / grated pecorino	€ 15
Spaghetti lemon prawns / shellfish sauce / zucchini cream / marinated tomato	€ 18
 Ravioli deer / blueberries / mountain celery cream / blown parmesan	€ 19
 En gnoc e na patata (gnocchi) <i>(typical Molveno dish)</i> potatoes / smoked bacon / melted onion / poppy seeds	€ 18

EARTH, WATER & FIRE




Veal cutlet rustic potatoes / yellow cherry tomatoes / valerian with lemon	€ 23
Belvedere burger Fassona burger / rustic bread / cheddar / tomato / pink sauce / French fries <i>(Also available in a vegetarian version with veggie burger)</i>	€ 21
 Black Angus steak herbed potatoes / confit cherry tomatoes / Trentingrana cheese crumble	€ 18
 Grilled local cheese grilled vegetable medley / basil oil	€ 25
 Arctic char steak cauliflower / spinach / raspberries / lime hollandaise	€ 18
	€ 23

DESIGNER GRILL

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

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

... A SWEET FINALE

 Belvedere's 90th Birthday raspberry / white chocolate / tonka bean / spiced crumble	€ 10
 Genesis of the strudel vanilla ice cream / apples / pine nuts / raisins / cinnamon / crumble	€ 9
Cold soup berries / almond biscuit / fior di latte (whole milk) ice cream	€ 8
Tiramisu mascarpone / coffee / dark chocolate cream / tonka bean ladyfingers	€ 9
Semifreddo crunchy / salted caramel / pumpkin seed tuille	€ 8
 Selection of local cheeses honey / jams	€ 12



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.