

# 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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|  <b>Local Culatello</b><br>Trentingrana / black truffle / potato popcorn / red currants / green apple                    | € 20 |
|  <b>Local "Carne Salada" tartare</b><br>seeded bread crostini / blueberry balsamic / marinated red onion                 | € 20 |
|  <b>Fiordilatte burratina</b><br>Cantabrian anchovies / yellow and red cherry tomato salad / basil oil / toasted almonds | € 18 |
|  <b>Smoked arctic char</b><br>Robiola cream / mango / lamb's lettuce                                                     | € 19 |
|  <b>Selection of local cured meats and cheeses</b><br>potato rösti / sweet-and-sour cucumbers                            | € 20 |




## ALCHEMY FROM THE GARDEN

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

## PASTA, RICE & MORE

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|  <b>"Acquerello" reserve rice</b> <i>(min 2 people)</i><br>beetroot / hazelnuts / smoked mackerel / sour cream | € 19 |
| <b>Spaghetti, Molisana selection</b><br>smoked butter / Cantabrian anchovies / crispy raspberry                                                                                                 | € 18 |
|  <b>Canederlotti (dumplings)</b><br>alpine cheese / rabbit / hunter-style sauce / fava beans / Vezzena cheese  | € 19 |
|  <b>Plin (pinched ravioli)</b><br>duck / pumpkin / Port wine / wild garlic                                     | € 20 |
|  <b>Goulash soup</b><br>venison / lovage / goat cheese profiterole                                             | € 19 |

## EARTH, WATER & FIRE




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| <b>Angus Tagliata (sliced steak)</b><br>glazed carrots / wholegrain mustard sauce / grilled cardoncello mushrooms                                                                                          | € 26 |
|  <b>Rabbit</b><br>smoked chestnut / pumpkin mille-feuille / sage jus / puffed corn                                      | € 23 |
| <b>Veal cutlet</b><br>rustic potatoes / yellow cherry tomatoes / mixed salad / lime mayonnaise                                                                                                             | € 23 |
|  <b>Arctic char bites</b><br>Saor sauce / roasted artichoke / olive focaccia                                            | € 24 |
|  <b>Quinoa and nettle burger</b><br>buns / fried leek / braised endive / chervil and tarragon mayonnaise / sweet potato | € 21 |

## DESIGNER GRILL

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

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|---------------------------------|------|
| <b>Rendinese beef entrecôte</b> | € 24 |
| <b>Veal paillard</b>            | € 22 |
| <b>Organic turkey</b>           | € 19 |

## ... A SWEET FINALE

 <b>Strudel</b> vanilla ice cream / apples / pine nuts / raisins / cinnamon / crumble	€ 8
<b>Tiramisù</b> alpine mascarpone / spiced crumble / barley coffee ladyfingers	€ 9
<b>Chocolate fondant</b> gianduja center / Tonka bean sauce / vanilla ice cream	€ 10
 <b>Mont Blanc</b> spiced biscuit / hazelnut ice cream / marron glacé / chestnut purée	€ 10
<b>Mango soup</b> yogurt mousse / caramelized pecans / mint sponge	€ 9
 <b>Selection of local cheeses</b> honey / preserves	€ 14



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

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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.