

AL CERVO

Radici

CORNER RESTAURANT

*“Radici ti riporta a casa,
dove si parla la lingua degli affetti,
dove i sapori sono semplici e genuini,
dove si ritrova il tempo per i propri cari.”*

We wish you a good experience

Chef Guglielmo Romani & Family Mich

TASTING MENU

A Mountain Cabin in the Wood

OUR SALTED MEAT

CRUNCHY POLENTA PASTA FILLED WITH BUSH MEAT, CHANTERELLES & FONTAL CAVALESE CHEESE

ARCTIC CHAR WITH ZUCCHINI CREAM, ZUCCHINI FLOWER & LARCH MAYO

CHOCOLATE, BEER, WOOD STRAWBERRY

HORS-D'OEUVRE

PIG PRALINE SMOKED WITH BALCK TEA, RED CABBAGE AU RHODODENDRON FLOWER	12
FLAT CANEDERLI, GRAUCHEESE, CARROTS & FONDUE	10
OUR SALTED MEAT	12
DEER LOIN WITH FRESH SALAD RASBERRY VINEGAR & TYMUS POP CORN	12

FIRST COURSES

PENNONE PASTA ENRICO FELICETTI STUFFED WITH AVISIO RIVER TROUT ON A RADICCHIO SAUCE	13
RISOTTO FLAVOURED WITH "PINO MUGO" WOODS, RASPBERRY & ROE DEER	14
CRUNCHY POLENTA PASTA FILLED WITH BUSH MEAT, CHANTERELLES & FONTAL CAVALESE CHEESE	14
BIG POTATOES DUMPLINGS FILLED WITH TALEGGIO, LAGORAI CHEESE & TOASTED PINE NUT	15

SECOND COURSES

LAMB LOIN FLAVORED WITH PISTACCHIO, PEAS WITH PODS, POTATOES & LEMON CREAM	20
LEG OF RABBIT STUFFED WITH MOUNTAIN SPINACH, BACON & POTATOES PIE	20
ROSSINI BEEF TENDERLOIN FOIE GRAS, TRUFFLE, MARSALA REDUCTION	25
ARCTIC CHAR WITH ZUCCHINI CREAM, ZUCCHINI FLOWER & LARCH MAYO	23

DESSERT

STRUDEL RAVIOLI, RAISIN TARTARE, VANILLA SAUCE	9
HAZELNUT PARFAIT WITH APRICOT SAUCE	9
RICOTTA CHEESE MOUSSE, SMALL FRUITS & BLACKBERRIES SAUCE	9
FIR TREE, DANDELION HONEY & HAZELNUT	9
CHOCOLATE, BEER, WOOD STRAWBERRY	9

COVER WITH WATER & BREAD	5
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