

Terrazza Lagorai



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Menù for Lunch...

 Polenta con Guancia di maiale brasata 14,00 €
Polenta with Braised Pork Cheek

 Polenta, Funghi, Salsiccia, Formaggio 15,00 €
Polenta, Mushrooms, Sausage, Cheese

 Polenta con Gulasch di Manzo 12,00 €
Polenta with Beef Goulash

Gulaschsuppe 10,00 €
Zuppa con carne di manzo, peperoni, patate, carote,
cumino, leggermente piccante
Soup with beef, peppers, potatoes, carrots, cumin, spicy

 Polenta con Salsiccia e Crauti 11,00 €
Polenta with Sausage and Sauerkraut

 Polenta, Formaggio, Funghi, Crauti 10,00 €
Polenta, Cheese, Mushrooms, Sauerkraut

 Parmigiana di Melanzane* 9,00 €
Melanzane*, Pomodoro, Mozzarella, Grana, Basilico, Sale, Pepe
Eggplant*, Tomato, Mozzarella, Parmesan, Basil, Salt, Pepper

CheeseBurger con Patatine fritte 12,00 €

Bun ai semi con Hamburger di Manzo di Predazzo,
Lattuga, formaggio Cheddar, salsa Burger

Seed Bun with Predazzo beef Burger,
salad, Cheddar cheese, Burger sauce

Insalata con Mozzarella, Pomodorini, Olive 8,50 €



Mix Salad, Mozzarella, Cherry Tomatoes, Olives

Vellutata del Giorno con Crostini 9,00 €

Cream soup of the day with croutons

Pepite di Pollo* 10,00 €

Bocconcini di Pollo Fritti e Patate fritte con buccia*
Fried Chicken Nuggets and French Fries with Skin*



Patate fritte con buccia* 5,00 €

French fries*

Lasagna del Giorno 9,00 €

Lasagna of the day

Coperto / Servizio € 2,00

Le Pizze

Menù for Dinner...

Attention...

Some of our pizzas are not included in the recipe
Tomato or Fior di Latte,
If you would like to add it, please indicate it when ordering.

Gluten Free Pizza Base handcrafted + 3,00 €



Lactose-free Mozzarella € 1,00

Addition of ingredients from € 1,00 to € 7,00

* the following products may be frost

For information, intolerances or allergies
contact the staff or request the allergen register.

Service € 2,00

Tradition

Marinara

6,00 €

Tomato, Trentino Oil, Garlic, Oregano

Margherita

7,00 €

Tomato, Mozzarella, Basil, Trentino oil

Napoli

10,00 €

Tomato, Mozzarella, Sicilian Anchovy Fillets, Capers, Olives, Trentino Oil

Diavola

8,50 €

Tomato, Mozzarella, Spicy Salamino

Carrettiera

12,00 €

Mozzarella, Broccoli tops vegetable, Sausage, smoked Scamorza cheese

Regina

11,00 €

Buffalo Mozzarella DOP, Mozzarella, Cherry Tomatoes,
Basil, Grana cheese in cooking

Pizza Fritta

10,00 €

Calzone fried with Mozzarella, Fresh Ricotta, Pecorino Romano cheese,
Pepper, Salami

Terrazza

Cacio e Pepe 11,00 €

Mozzarella, Pecorino cheese Cream, Pepper, cooked Pork Cheek

Parmigiana 12,00 €

Tomato, Buffalo Mozzarella, Aubergines *, Cherry Tomatoes,
Parmesan in cooking, Basil

500... Abarth 12,00 €

Tomato, Mozzarella, Grana cheese, Trentino oil, Basil
Edge of Pizza stuffed with fresh Ricotta, Parsley, Grana cheese

4 Stagioni 12,00 €

Tomato, Mozzarella, Artichokes, Cooked Ham, Champignon Mushrooms,
Taggiasca Olives

Ortolana 11,00 €

Tomato, Mozzarella, Zucchini, Peppers, Aubergines grills

Prosciutto e Funghi 9,50 €

Tomato, Mozzarella, Ham, Mushrooms

Terrazza

Lancia Stratos

16,50 €

Focaccia with Smoked Trout Tartare, Marinated Tropea Onion,
Yellow Cherry Tomatoes, Pantelleria Caper Leaves,
Mozzarella Burrata

L'Amante

11,50 €

Tomato, Mozzarella, Gorgonzola cheese, Parma Ham

Schüttelbrot

12,50 €

Mozzarella, local speck,
Bio sauerkraut, Tomino cheese, Schüttelbrot crumble

Tipica

12,00 €

Mozzarella, crispy speck, Puzzone di Moena cheese, apples, honey

Pizza Malga

12,00 €

Mozzarella, crispy Speck, Eggs, Potatoes, Puzzone cheese

Lussuriosa

12,50 €

Mozzarella, Lard, Chanterelle mushrooms *, Gorgonzola, radicchio pesto

Innovation

Liberate il **K**raken!

16,00 €

Mozzarella, Octopus, Chickpea cream, Potatoes,
cooking Bacon

Terrazza **L**agorai

16,00 €

Mozzarella, Shrimp, local Lard,
black Garlic cream, Spinach cream

Cappuccetto **R**osso

12,50 €

Mozzarella, local Sausage, Potatoes, red cabbage cream, chives

Tartufara

14,00 €

Mozzarella, egg cream with parmesan, Bacon, Truffle and Truffle oil

La **F**errari

15,00 €

Mozzarella, Mortadella, Pistachios, Burrata

Tokyo

16,00 €

Mozzarella, marinated Tropea onion, Zuchinis,
Smoked salmon, soy sauce, nori seaweed

Le Pinse

Rome stile Pizza

Margherita Sbagliata 10,00 €

Tomato, mozzarella burrata, basil pesto, yellow cherry tomatoes

Romagnola 12,00 €

Parma ham, Squacquerone cheese, Rocket salad

Boscaiola 13,00 €

Cream of Spinach, Local Speck, Porcini Mushrooms*,
Puzzone di Moena Cheese

Appetizers

Salad

CheeseBurger

12,00 €

Seed Bun with Beef Burger,
salad, Cheddar cheese, Burger sauce
and French fries with peel*



Parmigiana di Melanzane

9,00 €

Grilled aubergines, mozzarella, tomato, TrentinGrana cheese

Chicken Nuggets *

10,00 €

Fried Chicken Nuggets and French Fries with Skin*
or with Fried vegetables*

Würstel di Predazzo*

10,00 €

Predazzo sausages and French fries with skin*
or with Sauerkraut "Terre Altre"

French Fries*

5,00 €

Fried Vegetables*

7,00 €

Fried bread and **Parma Ham** 12,00 €

160 gr with raw Parma ham aged 24 months

Fried bread with Mixed **Salami** 12,00 €

160 gr with local Speck, Black Angus salami, Tyrolean lard

Fried bread 4,50 €

160 g of fried pizza dough

Tagliere **Tipico** 10,00 €

Speck, Ham, Puzzone di Moena cheese, Apple Ginger jam



Mix Salad 8,50 €

Salad lettuce, red and yellow cherry tomatoes, Mozzarella, Olives

Creamy **Soup of the Day** 9,00 €

Creamy Soup
served with crunchy bread

Dessert

Sacher 5,00 €

Chocolate Cake and Apricot Jam with whipped Cream

 Semifreddo Brownies e Caffè 6,50 €

Coffee Semifreddo on soft Chocolate Brownies and Creamy Coffee

Cheese Cake 5,00 €

Crunchy butter biscuit, cream cheese and red fruits

Tortino al Cioccolato* 5,50 €

Dark Chocolate Cake with hot chocolate inside with whipped Cream

Tiramisù 5,00 €

Tartufo Nero 5,00 €

Ice Cream with Cream and Chocolate, Hazelnuts and Cocoa

Coppa Profiterole 6,00 €

Cream puff filled and covered with chocolate chantilly cream, decorated with chocolate flakes

Calzoncino Goloso 7,00 €

130 gr of fried pizza dough filled with Hazelnut and Chocolate Cream

Strudelino 7,00 €

130 gr of fried pizza dough stuffed with Apples, Pine Nuts, Cinnamon, Raisins, Apricot jam with whipped cream

Waiting times for fried desserts may vary based on attendance

Drinks

Beers

Wines

Coffee Bar

Grappas and Spirits

DRINKS

Water 0,70 lt 3,00 €

We have chosen to offer the best of nature, Trentino and eco-sustainability.

Our water comes directly from the sources of Bellamonte, microfiltered, purified and bottled instantly... With or without bubbles.

Coca Cola or **Lemonsoda** on draft small 0,20 lt 2,00 €

medium 0,40 lt 4,00 €

Cann Drinks - Fruit Juices 3,00 €

Crodino, Sanbitter, Red Moon (alcohol-free apple drink) 3,00 €

Non alcoholic Beer 0,33 lt 3,50 €

Aperitifs and Cocktails from 4,50 € to 8,00 €

HOUSE WINES

	0,25 lt	0,50 lt	1,00 lt
Sparkling White Prosecco	3,50 €	6,00 €	12,00 €

Custoza Still White	3,50 €	6,00 €	12,00 €
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Still Red Cabernet	3,50 €	6,00 €	12,00 €
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BEERS ON DRAFT

Helles blonde beer "Schweiger" sweet and bitter nuances of hops with a light note of honey		Small	0,20 lt	2,50 €
		Medium	0,40 lt	4,50 €
		Big	1,00 lt	11,00 €

Weisse "Schweiger" aromas of banana, apricot and cloves		Small	0,30 lt	3,50 €
		Medium	0,50 lt	6,00 €

Keller Golden Unfiltered "Schweiger" bread aroma, the taste is soft, velvety		Small	0,30 lt	3,50 €
		Medium	0,50 lt	6,00 €

Red Beer "Leffe" enveloping, sweet, toasted cereals and liquorice		Small	0,30 lt	3,50 €
		Medium	0,50 lt	6,00 €

BOTTLE BEERS

BIRRA DI FIEMME

"Black Sheep" Extra Stout 6%	0,33 lt	6,00 €
"Nosa" Belgian Ale 6%	0,33 lt	6,00 €
"Fleimbier" Helles 4,8%	0,33 lt	5,00 €
"Larixbier" Rossa 5,6%	0,33 lt	5,00 €
"White Flock" Blanche 4,3%	0,33 lt	6,00 €

BIRRA DEL BOSCO

"Cabròn" Imperial Pils 6,2%	0,44 lt	7,00 €
"Dark Deer" Dark Beer Porter 5,2%	0,33 lt	6,50 €
"Froggy Hops" West coast IPA 6%	0,33 lt	6,50 €

BIRRIFICIO 5+

"Session Ipa" Ipa 4,2%	0,33 lt	6,50 €
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PYRASER BRAUEREI

"Pils" Pils German Beer 5,1%	0,50 lt	5,50 €
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BIRRIFICIO RETHIA

"Mariamata" American Pale Ale 5,6% 	0,33 lt	8,00 €
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MONPIËR DE GHERDËINA

"Latemar 2846" Märzen rauch 5,4%	0,33 lt	6,50 €
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CHIMAY

"Chimay tappo Blu" Trappist Ale 9%	0,33 lt	6,00 €
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Red Wines

	Glass	Bottle
Lagrein Dunkel Trentino DOC "Toblino"	3,50 €	20,00 €
Teroldego Rotaliano Trentino DOC "Toblino"	4,00 €	22,00 €
Pinot Nero Trentino DOC Bio "Toblino"	4,50 €	23,00 €
Cimbro Rosso Trentino IGT "Villa Corniole"	4,50 €	25,00 €
Valpolicella Ripasso DOC "Santa Sofia"	5,00 €	26,00 €
Amarone della Valpolicella DOCG "Santa Sofia"	10,00 €	70,00 €

White Wines

	Glass	Bottle
Chardonnay Alto Adige DOC "St. Michael Eppan"	3,50 €	20,00 €
Müller Thurgau Trentino DOC "Villa Corniole"	3,50 €	20,00 €
Gewürztraminer Trentino DOC Bio "Toblino"	4,00 €	22,00 €
Kerner DOC "Istituto Agrario San Michele all'Adige"	4,00 €	23,00 €
Lugana DOC "Santa Sofia"	4,00 €	23,00 €
Pinot Grigio Trentino IGT "Villa Corniole"	4,50 €	24,00 €

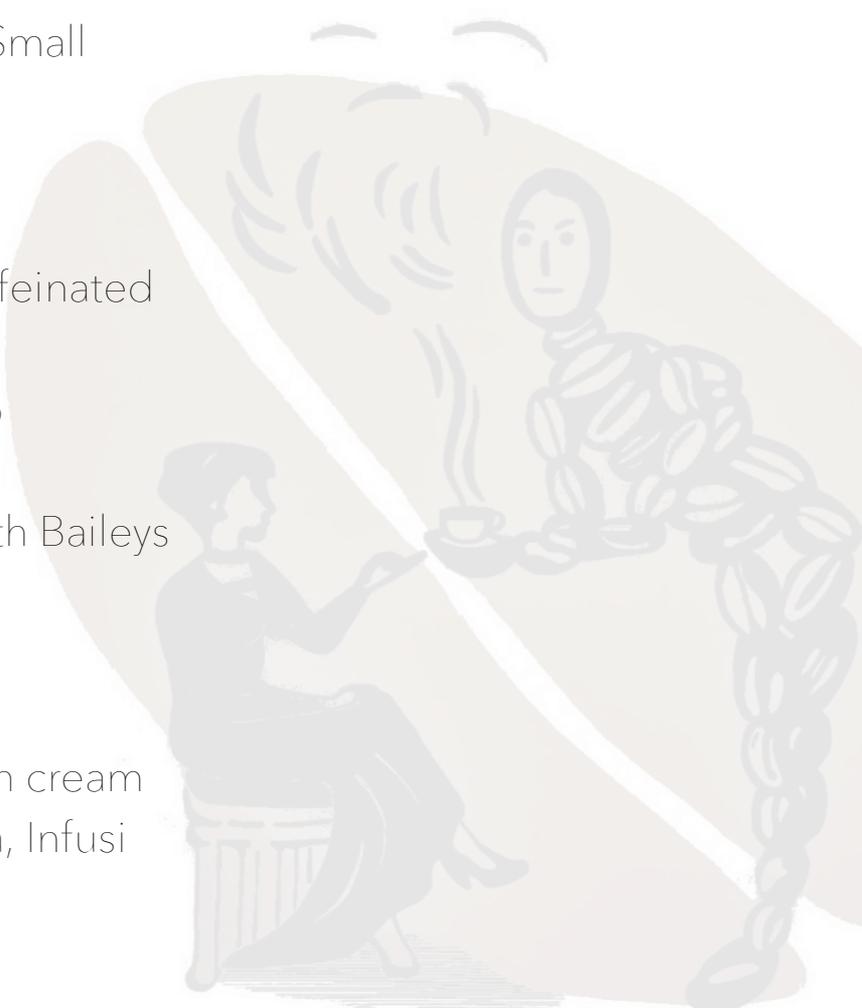
Prosecco and Brut sparkling Wine

	Glass	Bottle
"Nani Rizzi" Prosecco Extra Dry DOCG	3,50 €	19,00 €
"Zell" Cantina Sociale Trento DOC Brut	5,50 €	36,00 €
"Opera" Rose' Trento DOC		38,00 €
"LeVide" Maso Alesiera Trento DOC Brut Nature Riserva 2016		45,00 €
"Ferrari" Perle' Trento DOC Brut		54,00 €
"Roeno" Dèkatos Trento DOC Riserva Brut Nature 2011		68,00 €
"Opera" Riserva Nature 2012 Trento DOC		75,00 €
"Ferrari" Riserva Lunelli 2012 Trento DOC		98,00 €

Dessert Wines

	Glass	Bottle
Moscato Rosa Rosenkavalier Alto Adige IGT "Ritterhof"	3,50 €	19,00 €

COFFEE LIST



Caffè - Espresso	1,30 €
Mini Cappuccino Small	1,70 €
Decaffeinated	1,50 €
With alcohol	0,50 €
Cappuccino	1,90 €
Cappuccino decaffeinato	2,10 €
Barley coffee small	1,50 €
Barley Cappuccino	2,10 €
Caffè shakerato	3,50 €
Caffè shakerato with Baileys	4,00 €
Milk	1,50 €
Milk with espresso	2,20 €
Hot Chocolate	3,00 €
Hot Chocolate with cream	3,50 €
Hot Tè, Camomilla, Infusi	2,80 €
Orange juice	4,00 €
Punch	3,00 €
Bombardino with cream	5,50 €

TORREFAZIONE

Caffè Cavalese

TEL. 29

DIGESTIVE BITTERS AND LIQUEURS

3,50 €

Liquore alla Mela verde, al Mirtillo, alle Pere Williams, alla Liquirizia
Amaro Bruno Pilzer, Amaro del Capo, Amaro Marzadro, Averna, Baileys,
FernetBranca, Braulio, Jagermeister, Limoncello, Arancello,
Montenegro, Sambuca, BrancaMenta, Crema al Pistacchio

GRAPPE

Grappa Trentina Tradizionale "Marzadro"	3,50 €
Grappa di Moscato "Marzadro"	3,50 €
Grappa ai Fiori di Luppolo "Terre Altre"	3,70 €
Grappa di Teroldego "Marzadro"	3,50 €
Grappa di Chardonnay "Marzadro"	3,50 €
Grappa alla Genziana "Marzadro"	3,50 €
Liquore al Fieno "Marzadro"	3,50 €
Grappa al Pino Mugo "Marzadro"	3,50 €
Grappa Infuso alla Camomilla "Marzadro"	3,50 €
Grappa al Cirmolo "Bruno Pilzer"	3,70 €
Grappa Stravecchia "Marzadro" Le Diciotto Lune	4,50 €
Grappa Barricata "Marzadro" la Trentina Barrique	4,50 €
Grappa di Amarone "Giare"	5,50 €
Grappa al Lupino tostato di Anterivo "L'Ones"	3,70 €
Grappa al Mirtillo Nero spontaneo "L'Ones"	3,70 €
Grappa Delmè "Bruno Pilzer"	4,50 €
Grappa Delmè d'Or "Bruno Pilzer"	5,50 €

DISTILLATI

Gin Mountain Trentino	5,50 €
Ron Diplomatico Reserva	6,00 €
Rum Zacapa Centenario 23 Anni	7,50 €
Rum J. Bally Vieux Agricole Pyramide 7 Anni	8,50 €
Jack Daniel's Whiskey	5,00 €
Caol Ila 12 years Single Malt Scotch Whisky	6,00 €
Oban 14 years Single Malt Scotch Whisky	6,50 €
Lagavulin 16 years Single Malt Scotch Whisky	8,00 €
Rémy Martin V.S.O.P. Fine Champagne Cognac	6,00 €
Janneau Grand Armagnac V.S.O.P.	7,00 €

