

Terrazza Lagorai



-
Menù for Lunch...

VIVANDE - FOOD



CAPRESE

10,00 €



Burrata, Pomodorini gialli e rossi, Pesto di Basilico
Burrata, yellow and red cherry tomatoes, basil pesto



CLASSICO

10,00 €



Bresaola, Rucola e scaglie di Trentingrana
Beef Bresaola, Rocket salad and Trentingrana cheese



TARTARE DI TROTA 13,00 €



Bocconcini di Trota Bio affumicata di Predazzo,
Zucchine marinate alla Menta, Olive taggiasche,
crema di Carciofi
Smoked Trout from Predazzo, minted Zuchinis,
Olives, Artichoke cream



TARTARE DI VITELLO 12,00 €



Tartare di Vitello, Cipolla di Tropea in agrodolce,
Foglie del Capperio di Pantelleria, Cavolo viola,
Mela Trentino Alto Adige, Pomodorini gialli
Veal Tartare, Tropea Onion, Pantelleria Caper Leaves,
Purple Cabbage, Apple, Yellow Cherry Tomatoes

VIVANDE - FOOD



PARMIGIANA

10,00 €

Melanzane grigliate*, Fior di Latte, salsa di Pomodoro, Trentingrana, Basilico
Grilled Aubergines*, Mozzarella, Tomato sauce, TrentinGrana cheese

POLLO & PATATINE

10,00 €

Bocconcini di Pollo Fritti e Patate fritte con buccia*
oppure con Verdure pastellate*
Fried Chicken Nuggets and French Fries with Skin*
or with Fried vegetables*



INSALATA MISTA

8,50 €

Lattuga, Pomodorini rossi e gialli, Mozzarella, Olive
Salad lettuce, red and yellow cherry tomatoes, Mozzarella, Olives

MEZZA PORZIONE MISTA

HALF PORTION - SMALL MIX

5,00 €

INSALATA CLEOPATRA

13,00 €

Lattuga, tartare di Trota Bio affumicata di Predazzo, Cipolla di Tropea in agrodolce, Pomodorini gialli, Mele, Cavolo viola, crema di Yogurt servita con Crostini
Lettuce, Predazzo Trout tartare, Onion, Cherry tomatoes, Apples, purple Cabbage, Yogurt cream, crunchy bread

PATATINE FRITTE

FRENCH FRIES

5,00 €

VERDURE IN PASTELLA

FRIED VEGETABLES

7,00 €

PANINI - SANDWICHES



TUTTOTOSTO

5,00 €

Prosciutto cotto, Formaggio Edamer
Cooked ham, Edamer cheese



CHEESEBURGER

12,00 €

Bun ai semi con Hamburger di Manzo, Lattuga,
formaggio Cheddar, salsa Burger e Patate fritte
Seeded Bun with Beef Burger, Lettuce,
Cheddar cheese, burger sauce and French fries



BOSCAIOLO

6,00 €

Speck, formaggio Briè
Speck, Brie cheese



FOCACCIA COTTO

6,00 €

Prosciutto cotto, formaggio Edamer
Cooked ham, Edamer cheese



COTOLETTA

6,00 €

Cotoletta di Pollo*, formaggio Edamer
Chicken cutlet*, Edamer cheese



NATURALE OLIVE

6,00 €

Pane ai Cereali con Semi misti, patè di Olive verdi,
Verdure grigliate
Cereal bread with seeds, Olive paté, grilled vegetable:



Terrazza Lagorai



Menù for Dinner...

*“Ubriacatevi...
di vino, di arte o di vita
a vostra scelta, ma ubriacatevi.”*

Charles Baudelaire

Appetizers

Salad

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, Mortadella

Fried bread 4,50 €

160 g of fried pizza dough

Tagliere **Tipico** 12,00 €

Local Speck, Local Ham, Puzzone di Moena cheese, Citrus Ginger jam



Mix Salad 8,50 €

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

Cleopatra Salad 13,00 €

Lettuce, Predazzo Trout tartare,
Sweet and sour Tropea onion, yellow Cherry tomatoes,
Trentino Alto Adige Apples, purple Cabbage, Yogurt cream
served with crunchy bread

CheeseBurger

12,00 €

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



Parmigiana di Melanzane

10,00 €

Grilled Aubergines*, Mozzarella, Tomato sauce, TrentinGrana cheese

Chicken Nuggets *

10,00 €

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



A Classic...

10,00 €

Beef Bresaola, Rocket salad and Trentingrana cheese

French Fries*

5,00 €

Fried Vegetables*

7,00 €

Le Pizze

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

11,00 €

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

Carrettiera

13,00 €

Mozzarella, Broccoli tops vegetable, Sausage, smoked Scamorza cheese

Regina

12,00 €

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

Cacio e Pepe

11,00 €

Mozzarella, Pecorino cheese Cream, Pepper, cooked Pork Cheek

Terrazza

Del Contadino 13,00 €

Mozzarella, Gorgonzola cheese, Pears, Pistachios

Focu Meu! 15,00 €

Tomato sauce cooked with Nduja, basil and oil,
Mozzarella, Aubergines *, Peppers,
Spicy salami, smoked Provola cheese

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

Lancia Stratos 16,50 €

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

L'Amante 12,00 €

Tomato, Mozzarella, Gorgonzola cheese, Parma Ham

Innovation

Chimera

13,50 €

Cream of Peppers and Carrots, Marinated Zucchini with Mint,
Anchovy fillets, garlic oil, smoked provola cheese

Tartufara

15,00 €

Mozzarella, egg cream with pecorino and parmesan,
Mushroom sauce, cooked local Bacon, Truffle

La Ferrari

15,00 €

Artichoke cream, Mozzarella, Mortadella, Pistachios, Burrata

Typical

Tipica

13,00 €

Mozzarella, crispy Speck, Puzzone di Moena cheese, Apples, Honey

Pizza Malga

12,50 €

Mozzarella, crispy Speck, Eggs, Potatoes, Puzzone cheese

Hulk... Spacca!

14,50 €

Cream of Spinach, Purple Cabbage, Trentino Alto Adige Apples,
Bresaola beef, Trentingrana, Yogurt cream

Dessert

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 €
Still Red Cabernet	3,50 €	6,00 €	12,00 €

BEERS ON DRAFT

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

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

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

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

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 €
"Ferrari" Perle' Trento DOC Brut		54,00 €
"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 €

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

"Cabron" 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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CHIMAY

"Chimay tappo Blu" Trappist Ale 9%	0,33 lt	6,00 €
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COFFEE LIST

Caffè - Espresso	1,40 €
Mini Cappuccino Small	1,80 €
Decaffeinated	1,60 €
With alcohol	0,50 €
Cappuccino	2,00 €
Cappuccino decaffeinated	2,20 €
Barley coffee small	1,50 €
Barley Cappuccino	2,10 €
Caffè shakerato	3,60 €
Caffè shakerato with Baileys	4,10 €
Milk	1,50 €
Milk with espresso	2,30 €
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 €

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 €



The secret of pizza is water.

The secret of pizza is tomato.

The secret of pizza is flour.

The secret of pizza is the dough.

The secret of pizza is the wood-fired oven.

The secret of pizza is a secret.

Enjoy your meal...

