

# 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 available

Addition of ingredients from € 1.00 to € 6.00

\* the following products may be frost

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

Service € 1.70

# Tradition

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## 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

8,00 €

Tomato, Mozzarella, Spicy Salamino

## Carrettiera

10,00 €

Mozzarella, Broccoli tops vegetable, Sausage, smoked Scamorza cheese

## Regina

10,00 €

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

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## Cacio e Pepe 11,00 €

Mozzarella, Pecorino cheese Cream, Pepper, cooked Pork Cheek

## Parmigiana 10,00 €

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 10,50 €

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

## Ortolana 10,00 €

Tomato, Mozzarella, Zucchini, Peppers, Aubergines grills

## Prosciutto e Funghi 9,00 €

Tomato, Mozzarella, Ham, Mushrooms

# Terrazza

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## Lancia Stratos 16,00 €

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

## L'Amante 10,00 €

Tomato, Mozzarella, Gorgonzola cheese, Parma Ham

## Schüttelbrot 12,00 €

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

## Tipica 11,00 €

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

## Pizza Malga 11,00 €

Mozzarella, crispy Speck, Eggs, Potatoes, Puzzone cheese

## Lussuriosa 12,50 €

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

# Innovation

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## Amalfi

16,00 €

Mozzarella, Sardine fillets, Escarole, Taggiasca olives  
Lemon Pesto, Bottarga, crumbled Taralli

## Terrazza Lagorai

16,00 €

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

## Cappuccetto Rosso

10,00 €

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

## Tartufara

14,00 €

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

## Lilli e il Vagabondo

12,00 €

Tomato, Meatballs, 'Nduja, Oregano, Aubergines, Garlic, Provola

## Tokyo

16,00 €

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

# Rome stile Pizza

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## Margherita Sbagliata

10,00 €

Tomato, mozzarella burrata, basil pesto, yellow cherry tomatoes

## Romagnola

11,00 €

Parma ham, Squacquerone cheese, Rocket salad

## ...Chi Cerca Trova...

15,00 €

Cream of Potatoes, Cotechino di Modena,  
Porcini mushrooms, Truffle, Green sauce

Appetizers

Salad

Hot Sandwiches

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

**Tagliere Tipico** 10,00 €

Speck, Ham, Puzzone di Moena cheese, Potato Rosti\*, Apple Ginger jam

**SalmonBurger** 10,00 €

Bun with seeds, smoked salmon, cheese mousse, Pepper, Chives,  
Marinated Tropea onion accompanied by mini Potato Rosti\*



"**Questione Salada**" 10,00 €

Carpaccio of Carne Salada with Ricotta, green sauce

**PiggyBurger** 10,00 €

Bun with seeds, Potato Cream, Cotechino, Green Sauce, Fruit Mustard

**Chicken Nuggets** \* 9,00 €

with French Fries \* or with Fried vegetables\*

**Würstel & Patatine**\* 9,00 €

Würstel with French Fries \*

**Fried bread** 3,50 €

160 g of fried pizza dough



French Fries\* 5,00 €

Fried Vegetables\* 6,00 €

## The Salads

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Insalata Mista 8,50 €

Salad lettuce, red and yellow cherry tomatoes, Mozzarella

Insalata Sfiziosa 13,00 €

Salad lettuce, smoked Trout tartare, Taggiasca olives,  
Apple, sweet and sour red onion, toasted bread



Insalata Fiemme 12,00 €

Salad lettuce, Puzzone cheese, cubes of cooked Speck,  
Porcini mushrooms\*, marinated red onion

## Hot Sandwiches

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un Classico 9,00 €

Ham, Fontal cheese, Escarole

il Boscaiolo 9,00 €

Speck, Brie cheese, Porcini mushrooms\*

Würstel Trentino 9,00 €

Würstel, sauerkraut, Grilled peppers\*

# Dessert

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## Sacher

5,00 €

Chocolate Cake and Apricot Jam whit whipped Cream

## Torta della Nonna

5,00 €

Tart pie with Lemon cream, Pine nuts whit whipped Cream

## Cheese Cake

5,00 €

Crunchy butter biscuit, cream cheese and red fruits

## Tortino al Cioccolato\*

5,00 €

Dark Chocolate Cake with hot chocolate inside whit whipped Cream

## Tiramisù

5,00 €



## Lemon Sorbet

3,00 €

Alcoholic

3,50 €

## Calzoncino Goloso

6,00 €

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

## Strudelino

6,00 €

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

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Waiting times for fried desserts may vary based on attendance

Drinks

Beers

Wines

Coffee Bar

Grappas and Spirits

# DRINKS

Water **C**edea 0,75 lt



3,00 €

Noble Mineral Water. It is the only water that is born in the heart of  
The Dolomites, a UNESCO heritage site, at the foot of His Majesty the Marmolada.

Coca **C**ola or **L**emonsoda on draft

small	0,20 lt	2,00 €
medium	0,40 lt	4,00 €

Cann **D**rinks - **F**ruit **J**uices

3,00 €

**C**rodino, **S**anbitter, **R**ed **M**oon (alcohol-free apple drink)

3,00 €

Non alcoholic **B**eer

0,33 lt 3,50 €

**A**peritifs and **C**ocktails

from 4,50 € to 8,00 €

## HOUSE WINES

	0,25 lt	0,50 lt	1,00 lt
Sparkling <b>W</b> hite <b>P</b> rosecco	3,00 €	5,00 €	10,00 €
<b>C</b> ustoza <b>S</b> till <b>W</b> hite	3,00 €	5,00 €	10,00 €
<b>S</b> till <b>R</b> ed <b>C</b> abernet	3,00 €	5,00 €	10,00 €

## BEERS ON DRAFT

Helles blonde beer "**S**chweiger"



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 €

**W**eisse "**S**chweiger"



aromas of banana, apricot and cloves

Small	0,30 lt	3,50 €
Medium	0,50 lt	6,00 €

**K**eller Golden Unfiltered "**S**chweiger"



bread aroma, the taste is soft, velvety

Small	0,30 lt	3,50 €
Medium	0,50 lt	6,00 €

**R**ed **B**eer "**L**effe"



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	5,00 €
"Nosa" Belgian Ale 6%	0,33 lt	5,00 €

## 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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## BIRRA LAGORAI

"Kellebier" Keller 4,8%	0,33 lt	6,00 €
"Blanche" Blanche 4,3%	0,33 lt	6,00 €
"Dubbel Red" Red beer 6%	0,33 lt	6,00 €

<b>Red Wines</b>	<b>Glass</b>	<b>Bottle</b>
Marzemino Trentino DOC "Grigoletti"	3,50 €	17,00 €
Lagrein Dunkel Trentino DOC "Toblino"	3,50 €	19,00 €
Teroldego Rotaliano Trentino DOC "Toblino"	4,00 €	20,00 €
Pinot Nero Trentino DOC Bio "Toblino"	4,50 €	21,00 €
Cimbro Rosso Trentino IGT "Villa Corniole"	4,50 €	25,00 €
Valpolicella Ripasso DOC "Santa Sofia"	5,00 €	26,00 €
Pinot Nero Riserva Trentino DOC "Bellaveder"	8,00 €	42,00 €
Cabernet Franc Erminio Vallagarina IGT "Grigolli"	9,00 €	56,00 €
Amarone della Valpolicella DOCG "Santa Sofia"	10,00 €	70,00 €

<b>White and Rosé Wines</b>	<b>Glass</b>	<b>Bottle</b>
Bardolino Chiaretto DOC "Santa Sofia"	3,50 €	18,00 €
Chardonnay Alto Adige DOC "St. Michael Eppan"	3,50 €	19,00 €
Müller Thurgau Trentino DOC "Villa Corniole"	3,50 €	19,00 €
Gewürztraminer Trentino DOC Bio "Toblino"	4,00 €	20,00 €
Lugana DOC "Santa Sofia"	4,00 €	23,00 €
Pinot Grigio Ramato Trentino IGT "Villa Corniole"	4,50 €	24,00 €
Sauvignon Faedi Vigneti delle Dolomiti IGT "Bellaveder"	5,00 €	25,00 €

<b>Prosecco and Brut sparkling Wine</b>	<b>Glass</b>	<b>Bottle</b>
"Nani Rizzi" Prosecco Extra Dry DOCG	3,50 €	18,00 €
"Zell" Cantina Sociale Trento DOC Brut	5,50 €	35,00 €
"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 €

<b>Dessert Wines</b>	<b>Glass</b>	<b>Bottle</b>
Moscato Rosa Rosenkavalier Alto Adige IGT "Ritterhof"	3,50 €	19,00 €

# COFFEE LIST



Caffè - Espresso	1,20 €
Decaffeinated	1,40 €
With alcohol	0,40 €
Cappuccino	1,70 €
Cappuccino decaffeinato	1,90 €
Barley coffee small	1,30 €
Barley coffee big	1,70 €
Barley Cappuccino	1,90 €
Caffè shakerato	3,10 €
Caffè shakerato with Baileys	3,60 €
Milk	1,30 €
Milk with espresso	1,90 €
Hot Chocolate	2,70 €
Hot Chocolate with cream	3,20 €
Hot Tè, Camomilla, Infusi	2,50 €
Orange juice	3,20 €
Punch	3,00 €
Bombardino with cream	5,00 €

TORREFAZIONE

*Caffè Cavalese*

TEL. 29

## DIGESTIVE BITTERS AND LIQUEURS

3,50 €

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

# GRAPPE

Grappa Trentina Tradizionale "Marzadro"	3,30 €
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	4,30 €
Grappa Barricata "Marzadro" la Trentina Barrique	4,20 €
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"	4,20 €
Grappa Delmè d'Or "Bruno Pilzer"	5,20 €

# DISTILLATI

Ron Diplomatico Reserva	5,50 €
Rum Zacapa Centenario 23 Anni	7,50 €
Rum J. Bally Vieux Agricole Pyramide 7 Anni	8,50 €
Jack Daniel's Whiskey	4,50 €
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 €

