Starters

Platter of cold cuts, salami and cheeses (7. 8. 12.)	20€
Egg, potatoes, speck, fondue (3. 7.)	13€
Mixed crostini (1. 3. 4. 7. 8. 9. 12.)	14€
Carpaccio, mixed salad and parmesan (7.)	18€
Oste's Appetizer (1. 3. 7. 8. 9. 12.) →	19€

A tasting platter of (almost) all our appetizers😄

First courses

Pressed dumpling with mushrooms and fondue (1. 3. 7. 9. 12.)	15€
Tagliolini with venison ragù (1. 3. 7. 9. 12.)	16€
Strangolapreti with butter and sage (1. 3. 7. 12.)	14€
Soup of the day (9.)	13€

Main courses

Polenta, mushrooms and cheese (7. 9.)	19€
Meatballs in sauce with purè (1. 3. 7. 9. 12.)	18€
Goulash with polenta (9. 12.)	19€
Beef stew with polenta and caramelized apples (9. 12.)	19€

Side dishes

Baked potatoes	6€	Sauerkraut and bacon (12.)	6€
Beans and onions	6€	Mixed vegetables (9.)	7€
Cabbage salad	6€	Mushrooms (9.)	8€

Desserts 6€

Strudel (1. 3. 7. 8.)
Tiramisù (1. 3. 7.)
Pannacotta (7.)
Semifreddo (3. 7. 8.)
Osteria ice cream (3. 7.)

Drinks

Still water 75 cl 3€
Sparkling water 75 cl 3€
Apple juice 2,50€
Spuma 2,50€
Coffee/decaf coffee 2€
Spiked coffee 2,50€
Glass of red/white wine 3,5€
¼ l red/white wine 4,5€
½ l red/white wine 7,5€
1 l red/white wine 14€
Small beer 0.2 l 3€
Medium beer 0.4 l 5€

Wine list

Allergens: 1. Cereals and derivatives 2. Crustaceans 3. Eggs 4. Fish 5. Peanuts 6. Soy 7. Milk 8. Nuts 9. Celery 10. Mustard 11. Sesame 12. Sulphur dioxide and sulphites 13. Lupins 14. Molluscs

SPIEDO BRESCIANO

EVERY TUESDAY
FROM 6:00 PM
FIXED MENU 30€

Traditional Brescian spit-roast, goulash,
Storo polenta, and cabbage salad.
A vegetarian option is also available.

AMICI DELL'OSTERIA

EVERY WEDNESDAY
FROM 6:00 PM

Wine, cheese, and cured meat producers will be the stars of a series of evenings dedicated to tasting the authentic flavors of Trentino.

PICNIC MENU

ASK OUR STAFF OR ORDER YOUR PICNIC VIA
ALVOLO ON OUR WEBSITE.
WE'LL PROVIDE THE BASKET AND BLANKET!

First courses

Tagliolini with venison ragù (1. 3. 7. 9. 12.)
Strangolapreti with butter and sage (1. 3. 7. 12.)

Main courses

Meatballs in sauce with purè (1. 3. 7. 9. 12.)
Goulash with polenta (9. 12.)
Beef stew with polenta and caramelized apples (9. 12.)

Side dishes

Baked potatoes
Beans and onions
Cabbage salad
Sauerkraut and bacon (12.)
Mixed vegetables (9.)
Mushrooms (9.)

al 30 OSTERIA &Friends
MADONNA DI CAMPIGLIO

Desserts

Strudel (1. 3. 7. 8.)

Allergens: 1. Cereals and derivatives 2. Crustaceans 3. Eggs 4. Fish 5. Peanuts 6. Soy 7. Milk 8. Nuts 9. Celery 10. Mustard 11. Sesame 12. Sulphur dioxide and sulphites 13. Lupins 14. Molluscs

SPECIAL MENU FOR GUESTS OF

HOTEL BETULLA DOLOMITI

HOTEL Gianna ****