



‘VENEZIA RESTAURANT’ Passo Rolle Menu

Our à la carte menu for non resident guests

STARTERS

Local cold meat platter	€ 8,00
Local cheese platter	€ 8,00
Local cold meat and cheese platter	€ 11,00

FIRST COURSES

Soup of the day	€ 5,50
Canederli in broth (speck dumplings)	€ 6,00
Pasta* with Bolognese or tomato sauce	€ 6,50
Canederli in a melted butter sauce	€ 7,50
Canederli in tomato or Bolognese sauce	€ 7,50
Goulash soup	€ 7,50
Gnocchi in tomato sauce	€ 7,50
Strangolapreti (spinach dumplings)	€ 8,00
Venison pappardelle (thick tagliatelle)	€ 11,00
Mushroom tagliatelle	€ 11,00
Apple, cheese and nut large ravioli	€ 11,00
Speck and blueberry large ravioli	€ 11,00

*Also available as a gluten-free option

SECOND COURSES

Boiled or grilled wurstel (German sausage)	€ 5,00
Speck with fried eggs	€ 6,00
Veal cutlet	€ 8,00
Grilled pork chop	€ 8,00
Escalope in a mushroom sauce	€ 12,00
Grilled beef steak	€ 14,00

SIDE DISHES

Polenta	€ 3,00
Sauerkraut	€ 3,00
Chips (small portion)	€ 3,00
Chips (large portion)	€ 4,00
Cooked vegetables	€ 3,50
Mixed fresh salad (small portion)	€ 3,00
Mixed fresh salad (large portion)	€ 4,50
Mushrooms	€ 6,00

REGIONAL CUISINE



The mountaineer' s dish (polenta, sausage, mushrooms and 'Tosella' fresh cheese)	€ 17,00
House speciality (polenta, mushrooms and goulash)	€ 17,00
The hunter' s dish (polenta, venison and cheese)	€ 17,00

POLENTA

local dish made of cornmeal, with a choice of:

Melted cheese or Tosella fresh cheese	€ 8,50
Sausage	€ 8,50
Mushrooms	€ 9,00
Goulash	€ 10,00
Venison	€ 12,00

DESSERTS

Ice-cream (two scoops)	€ 2,50
Jam pastry (with apricot or fruit of the forest jam)	€ 3,00
Panna cotta (with a caramel or chocolate sauce)	€ 4,00
Crème brulee	€ 4,00
Chocolate gateau	€ 4,00
Apple strudel	€ 4,00
Hot raspberries, with ice cream	€ 6,00
Panna cotta with fresh strawberries	€ 6,00

WINES

RED WINES

Regional table wine (1L)	€ 10,00
Regional table wine (1/2L)	€ 6,00
Regional table wine (1/4L)	€ 3,00
Pinot	€ 18,00
Marzemino	€ 18,00
Cabernet	€ 18,00
Teroldego	€ 18,00

WHITE WINES

Regional table wine (1L)	€ 10,00
Regional table wine (1/2L)	€ 6,00
Regional table wine (1/4L)	€ 3,00
Chardonnay	€ 18,00
Sauvignon	€ 18,00
Müller Thurgau	€ 18,00
Sylvaner	€ 18,00
Riesling	€ 18,00
Pinot grigio	€ 18,00
Nosiola	€ 18,00
Gewürtztraminer	€ 18,00

Allergen information by dish is on our allergen menu - available on request