

Hamburger

Bike Burger

Beef burger made by us, with green salad, tomatoes, edamame and sauces_14

Bike Chicken

Chicken cutlet, green salad, tomato and sauces *_13

Bike Pork

Lucanica, potato tortel, onions, peppers and sauces *_13

Bike Veggy

Spinach burger, rocket, yoghurt sauce, green salad and tomato *_13

Gourmet

Homemade beef burger, smoked bacon, valerian, tomato and burrata cheese_16

Bike Prawn

Seared prawns, rocket, tomato and pink sauce *_16

EXTRAS

Griddled egg	+1.50
Crispy bacon	+1.50
Potato tortel*	+1.50

All burgers are served with **your choice of side dish:**

French fries *	
Mixed salad	
Grilled vegetables	+1.50

Sides

French fries*_5.50

Mixed salad_4

Grilled vegetables_7

In this restaurant
the cover charge is
included.

Salads

Tonno

Tuna, mozzarella di bufala campana PDO, green salad, radicchio and tomatoes_13

Caesar Salad

Grilled chicken, green salad, bacon, parmesan shavings, bread chips, yoghurt sauce and tomatoes_14

Viola

Valerian, yellow and red tomatoes, avocado and smoked salmon_15.50

Orto

Green salad, tomato, vegetarian meatballs, chickpea hummus and paprika_13

Burrata

Rocket, yellow and red cherry tomatoes, burrata pugliese DOP, bread chips and basil oil_15

Baby menu

Reserved for our **Under 12 customers**

Baby schnitzel*_9

Baby grilled
chicken breast_9

Babypasta with
tomato sauce_8
(fresh egg pasta made
in our workshop)

Baby pasta with
ragù sauce_9
(fresh egg pasta made
in our workshop)

All Baby dishes include a 0.5l
water bottle or a soft drink

Main courses

Chicken cutlet

Served with french fries *_14.50

Chicken breast

Served with french fries *_14.50

Sliced beef

Served with mixed salad, rocket, cherry tomatoes and parmesan shavings accompanied by chips *_22

Carne salada alla piastra

Served with rocket, beans and giardiniera_17

Tortel di patate

Il tortel di patate

Potato tortel served with speck salumeria 'Belli' Casolet, Trentingrana and Cuor di Fassa cheeses *_15

Farmer's tortel

Potato tortel served with grilled vegetables, Casolet, Trentingrana and Cuor di Fassa cheeses *_14

Taglieri

Charcuterie board_13

Cheese board_13

Charcuterie board and
cheeses_15

Grilled vegetables and
cheese board_12

Dishes marked with *
are prepared with frozen or originally
frozen raw materials.
Please consult the allergen register via
the QR code

Specialties

Nella Baita

Mixed chopping board of speck, coppa, mortandela and carne salada salumeria 'Belli', cheeses Cuor di Fassa, Casolet, Trentingrana and mixed grilled vegetables accompanied by mustards_24

(recommended for 2 persons)

Pair the special dishes with our
rosemary focaccia_4 or our tortel*
(2pcs)_2

Spätzle

Spätzle (Tyrolean spinach dumplings) with Cuor di Fassa fondue and crispy speck_14

Canederlotti

Trio of spinach, red turnip and leek bread balls, sautéed with melted butter and sage_14

Carpaccio premium

Carpaccio of our own salted meat served with valerian, yellow and red tomatoes, parmesan shavings_16.50

Delizia Trentina

Beef fillet marinated in coarse salt and spices, accompanied by rustic potatoes and marinated purple cabbage_27

Costine di montagna

Pork ribs cooked at low temperature glazed with honey, accompanied by purple cabbage salad and rustic potatoes*_22

Desserts

Made in our workshop
of artisan confectionery.

Linzer

Cake with hazelnut flour and brown sugar, flavoured with cinnamon and filled with cranberry jam_4.50

Also suitable for lactose intolerant people

Sacher

Vienna Sacher: chocolate sponge cake with almond flour, apricot filling and covered with soft chocolate icing_5.50

Also suitable for gluten and lactose intolerants
(presence of traces always possible)

Crostata

Soft short pastry with apricot or berry jam_3.50

Pastiera napoletana

Short pastry with a filling of ricotta cheese, cooked wheat and candied orange cubes_4.50

Strudel di mele

Buttery puff pastry wrapped in a cinnamon-flavoured apple, sultana and pine nut filling_4.50

Apple, yoghurt and
coconut cake_4.50

Dessert in a jar

Panna cotta
with raspberry gelee_5.50

Hazelnut mousse
and pistachios_5.50

Tiramisù_5.50

Discover our fresh
menu of the day
(IT/EN/DE)

We invite you to consult the
allergen register via the QR
code.

View our drinks
menu



Le nostre pizze

Our pizzas are made with **Italian flours** and **mother yeast**. It is matured for **48 hours** to achieve optimum digestibility

Le nostre pizza pala

Long-rising dough, ready to combine up to 3 different flavours.

Compose your pizza in Pala **20x60:**

Choose your favourite flavours from the pizzas on the menu

Enjoy your custom-made pizza in Pala

from **14€**

The price varies according to the ingredients chosen.

più gusto
un'unica
esperienza

A perfect combination to enjoy **several flavours** in one pizza Pala.

Panuzzo

Our Pizza Bread is made with **pizza dough** to create an authentic flavour

Dolomiti

Speck, cheese and pickles_7

Garda

Carpaccio of Carne Salada, rocket and parmesan shavings_7

Vegetariano

Grilled vegetables, smoked scamorza cheese and sliced tomato_7

Caprese

Tomato, mozzarella di bufala campana PDO and oregano_6.50

Fuga

Prosciutto crudo di Parma 24 months, mozzarella fiora di latte and black olive pâté_7

Volata

Tuna, tomato, green salad and mayonnaise_7

Scatto

Cooked ham, green salad, cheese and tomato_7

Toast

Cooked ham and cheese_5

Dishes **marked with *** are prepared with deep-frozen or originally frozen raw materials. Please consult the allergen register via the QR code

The placemat for every occasion

Suitable for celebrating your most important occasions, such as graduations, birthdays, anniversaries and private parties.

CONTACT US TO CREATE TOGETHER THE PERFECT EVENT, **TAILOR-MADE FOR YOU.**

Le rosse

Marinara

S.Marzano tomato PDO, garlic oil and oregano_7

Margherita

S.Marzano PDO tomato, mozzarella fi filling and basil_7

Regina

S.Marzano PDO tomato, mozzarella fiora di latte, ham and mixed mushrooms_9

Capricciosa

S.Marzano tomato PDO, mozzarella fior di latte, cooked ham, artichokes in oil, mixed mushrooms and Leccino olives_11

Bufalina

S.Marzano tomato PDO, cooking tomatoes, oregano, buffalo mozzarella di Bufala campana PDO_12

Estiva

S.Marzano tomato PDO, cherry tomatoes, stracciatella di burrata pugliese PDO and anchovies from the Cantabrian Sea_12

Crudo di Parma

S.Marzano PDO tomato, mozzarella fi fiora di latte, 24-month Parma ham, rocket and cherry tomatoes_15

Tonno

S.Marzano DOP tomato, mozzarella fior di latte, yellowfin tuna, Tropea red onion and cherry tomatoes_11

Bresaola

S.Marzano tomato PDO, mozzarella fior di latte, mountain bresaola, rocket and cherry tomatoes_12

Vegetariana

S.Marzano PDO tomato, mozzarella fiora di latte, grilled vegetables and parmesan flakes_11

4 Stagioni

S.Marzano tomato PDO, mozzarella fior di latte, ham, Hungarian salami, artichokes in oil and mixed mushrooms_11

Wurstel

S.Marzano tomato PDO, mozzarella fiora di latte and frankfurters_9

Le bianche

Diavolina

Mozzarella fior di latte, gorgonzola, spicy spianata calabra, chilli and Trentingrana cheese_11

4 Formaggi

Mozzarella fior di latte, gorgonzola, ricotta, Cuor di Fassa and Trentingrana_11

Montanara sbagliata

Mozzarella fior milk, Bondola salumeria 'Belli', Burrata Pugliese PDO and pistachio pesto_15

Alpina

Mozzarella fior di latte, speck salumeria 'Belli', porcini mushrooms and Cuor di Fassa_12

Salsiccia e friarielli

Mozzarella fiora di latte, local sausage and slightly spicy friarielli_11

Stellina

Mozzarella fior di latte, ricotta, rocket, cherry tomatoes and smoked salmon_15

Le focacce

Saporita

Rosemary focaccia with 24-month Parma ham, rocket, yellow and red tomatoes and parmesan shavings_12

Black Angus

Rosemary focaccia with Black Angus carpaccio, stracciatella di burrata pugliese DOP and sun-dried tomatoes_15

At this restaurant the cover charge is included.

I calzoni

Classico

San Marzano PDO tomato, mozzarella fior di latte, cooked ham and mixed mushrooms_11€

Primavera

Mozzarella fior di latte, ricotta, grilled vegetables and basil_11€

Tasty treats

Potato tortel (2pcs)*_2

Fritto Mix*_13

Olive ascolane
Mozzarella sticks
Jalapeños
Chicken bandidos
Battered vegetables
French Fries
Onion rings

Battered vegetables*_5.50

Olive ascolane*_5.50

Mozzarella sticks*_7

Jalapeños*_7

Chicken bandidos*_7

French Fries*_5.50

Onion rings*_4

Montanarine al pomodoro*

Deep-fried pizza bites with S.Marzano DOP tomato and parmesan shavings_7

