

ALPEN GRILL

T R E N T O

PANUOZZO

Pizza bread made with Italian flours and sourdough, matured for 48 hours for an excellent digestibility

DOLOMITI 7.00

Speck, cheese and pickles

GARDA 7.00

Homemade Carne Salada (Salted Meat) Carpaccio, rocket salad and Trentingrana cheese

VEGETARIANO 7.00

Grilled vegetables, smoked scamorza and sliced tomato

CAPRESE 6.50

Sliced tomato, buffalo mozzarella and oregano

FUGA 7.00

Prosciutto Crudo, mozzarella cheese and black olive pâté

VOLATA 7.00

Tuna, tomato, salad, mayo

SCATTO 7.00

Ham, salad, cheese and sliced tomato

TOAST 5.00

Ham and cheese



SIDES

French Fries* 5.00

Mixed salad 4.00

Grilled Vegetables 7.00

BURGERS

OUR BREAD IS MADE WITH SOURDOUGH DOUGH

BIKE BURGER 13.00

Homemade beef patty, salad, sliced tomato, edamer cheese, ketchup and mayo

CHICKEN 12.00

Chicken cutlet*, salad, sliced tomato, ketchup and mayo

BIKE PORK 12.00

Lucanica sausage, potato tortel*, onions, peppers, ketchup and mayo

BIKE VEGGY 12.00

Spinach burger, rocket salad, yogurt sauce, lettuce and sliced tomato

GOURMET 15.00

Homemade Beef Burger, guanciale, lamb's lettuce, tomato, D.O.P. Buffalo Mozzarella Cream

BIKE PRAWN 15.00

Seared shrimp, rocket salad, sliced tomatoes and pink sauce

EXTRAS

- FRIED EGG + 1.50
- CRISPY BACON + 1.50
- POTATO TORTEL* + 1.50

All burgers are served with a SIDE OF YOUR CHOICE:

- French fries*
- Mixed salad
- Grilled vegetables + 1.50

Items listed with the * sign are prepared with frozen raw materials

SALADS

TONNO 12.00

Tuna, buffalo mozzarella pearls, green salad, radish, carrots and tomatoes

CAESAR SALAD 14.00

Grilled chicken, green salad, radish, carrots and tomatoes

VIOLA 15.00

Lamb's lettuce, datterino tomatoes, avocado and smoked salmon

ORTO 11.00

Green salad, tomato, vegetarian meatballs, hummus and paprika

BURRATA 14.00

Rocket salad, red and yellow cherry tomatoes, Burrata Campana DOP, bread chips and basil pesto



BABY MENU

FOR AGES 12 AND UNDER

Includes 1 drink of choice

Baby cutlet* 9.00

Baby grilled chicken 9.00

Baby tomato pasta 8.00

(With freshly homemade egg pasta)

Baby meat sauce pasta 9.00

(With freshly homemade egg pasta)

For all «Baby» dishes a 0,5l bottle of water or a canned drink of choice is included

IN THIS RESTAURANT SERVICE IS INCLUDED

If you have allergies or intolerances and for information regarding the ingredients contained in the dishes, we invite you to consult the allergen register using the QR code at the bottom left or to ask our staff.



- Daily Menu
- Events, Newsletter
- Register of Allergens (IT)



SECOND COURSES

Chicken cutlet 13.50

with french fries*

Grilled chicken 13.00

with french fries*

Sliced beef steak 19.00

With rocket salad, cherry tomatoes and grana cheese flakes, served with french fries*

CARNE SALADA

Local speciality, salted meat expertly marinated by our cooks with herbs and spices from our organic vegetable gardens

CARNE SALADA 14.00

With rocket salad and grana cheese shavings

GRILLED 15.00

CARNE SALADA

With rocket salad, beans and giardiniera (mix of pickled vegetables)

POTATO TORTEL

Our potato tortel* 17.50

served with pickled giardiniera and beans on the side, with a platter of mixed local cold cuts and Casolet, Vezzena and Cuor di Fassa cheeses.

Farmer's tortel* 16.00

served with pickled giardiniera and beans on the side, with a platter of grilled vegetables and Casolet, Vezzena and Cuor di Fassa cheeses.

PLATTERS

Mixed cold cuts platter 12.00

Mixed cheeses platter 12.00

Mixed platter 14.00

Grilled vegetables and 11.00

cheeses platter

PIZZAS

Our pizzas are made with Italian flours and sourdough, matured for 48 hours for an excellent digestibility.

Margherita 7.00

San Marzano tomato sauce, mozzarella cheese, and basil

Marinara 7.00

San Marzano tomato sauce, garlic and oregano

Capricciosa 9.00

San Marzano tomato sauce, ham, mushrooms, artichokes, black olives and mozzarella cheese

4 Formaggi 9.00

Mozzarella cheese, gorgonzola cheese, ricotta cheese, Cuor di Fassa cheese and Trentingrana cheese

4 Stagioni 9.00

San Marzano tomato sauce, mozzarella cheese, ham, mushrooms, artichokes and Hungarian salami

Diavolina 9.00

Mozzarella cheese, gorgonzola cheese, spicy salami, chili pepper and Trentingrana cheese

Calzone 11.00

San Marzano tomato sauce, mozzarella cheese, ham, mushrooms, arugula and cherry tomatoes

Tonno 11.00

San Marzano tomato sauce, mozzarella cheese, tuna, Tropea onion and cherry tomatoes

Estiva 11.00

San Marzano tomato sauce, burrata cheese, Cantabrian anchovies and cherry tomatoes

Montanara sbagliata 11.00

Mozzarella cheese, mortadella, burrata cheese and pistachio nuts

Alpina 12.00

Mozzarella cheese, speck, porcini mushrooms and Cuor di Fassa cheese

Salsiccia e friarielli 12.00

San Marzano tomato sauce, mozzarella cheese, sausage and friarielli

Stellina 15.00

Mozzarella cheese, ricotta cheese, arugula, cherry tomatoes, smoked salmon and chives

Bufalina 13.00

San Marzano tomato sauce, cherry tomatoes and buffalo mozzarella cheese

Crudo di Parma 15.00

San Marzano tomato sauce, mozzarella cheese, rocket salad, 24-months-aged Parma Ham, cherry tomatoes

SFIZIOSITÀ E FRITTI

Potato tortel* (2 tortels) 2.00

Fried MIX* 11.00

Delicious mix of fried delicacies: Olive ascolane Mozzarella sticks Battered vegetables "Steak-house" Potatoes Chicken Bandidos Jalapeños

Battered vegetables* 4.00

Olive all'ascolana* 5.50

Mozzarella sticks* 6.00

Jalapeños* 5.50

Chicken Bandidos* 7.00

French fries* 5.00

Tomato Montanarine 7.00

Onion rings* 4.00

DESSERTS

The desserts are made in our artisanal pastry lab, with fresh high quality ingredients!

Linzer 4.50

cake with hazelnut flour and brown sugar, flavored with cinnamon, filled with cranberry jam.

Sacher 5.00

Viennese Sacher: chocolate sponge cake with almond flour, apricot filling and soft chocolate icing. Also suitable for gluten and lactose intolerants.

Crostata 3.50

soft shortcrust pastry with apricot or berries jam

Pastiera napoletana 4.00

shortcrust pastry with ricotta filling, cooked wheat and candied orange cubes.

Torta di mele, yogurt e cocco 4.00

DESSERTS IN A JAR

Raspberry Panna Cotta 5.50

Hazelnut 5.50

Pistachio 5.50

Tiramisù 5.50

Possible traces of allergens. Ask our staff for more information. Ask the staff for availability.