

Hamburger

Bike Burger

Beef burger made by us, with green salad, tomatoes, edamer cheese and sauces_15

Bike Chicken

Chicken cutlet, green salad, tomato and sauces *_14

Bike Pork

Lucanica, potato tortel, onions, peppers and sauces *_14

Bike Veggy

Spinach burger, rocket, yoghurt sauce, green salad and tomato *_14

Gourmet

ti consigliamo
Homemade beef burger, smoked bacon, valerian, tomato and burrata cheese_17

Bike Burger XXL

Double homemade beef burger, crispy bacon, green salad, tomato, double edamer cheese and sauces*_19

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_14

Caesar Salad

Grilled chicken, green salad, bacon, parmesan shavings, bread chips, yoghurt sauce and tomatoes_15

Viola

Valerian, yellow and red tomatoes, avocado and smoked salmon_16

Orto

Green salad, tomato, vegetarian meatballs, chickpea hummus and paprika_14

Burrata

ti consigliamo
Rocket, yellow and red cherry tomatoes, burrata pugliese DOP, bread chips and basil oil_16

Baby menu

Reserved for our **Under 12 customers**

Sausages and fries*_9

Baby schnitzel*_9

Baby grilled chicken breast_9

Babypasta with tomato sauce_8
(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 *_15

Chicken breast

Served with french fries *_15

Sliced beef

ti consigliamo
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 *_17

Farmer's tortel

ti consigliamo
Potato tortel served with grilled vegetables, Casolet, Trentingrana and Cuor di Fassa cheeses *_16

Taglieri

Charcuterie board_14

Cheese board_14

Charcuterie board and cheeses_16

Grilled vegetables and cheese board_13

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_22

(recommended for 2 persons)

Pair the special dishes with our rosemary focaccia_4 or our tortel* (2pcs)_3

Spätzle

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

Spaghetti delle Dolomiti

Homemade-egg-pasta with venison meat sauce_14

Carpaccio premium

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

Insalata Brunch

Chickpea falafel, valerian lettuce, yellow and red cherry tomatoes, chickpea and avocado hummus_16

Valle Erbacea

Pizza with fior di latte mozzarella, herb lard, valerian and freshly ground black pepper*_15

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 *ti consigliamo*

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 fior 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 fior 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 fior di latte, 24-month Parma ham, rocket and cherry tomatoes_15 *ti consigliamo*

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 fior 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 fior 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 *ti consigliamo*

Salsiccia e friarielli

Mozzarella fior 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)*_3

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*_5

Montanarine al pomodoro* *ti consigliamo*

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

