

Hamburger

Bike Burger

Beef burger made by us, with green salad, tomatoes, edamer cheese and sauces_15.50

Bike Chicken

Chicken cutlet, green salad, tomato and sauces *_14.50

Bike Pork

Lucanica, potato tortel, onions, peppers and sauces *_15.50

Gourmet

Homemade beef burger, smoked bacon, lamb's lettuce, tomato and burrata cheese_17,80

our recommendation

Bike Burger XXL

Double homemade beef burger, crispy bacon, green salad, tomato, double edamer cheese and sauces*_19.80

Wraps

Green Wrap

Veggie-Burger, rocket, Apulian burrata, and yellow and red cherry tomatoes_15.50

Campagnola Wrap

Grilled chicken breast, lamb's lettuce, shavings of Parmigiano-Reggiano, sun-dried tomatoes and yoghurt sauce_14.50

Chicken Wrap

Chicken cutlet, green salad, grilled courgettes and yoghurt sauce_15

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_14.50

Caesar Salad

Grilled chicken, green salad, bacon, parmesan shavings, bread chips, yoghurt sauce and tomatoes_15.50

Viola

Lamb's lettuce, yellow and red tomatoes, avocado and smoked salmon_16

Orto

Green salad, tomato, vegetarian meatballs, chickpea hummus and paprika_14.50

Tricolore

Semi-wholemeal bruschetta made in-house, cherry tomatoes dressed with extra virgin olive oil and oregano, and 125g of Campania PDO buffalo mozzarella_14

our recommendation



Baby menu

Reserved for our **Under 12 customers**

Sausages and fries_9

Baby schnitzel_9

Baby grilled chicken breast_9

Baby pasta 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

Served with mixed salad, rocket, cherry tomatoes and parmesan shavings accompanied by chips *_25

our recommendation

Carne salada alla piastra

Served with rocket, beans and giardiniera_17

Charcuterie board with cheeses_16

Tortel di patate

Il tortel di patate

Potato tortel served with speck salumeria 'Belli' Casolet, Trentingrana and Cuor di Fassa cheeses *_17

Tortel del contadino

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

our recommendation

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

Specialità

Nella Baita

A mixed platter of speck, coppa, mortadella and carne salada from the "Belli" delicatessen, along with Cuor di Fassa, Casolet and Trentingrana cheeses and mixed grilled vegetables, served with mostarda and rosemary focaccia_26

Spätzle

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

Spaghetti delle Dolomiti

Felicetti Matt Selection single-grain spaghetti, served with venison ragù_15

Carpaccio premium

Carpaccio of our own salted meat served with lamb's lettuce, yellow and red tomatoes, parmesan shavings_16.50

Insalata Brunch

Chickpea falafel, lamb's lettuce, yellow and red cherry tomatoes, chickpea and avocado hummus_16

Pair these special dishes with our **rosemary focaccia_4** Or our **tortel* (2 pieces)_3**

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 style 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, Tosella cheese and sliced tomato_8.50

Caprese

Tomato, mozzarella di bufala campana PDO and oregano_6.50

Controcorrente

Smoked salmon carpaccio with lamb's lettuce, avocado and Apulian burrata_9

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 filling and basil_8

Regina

S.Marzano PDO tomato, mozzarella fior di latte, ham and mixed mushrooms_10

Capricciosa

S.Marzano tomato PDO, mozzarella fior di latte, cooked ham, artichokes in oil, mixed mushrooms and Leccino olives_12

Bufalina

S.Marzano tomato PDO, cooking tomatoes, oregano, buffalo mozzarella di Bufala campana PDO_13

Estiva

S.Marzano tomato PDO, cherry tomatoes, straciatella di burrata pugliese PDO and anchovies from the Cantabrian Sea_13

Crudo di Parma

S.Marzano PDO tomato, mozzarella fior 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_12

Bresaola

S.Marzano tomato PDO, mozzarella fior di latte, mountain bresaola, rocket and cherry tomatoes_14

Vegetariana

S.Marzano PDO tomato, mozzarella fior di latte, grilled vegetables and parmesan flakes_12

4 Stagioni

S.Marzano tomato PDO, mozzarella fior di latte, ham, Hungarian salami, artichokes in oil and mixed mushrooms_13

Wurstel

S.Marzano tomato PDO, mozzarella fior di latte and frankfurters_10

Le bianche

Diavolina

Mozzarella fior di latte, gorgonzola, spicy spianata calabra, chilli and Trentingrana cheese_12

4 Formaggi

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

Montanara sbagliata

Fior-di-latte Mozzarella, Bondola salumeria 'Belli', Burrata Pugliese

PDO and pistachio pesto_15

Alpina

Mozzarella fior di latte, speck salumeria 'Belli', porcini mushrooms and Cuor di Fassa_13

Salsiccia e friarielli

Mozzarella fior di latte, local sausage and slightly spicy friarielli_13

Stellina

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

Calabrese

Fior-di-latte Mozzarella, chilli, garlic oil and oregano_8

Le focacce

Saporita

Rosemary focaccia with 24-month Parma ham, rocket, yellow and red tomatoes and parmesan shavings_14

Black Angus

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

At this restaurant the cover charge is included.

Calzone

Classico

San Marzano PDO tomato, mozzarella fior di latte, cooked ham and mixed mushrooms_12€

Tasty treats

Potato tortel (2pcs)*_3

Fritto Mix*_14

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

Battered vegetables*_6

Olive ascolane*_5.50

Mozzarella sticks*_7

Jalapeños*_7

Chicken bandidos*_7

French Fries*_5.50

Onion rings*_5.50

Montanarine al pomodoro*

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

