



VILLA MADONNA
RESTAURANT
BAR



OUR STARTERS

Tasting of Tyrolean cheeses: selection of cow and goat cheeses, pecorino ice cream
with honey tasting and fruit mustard

€ 17,00



Crispy lime-scented cod fish with raspberry red onion,
basil dressing and hazelnut perlage

€ 18,00



Cold cuts dish served with mountain butter,
horseradish cream, pickles and vegetables

€15,00



Marinated salmon in sugar solution with black olive crumble
and Chardonnay wine cream

€ 22,00



Vitello tonnato my way: English-style beef carpaccio,
with tuna and egg mousse with hazelnut oil, seasonal vegetables
and pepper powder

€ 19,00



Deer carpaccio with mixed salad, purple potato chips,
forest mushrooms and raspberry dressing

€ 19,00





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OUR SOUPS AND SALADS

Tepid salad of dumplings with mixed salad,
raspberry crispy and basil caviar

€ 14,00



Crispy salad: mixed salad, crispy chicken, speck, cherry tomatoes
and yogurt sauce

€ 14,00



Cream of potatoes and porcini mushrooms with guanciale
and pecorino cheese flakes

€ 12,00



Velvety yellow carrots and ginger soup with grilled soy octopus and croutons

€ 13,50



Gulasch soup with polenta

€ 12,00



Mountain lentil soup with cotechino-sausage cooked at low temperature
and Grana chips

€ 12,00





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OUR TARTARE

Mediterranean: chopped beef meat, olive oil, Taggiasca olives,
burrata, confit turnip greens and chili caviar

€ 25,00



Deer: marinated deer, raspberry vinegar, smoked pink salt,
mango, olive oil and Dijon mustard ice cream

€ 25,50



Tyrolean: chopped beef meat, apple, speck, sour sauce
and olive oil

€ 24,00



Classic: chopped beef meat, capers, olive oil, mustard, truffle petals
and smoked soy mayonnaise

€ 25,50



Sensoriale: chopped beef meat, hazelnut oil, dark chocolate powder,
culatello and caramelized black garlic cream

€ 25,50



Salmon: salmon tartare marinated in sugar solution, prunes,
coconut dressing and basil

€ 24,50



Vegetarian: cooked beet tartare, chives, yogurt,
stewed onions and herb oil

€ 22,00





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OUR FIRST COURSES

Dumplings tris (spinach, cheese and speck) with melted butter, Parmesan and chives
or in vegetable broth

€ 14,00



Egg tagliolini with confit salt cod, rocket pesto, toasted pine nuts
and black olive crumble

€ 18,00



Garganelli noodle with sour mountain butter, tuna, capers, Taggiasca olives,
lemon zest and pecorino cheese julienne

€ 15,00



Tyrolean spätzle with roe deer ragout, truffle oil and yellow cherry tomatoes

€ 16,00



Tortelli ravioli filled with three roasts (Tyrolean sausage, pork knuckle and turkey)
on beef umami, cranberry drops and chocolate powder

€ 18,00



Risotto with mountain saffron, roasted sesame oil, taleggio cheese,
smoked butter ice cream and cocoa gruè

€ 24,00



Tyrolean Schluizkräpfen stuffed with spinach and potatoes
sautéed with farm butter and sage sauce

€ 16,50



Egg cappellacci ravioli filled with ricotta and turnip greens
on anchovy butter and crispy amaretto bread

€ 17,00





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OUR MAIN COURSES

Beef tagliata with rocket, cherry tomatoes, sautéed potatoes and Grana

€ 30,00



Marinated duck breast in sugar solution with slightly spicy mugnoli, toasted almonds,
soy mayonnaise and sour cherry sauce

€ 27,00



Beef cheek cooked at low temperature (24h) on soft beetroot potato cream,
chanterelle sauce and beetroot chips

€ 23,00



Pork ribs Milanese style with mashed potatoes and pumpkin
and fermented sauerkraut

€ 26,00



Crispy octopus tentacles with burratina, pepper gel,
grapeseed oil and cherry tomatoes

€ 26,00



Steamed vegetables with Trentingrana cheese fondue, crispy egg
and summer truffle

€ 21,00





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KIDS MENU

Pasta with tomato sauce, ragout or pesto

€ 8,00

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Potato gnocchi with tomato sauce, ragout or pesto

€ 9,00

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Pasta with ham and cream

€ 8,50

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Potato gnocchi with speck amatriciana

€ 9,00

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Turkey paillard with fried chips

€ 10,00

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Turkey wiener schnitzel with fried chips

€ 12,00

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Hamburger with mixed salad or fried chips

€ 10,00

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Sausage with fried chips and tomatoes

€ 9,00





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OUR DESSERTS

Apple strudel with vanilla ice cream and red fruits sauce
€ 9,50



Warm dark chocolate pie with soft heart and fresh berries
€ 11,50



Caramelized apple soufflé with rum
€ 11,50



Homemade small pastries and pralines
€ 12,00



Chocolate and saffron: brownie, chocolate cream, chocolate powder,
saffron ice cream, cocoa sauce
€ 12,00



Nougat dessert: gianduia cream, toasted hazelnuts, hazelnut mousse, dried fruit biscuit
€ 12,00



Composition of fresh fruit
€ 7,50



Fresh berries bowl
€ 8,50



Homemade ice cream and sorbets
€ 4,50

