

Bistrot

MUSIC CLUB

STARTERS

Beef tartare served on rosemary-roasted marrow, summer truffle • 33 euro 

The legendary Escargots à la Bourguignonne • 28 euro

Selection of cold cuts and cheeses by our Chef Simone Cantafio and warm tigelle • 27 euro

An Italian and Iberian journey: Cantabrian anchovies, toasty focaccia accompanied by three butters – herbal green, traditional white, and chili red • 24 euro

Herb-marinated salmon, horseradish butter and toasted black wheat bread • 23 euro

FIRST COURSE

Bear garlic risotto, crispy puccia, trout roe and buche de chevre • 28 euro

Saffron pasta ravioli, stuffed with braised Lagrein, sauted radicchio • 27 euro 

Eggplant parmigiana, smoked ricotta and fresh tomato coulis • 25 euro

Spinach canederlo, cumin-scented cabbage and crispy Speck • 25 euro

Spaghetti "Mancini" with tomato sauce, burrata, anchovy sauce and crunchy bread • 24 euro

SECOND COURSE

Beef tenderloin with artichoke variation and summer truffle périgueux sauce • 55 euro

Breaded veal cutlet with rucket and tomatoes • 47 euro

Amberjack tataki, vegetable caponata, celery and crispy almonds • 36 euro

Lemongrass marinated cockerel, potatoes from Val Pusteria with spices • 33 euro

Soft-boiled egg, pan-seared chanterelles with wild thyme, iced pears and warm parmesan cream • 25 euro 

DISHES TO SHARE

(reccomended for two people)

Tomahawk

Tomahawk selected by Ballardini, in Trentino, aged for 60 days, with grilled vegetables • 105 euro
40 minutes from order to table

Chateaubriand

600 g heifer filet served in its demi-glace and with grilled vegetables • 120 euro
45 minutes from order to table

SUMMER FRESHNESS

Tomatos Pappa with Cantabrian anchovies and burrata cheese • 20 euro

Salad bowl with chicken, bacon, parmesan sauce and garlic croutons • 24 euro

DESSERTS

Kaiserschmarren with vanilla ice cream and cranberry jam • 18 euro

Strawberry cheesecake marinated in lemon thyme • 15 euro

"The classic" Tiramisu from Casa Costa 1956 • 15 euro 

Mountain yogurt tartlet with verbena apricots • 15 euro

Executive Chef
Simone Cantafio

Sous Chef
Fabio Garlini

Maître
Marco Prizzon

Sommelier
Silvio Galvan



3 Euros of this dish endorse the solidarity projects of the Costa Family Foundation onlus in Africa, India and Afghanistan. Giulan!