



OUR STARTERS

South Tyrolean cheese tasting: selection of cow's and goat's milk cheeses accompanied by jam, honey, and fruit chutney tasting

€18.00



Marinated and smoked trout carpaccio with mixed field greens, beetroot, soy mayonnaise, and blackcurrant caviar

€18.00



Farmhouse cold cuts platter served with mountain butter, horseradish cream, gherkins, and sweet and sour vegetables

€16.00



Salmon carpaccio dry-marinated in sugar solution, with escarole, Taggiasca olives, crispy yogurt, and rhododendron honey

€23.00



Bufalo tonnato a modo mio: buffalo carpaccio marinated with tuna mousse and gherkins, arugula, caper berries, hard-boiled quail egg and lemon and pepper perlage

€19.00





OUR SOUP AND SALADS

Burrata in panzanella: rocket salad with cherry tomatoes, cucumbers, red Tropea onions, bread croutons, burratina cheese, basil, and extra virgin olive oil

€14.00



Crunchy salad: mixed salad leaves, crispy Milanese-style chicken strips, speck, cherry tomatoes and yogurt sauce

€14.00



Lentil soup with speck meatballs and parmesan chips

€13.00



Chickpea soup with baby octopus alla Luciana and rosemary oil

€14.00



Purée of purple carrots with crème fraîche, hazelnut oil and toasted pumpkin seeds

€13.00



Onion soup with black bread croutons and gratinated cheese

€13.00





OUR TARTARS

Mediterranean: beef tartare, olive oil, Taggiasca olives, Apulian burrata cream, confit cherry tomatoes, and turnip greens in cooking oil (slightly spicy)

€24.50

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Venison: slightly warm venison tartare marinated in raspberry vinegar, honey chestnuts and coffee gel

€25.50

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Tyrolean: local beef tartare with mini cheese rosti, maltodextrin-thickened olive oil and sour sauce

€24.00

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Classic: beef tartare, capers, olive oil, mustard, toasted sesame mayonnaise, and grapefruit caviar

€25.50

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Sensory: beef tartare, almond cream, hazelnut oil, dark chocolate soil, and salted caramel sphere

€25.50

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Vegetarian: cooked beetroot tartare, chives, yogurt, olive oil crumble, and white chocolate

€23.00





OUR SEAFOOD TARTARE

Salmon: salmon tartare marinated in sugar solution, strawberries with mint and gin, and balsamic vinegar pearls

€25.00



Red shrimp: red shrimp tartare, orange gazpacho, raspberries, and Yuzu faux caviar

€26.00



Cuttlefish: cuttlefish tartare with slightly spicy friarielli, burrata cheese and chili pepper pearls

€24.00



Pink shrimp: pink shrimp tartare, mango with lemon and pepper perlage

€25.00





VILLA MADONNA
RESTAURANT
BAR



OUR FIRST COURSES

Trio of dumplings (spinach, cheese, and speck) with melted butter, Parmesan cheese, and chives or in vegetable broth

€15.00



Amatriciana dumplings: tomato bread dumplings with guanciale and caramelized onions, served with tomato cream and crispy pecorino cheese

€16.00



Fresh egg tagliolini pasta sautéed with turnip greens cream, crispy guanciale, stracciatella cheese, and Cantabrian anchovy bread crumble

€18.00



Fresh garganelli pasta with cheese, pepper, porcini mushrooms, speck, and toasted hazelnuts

€16.00



Black and white spätzle (white with egg and dark with cocoa) with venison ragù and blueberries

€16.00



Fresh pasta tortelli stuffed with Genoese-style octopus and potatoes, glazed with butter and onion, confit cherry tomatoes and burrata cream

€18.00



Acquerello rice aged for one year, creamed with vanilla and served with buffalo carpaccio, tomato umami and dried Taggiasca olives

€25.00



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

€17.00



Egg pasta cappellacci stuffed with meat sautéed with butter and thyme with dried apricots rehydrated in vermouth and crispy raspberries

€18.00





OUR MAIN COURSES

Local beef tagliata with rocket, cherry tomatoes, sautéed potatoes, and Grana cheese

€30.00



Rabbit fillet cooked at low temperature and browned in a pan with porcini mushrooms, carrots, and roasted bone sauce

€26.00



Venison fillet with wild chicory, sautéed with anchovies and orange, cocoa sauce and grilled blueberries

€29.00



Crispy octopus tentacles with field salad with cherry tomatoes, burratina cheese, and lemon zest

€26.00



Crispy lime-scented salt cod pearls with caramelized red onion, escarole leaves, Taggiasca olives, and pistachios

€20.00



Vegetarian: cabbage and apple salad, vegetarian burger, fried egg, and sour sauce

€19.00





VILLA MADONNA
RESTAURANT
BAR



CHILDREN'S MENU

Pasta with tomato sauce, meat sauce, or pesto

€8.00



Potato gnocchi with tomato sauce, meat sauce, or pesto

€9.00



Pasta with cream and ham

€8.50



Potato gnocchi with speck amatriciana sauce

€9.00



Turkey paillard with French fries

€10.00



Turkey Milanese with French fries

€12.00



Hamburger with mixed salad or French fries

€10.00



Classic hot dogs with French fries and tomatoes

€9.00





OUR DESSERTS

Classic Tyrolean apple strudel served
with vanilla ice cream and red fruit sauce
€ 9.50



Warm dark chocolate cake (Criollo 75%)
with soft center and fresh berries
€ 12.00



South Tyrol: caramelized apples, hazelnut crumble, brown butter ice cream, honey caramel,
cinnamon and ginger mousse, lemon and yuzu gel
€13.00



Snowflake: almond biscuit, lychee, raspberry and yuzu compote, ricotta ice cream,
mascarpone cream, raspberry opalines
€13.00



Orange and coffee chocolate: coffee brownie, chocolate and orange cream, orange gel,
coconut sorbet and rum crystals
€13.00



Chestnut soufflé with ricotta ice cream and caramel
€11.50





VILLA MADONNA
RESTAURANT
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Peanut brownie: hazelnut butter ice cream, hazelnut crumbled, salted caramel, Chantilly cream, and chocolate sauce
€13.00



Fresh fruit platter
€ 7.50



Fresh berry cup
€ 8.50



Homemade ice cream and sorbets
€ 4.50

