



VILLA MADONNA
RESTAURANT
BAR



OUR STARTERS

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

€19.00

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

€18.00

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

€18.00

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

€23.00

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Katalanischer Oktopus mit Kartoffelcreme, Tomaten, Orangen, Kapernfrucht, Blättern
Minze und rote Zwiebel

€ 23,00

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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





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OUR SALADS

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

€15.00



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

€15.00



Black Angus: Black Angus Carpaccio, Rocket, Grana- Flakes, Olive Oil and Balsamic Glaze

€16.00



Salmon: Salmon cubes marinated in sugar solution, arugula, blackberries, peaches and goat cheese

€16.00



Bresaola: bresaola, arugula, cherry tomatoes, walnuts, pears, and olive oil

€15.00





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OUR TARTARS

Mediterranea 2.0: beaten beef, olive oil, Apulian burrata, lemon zeste, turnip greens in cooking oil (slightly spicy) and crumbled Tarallo

€25.00

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Bosco Rosso: Marinated and smoked venison beat, black forest pepper, raspberry vinegar, goat cheese and pistachios

€26.00

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Tyrolean: Beef Beat, Evo Oil, Apple Cider Vinegar, Porcini Mushrooms, Diced Apple, Summer Truffle Petals, and Roasted Pumpkin Seeds

€26.00

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Equilibrio di sapori: beaten beef, toasted pandolce, creamy soy cheese, white sesame and grated Piedmont hazelnut

€25.50

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Tartare Zen: Wagyu beef beaten, toasted sesame oil, soy, black sesame, rice vinegar, wasabi mayonnaise, fresh cucumber, and fried seaweed

€27.00

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Botanica: beaten beef, gin, lime, pink pepper, olive oil, pecans, and mango

€ 25.50

Bourbon Smoky: Beef Beat, Smoked Salt, Bourbon, Olive Oil, Red Onion, 96% Cocoa Mass, and Aged Balsamic

€ 25.00





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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

€26.50



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

€25.00



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

€25.50



Potatoes: Potatoes, seared shrimp, chives, lime mayonnaise, pumpkin oil, and toasted pumpkin seeds

€ 25.00





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OUR FIRST COURSES

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

€15.00



Sweet olive cream dumplings and black pork mortadella on tomato paste, buffalo stracciatella and pistachios

€16.00



Fresh egg pasta noodles with venison ragù in salmi and dried raspberries

€18.00



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

€16.00



Tyrolean egg spätzle with pork rib and vegetable ragù and crispy parmesan crusts

€16.00



Fresh pasta cakes filled with swordfish and Taggiasca olives, sautéed with lime butter, burrata cream and edible flowers

€18.00



Acquerello rice aged for one year, creamed with shrimp umami, asparagus, buffalo mousse and lemon zeste

€25.00



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

€17.00



Egg pasta cappellacci filled with rabbit goulash, cooking juices, and Brie fondue

€18.00





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OUR MAIN COURSES

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

€30.00



Low-temperature cooked larded rabbit roll pan-fried with buttered carrots, his croquette, lime mayonnaise, and roasted bone sauce

€27.00



Deer fillet with Cantabrian anchovy turnip tops, burnt blackberries, toasted pine nuts and cooked grape must strained

€29.00



Crispy octopus tentacles with salad and burratina

€26.00



Alto Adige local beef fillet with sautéed porcini mushrooms and Brie cheese fondue

€32.00



Crispy cod pearls on puttanesca sauce, crusco pepper, caper fruit and edible flowers

€23.00



Vegetarian: cabbage and apple salad, vegetarian burger, beef-eye egg, and sour sauce

€19.00





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CHILDREN'S MENU

Pasta with tomato sauce, meat sauce, or pesto

€8.00

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Potato gnocchi with tomato sauce, meat sauce, or pesto

€9.00

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Pasta with cream and ham

€8.50

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Potato gnocchi with speck amatriciana sauce

€9.00

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Turkey paillard with French fries

€10.00

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Turkey Milanese with French fries

€12.00

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Hamburger with mixed salad or French fries

€10.00

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Classic hot dogs with French fries and tomatoes

€9.00





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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



Sacher 2.0: Chocolate biscuit, apricot compote and gel, dark chocolate cream, almond
cream, almond praline, apricot crispy and salted almond ice cream
€14.00



Passione esotica: coconut frangipani, mango and passion fruit sorbet, coconut mousse,
mango confit, mango and yuzu meringue, crispy lime
€14.00



Banana Pop: Dark Chocolate and Dried Fruit Banana Brownie, Creamy Peanut, Pop Corn Ice
Cream, Dark Chocolate Sauce, Peanut and Cocoa Crane Crumble, Caramelized Pop Corn
€14.00



Pistachio soufflé with raspberry heart, hazelnut praline, and mascarpone ice cream
€12.00





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Nascondino: hazelnut frangipane, vanilla mousse, raspberry and yuzu confit, mascarpone ice cream, raspberry veil, raspberry crispy
€13.50



Fresh fruit platter
€ 7.50



Fresh berry cup
€ 8.50



Homemade ice cream and sorbets
€ 4.50

*Some of the products on our menu are subjected to rapid temperature reduction.

