BISTRÒ



STARTERS

BEEF TARTARE
Special marinade · balsamic-marinated watermelon · Granny Smith apple · goat's cheese ice cream · almond brioche — 19.00 €

SOUS-VIDE SQUID
Mediterranean stuffing · tomato umami glaze · lemon burrata sauce · olive powder · basil oil — 19.00 €

KEFIR & YUZU SALMON
Guacamole · toasted bread with caramelised red onion · mango & mint soup · yuzu tapioca pearls — 19.00 €

TEMPURA CAULIFLOWER VEGETARIAN
Lemon hummus · peach chutney · hazelnut & sesame dukkah — 15.00 €

ROASTED WINTER VEGETABLES VEGETARIAN
Pumpkin · baby carrots · beetroot · roasted fennel · toasted seeds · citrus-yogurt cream · honey dressing — 14.00 €

+ Corn-fed chicken breast +6.00 €
+ Seared prawns +6.00 €
+ Chickpea falafel VEGETARIAN +6.00 €

PASTA...

WINTER SOUP VEGETARIAN
Lentils · bulgur · chestnuts · pumpkin · cinnamon — 12.00 €

PARSLEY RISOTTO
Chargrilled octopus · confit tomatoes · "alla scapece" zucchini (marinated with mint and vinegar) · chilled cashew "ricotta" — 20.00 €

RAVIOLI „ALLA CAPRICCIOSA"
Farmhouse ricotta and cooked ham · fried artichokes · datterino tomato sauce · buffalo mozzarella espuma · pizza broth — 18.00 €

PAPPARDELLE WITH VENISON RAGÙ
Braised venison ragù with Lagrein and juniper ·
cranberries · chestnut foam — 19.00 €

MEZZE MANICHE „AL CUCCHIAIO"
Cannellini bean cream · mussels · clams · prawns · spicy lemon & chili bisque — 18.00 €

GRILLHOUSE

The beef we offer comes from the native Rendena breed, originally from the valleys of western Trentino. Ilt is a high-quality meat with a short supply chain, renowned for its tenderness, delicate flavour, and easy digestibility.

BUFFALO FILLET ca. 200gr
Chargrilled wild broccoli · French fries · black garlic & miso mayonnaise — 40.00 €

BEEF SIRLOIN ca. 350gr
Chargrilled wild broccoli · French fries · black garlic & miso mayonnaise — 40.00 €

GRILLED HALF CHICKEN
Chargrilled wild broccoli · French fries · black garlic & miso mayonnaise — 29.00 €

BBQ SPARERIBS
Spring onion · crispy onions · chargrilled wild broccoli · French fries · black garlic & miso mayonnaise — 25.00 €

PRINZ CHEESEBURGER
Homemade bun · beef burger · caramelized onions · Cheddar and Emmental cheese · lettuce · burger sauce · French fries · black garlic & miso mayonnaise — 22.00 €

GRILLED SWEET POTATO VEGETARIAN
Smoked pepper sauce · deep fried Portobello mushroom — 19.00 €

DESSERT

TIRAMISÚ 2.0
Our signature twist — 12.00€

PISTACHIO PANNA COTTA
Raspberries · salted hazelnut crumble — 11.00€

VANILLA CHEESECAKE
Apricot · melon · mint — 11.00€

Cover charge 1.50€

ALLERGENI
ALLERGENE

PIZZERIA



THE CLASSIC PIZZAS

MARGHERITA
Tomato sauce, fior di latte mozzarella, oregano — 8.50 €

PROSCIUTTO E FUNGHI
Tomato sauce, fior di latte mozzarella, farmer's cooked ham, sautéed mushrooms — 11.00 €

SALAME PICCANTE
Tomato sauce, fior di latte mozzarella, spicy spianata calabra salami — 11.00 €

CAPRICCIOSA
Tomato sauce, fior di latte mozzarella, farmer's cooked ham, artichokes in oil, sautéed mushrooms — 12.00 €

DIAVOLA
Tomato sauce, fior di latte mozzarella, spicy spianata calabra salami, Leccino olives, Lombardy peppers — 11.50 €

4 STAGIONI
Tomato sauce, fior di latte mozzarella, farmer's cooked ham, artichokes in oil, sautéed mushrooms, Leccino olives, anchovies — 13.00 €

RUCOLONA
Tomato sauce, fior di latte mozzarella, cured ham, rocket, cherry tomatoes, Grana flakes, olive oil — 14.00 €

THE WHITE PIZZAS

GUSTOSA
Fior di latte mozzarella, gorgonzola, local fennel sausage, toasted walnuts, extra virgin olive oil — 13.00 €

CARBONARA
Fior di latte mozzarella, pecorino cheese, carbonara cream, crispy guanciale, black pepper — 13.00 €

SFIZIOSA
Fior di latte mozzarella, basil pesto, confit tomatoes, Argentine prawns, oregano — 15.00 €

SUDTIROLO
Fior di latte mozzarella, roasted potatoes, alpine cheese, South Tyrolean speck, fresh cherry tomatoes, rocket — 14.00 €

MEDITERRANEA BIANCA
Smoked scamorza cheese, escarole, capers, Taggiasca olives, pine nuts, raisins, anchovy fillet, lemon powder — 12.00 €

LIGHT PER FINTA
Fior di latte mozzarella, burrata, basil pesto, yellow and red confit cherry tomatoes, sun-dried tomatoes, olive oil, basil — 15.00 €

THE SPECIAL PIZZAS

NAPOLI 2.0
Tomato sauce, fior di latte mozzarella, smoked provola cheese, cherry tomatoes, basil, extra virgin olive oil — 13.50 €

NORMA
Braised tomatoes, fior di latte mozzarella, grilled eggplant, smoked ricotta, basil — 13.00 €

CALZONE
Fior di latte mozzarella, ricotta, chopped Napoli salami and farmer's cooked ham, pepper, tomato sauce on top — 14.00 €

AMATRICIANA
Braised tomato sauce, guanciale, pecorino cheese, crispy onion, basil — 14.00 €

MARGHERITA ALLA NAPOLETANA
Tomato sauce, buffalo mozzarella, parmesan, pecorino, basil, extra virgin olive oil — 12.00 €

PRINZ MARINARA
Tomato sauce, yellow and red cherry tomato confit, Leccino olives, anchovy fillet, BBQ garlic paste — 14.00 €

BOMBA
Neapolitan ragù, smoked provola cheese, parmesan, pecorino, basil — 14.00 €

THE 5-GRAIN DOUGH

VERDURE
5-grain dough, fior di latte mozzarella, fried zucchini, grilled eggplants, baked bell peppers, parmesan, extra virgin olive oil — 13.00 €

TONNO E CIPOLLA
5-grain dough, fior di latte mozzarella, sweet-and-sour Tropea onion, tuna, wasabi and pepper mayonnaise — 14.00 €

BOSCAIOLA MONTE27
5-grain dough, fior di latte mozzarella, Monte 27 cheese, mixed sautéed mushrooms, garlic, parsley sauce, olive oil — 16.00 €

SALSICCIA E FRIARIELLI
5-grain dough, fior di latte mozzarella, local fennel sausage, friarielli (Neapolitan broccoli rabe), pecorino cheese, olive oil — 15.00 €