



# Caravaggio. The contemporary

## Art in the menus of Vallagarina restaurants

### Il Doge restaurant

Rovereto

- Vegetable pie with Casolet cheese fondue + Tagliolini pasta with black Monte Baldo truffle + Apple strudel with vanilla sauce + Water + 1 glass of Sauvignon Zeni wine + Coffee € 25,00
- Salty meat carpaccio with Vezzena cheese + Homemade tagliatelle pasta with deer ragu + Dark chocolate pie + Water + 1 glass of Vallarom Marzemino wine + Coffee € 25,00

### La Terrazza sul Leno restaurant

Rovereto

- Potato and sausage meatballs with salad + Risotto with Datterino tomato cream and basil oil + Deer stew with polenta + Plum pie + 1 glass of wine + Coffee € 28,00

### Maso Carpenè

Isera

- Single course with "luganega" sausage, sauerkrauts and polenta + Water + 1 glass of wine € 15,00
- Cold and warm starters + Homemade tagliatelle pasta with pumpkin and sausage + Creamy yogurt with berries + Water + 2 glasses of wine + Coffee € 25,00

### Passo Buole hotel restaurant

Vallarsa

- Spinach gnocchi or 4 cheese Canederli with crispy speck or Escalope with mushrooms or Braised meat with season vegetables and side dish + Water + 1 glass of Rio Romini Müller Thurgau wine + Coffee € 15,00
- Spinach gnocchi or 4 cheese Canederli with crispy speck + Escalope with mushrooms or Braised meat with season vegetables and side dish + Homemade dessert + Water + 1 glass of Rio Romini Müller Thurgau wine + Coffee € 25,00

### Tema restaurant

Rovereto

- Salty meat tartare with apple compote and savoury trout + Savoy cabbage canederli with crispy bacon and red radicchio + Beef medallion with side dish + Panna cotta with berries + Water + Grappa tasting € 37,00
- "Little artist menu" for children within 12 years old: Potato gnocchi with tomato and basil or Pizza + Milk ice cream with hot chocolate + Water or 1 soft drink € 15,00