

## SANDWICHES

OUR BREAD IS EXCLUSIVELY MADE WITH SOURDOUGH

<b>DOLOMITI</b> "Salumeria Belli" Speck, cheese, pickles	6.00
<b>GARDA</b> Homemade Carne Salada (Salted Meat) Carpaccio, rocket salad, Trentingrana cheese	6.50
<b>VEGETARIANO</b> Grilled vegetables, smoked scamorza, sliced tomato	5.50
<b>CAPRESE</b> Mozzarella cheese, tomato, salad	5.00
<b>FUGA</b> Prosciutto crudo di Parma 24 mesi, mozzarella cheese, black olive pâté	6.00
<b>VOLATA</b> Tuna, tomato, salad, mayo	6.00
<b>TOAST</b> Ham and cheese	5.00

## SIDES

French Fries*	5.00
Salad	4.00
Grilled Vegetables	7.00

## HAMBURGER

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<b>BIKE BURGER</b> Homemade Beef Burger, salad, tomato, edamer cheese, ketchup, mayo	14.00
<b>CHICKEN</b> Chicken cutlet*, salad, tomato, ketchup, mayo	13.00
<b>BIKE PORK</b> Lucanica sausage, potato tortel*, onions, peppers, ketchup, mayo	13.00
<b>BIKE GREEN</b> Spinach burger, rocket salad, yogurt sauce, lettuce, tomato	13.00
<b>GOURMET</b> Homemade Beef Burger, guanciale, lamb's lettuce, tomato, D.O.P. Buffalo Mozzarella Cream	16.00
<b>BIKE BURGER XXL</b> Double Homemade Beef Burger, crispy bacon, salad, tomato, double edamer cheese, ketchup, mayo	18.00

## EXTRAS

- SPIEGELEI	+ 1.50
- BACON	+ 1.50
- KARTOFFELPUFFER	+ 1.50

All burgers are served with a **SIDE OF YOUR CHOICE:**

- French fries\*
- Mixed salad
- Grilled vegetables + 1.50



## SALADS

<b>TONNO</b> Tuna, buffalo mozzarella pearls, green salad, radish, carrots, tomatoes	13.00
<b>POLLO</b> Grilled chicken, green salad, radish, carrots, tomatoes	13.00
<b>VIOLA</b> Lamb's lettuce, datterino tomatoes, avocado, smoked salmon	15.50
<b>ORTO</b> Green salad, tomato, vegetarian meatballs, hummus, paprika	13.00

## BABY MENU

FOR AGES 12 AND UNDER  
Includes 1 drink of choice

Frankfurters with french fries*	9.00
Baby cutlet	9.00
Baby grilled chicken	9.00
Baby tomato pasta (With freshly homemade egg pasta)	8.00

For all «Baby» dishes a 0,5l bottle of water or a canned drink of choice is included

**IN THIS RESTAURANT SERVICE IS INCLUDED**

## SECOND COURSES

Chicken cutlet with french fries*	14.50
Grilled chicken with french fries*	14.50
Sliced beef steak with rocket salad, cherry tomatoes and grana cheese flakes, served with french fries*	21.00
Grilled Tosella cheese with potato tortel* and grilled vegetables	15.00

## POTATO TORTEL

Our potato tortel\* 18,00  
served with pickled giardiniera and beans on the side, with a platter of mixed local cold cuts and Casolet, Vezzena and Cuor di Fassa cheeses.

Farmer's tortel\* 16.00  
served with pickled giardiniera and beans on the side, with a platter of grilled vegetables and Casolet, Vezzena and Cuor di Fassa cheeses.

Country plate 14.00  
with grilled ham, burratina and potato tortel\*.

## PLATTERS

Mixed cold cuts platter	13.00
Mixed cheeses platter	13.00
Mixed platter	15.00
Grilled vegetables and cheeses platter	12.00

## CARNE SALADA

CARNE SALADA CARPACCIO 15.00  
With rocket salad and grana cheese shavings

GRILLED CARNE SALADA 17.00  
With rocket salad, beans and giardiniera (mix of pickled vegetables)

## LA CARNE SALADA

Local specialty, salted meat expertly marinated by our cooks with herbs and spices from our organic vegetable gardens

## DELICACIES

Bruschetta 12.00  
with datterino tomatoes, buffalo mozzarella, oregano and Garda EVO Oil

Plain potato tortel\* (2 tortels) 2.00

Fried MIX\* 13.00  
Delicious mix of fried delicacies:  
Olive ascolane  
Mozzarella sticks  
Battered vegetables  
"Steak-house" Potatoes  
Chicken Bandidos  
Jalapeños

Battered vegetables\* 5.50

Olive all'ascolana\* 5.50

Mozzarella sticks\* 7.00

Chicken Bandidos\* 7.00

French fries\* 5.50

Onion rings\* 4.00

Jalapeños\* 7.00

## DESSERTS

The desserts are made in our artisanal pastry lab, with fresh high quality ingredients!

Linzer 4.50  
cake with hazelnut flour and brown sugar, flavored with cinnamon, filled with cranberry jam.

Sacher 5.00  
Viennese Sacher: chocolate sponge cake with almond flour, apricot filling and soft chocolate icing.  
Also suitable for gluten and lactose intolerants.

Crostata 3.50  
soft shortcrust pastry with apricot or berries jam

Pastiera napoletana 4.00  
shortcrust pastry with ricotta filling, cooked wheat and candied orange cubes.

Torta di mele, yogurt e cocco 4.00  
Grandma's classic apple pie with plain yogurt and coconut flour.

Strudel with local apples 4.00  
with homemade puff pastry.

## DESSERTS IN A JAR

Raspberry Panna Cotta 5.50

Pistachio 5.50

Tiramisù 5.50

A selection of small pastries produced by our artisan pastry lab is always available.  
Ask the staff!

\* Originally frozen products

If you have allergies or intolerances and for information about the ingredients contained in the dishes, we invite you to consult the allergen register using the QR code on the bottom left of this menu or to contact our staff.

- Daily Menu
- Events, Newsletter
- Register of Allergens (IT)

