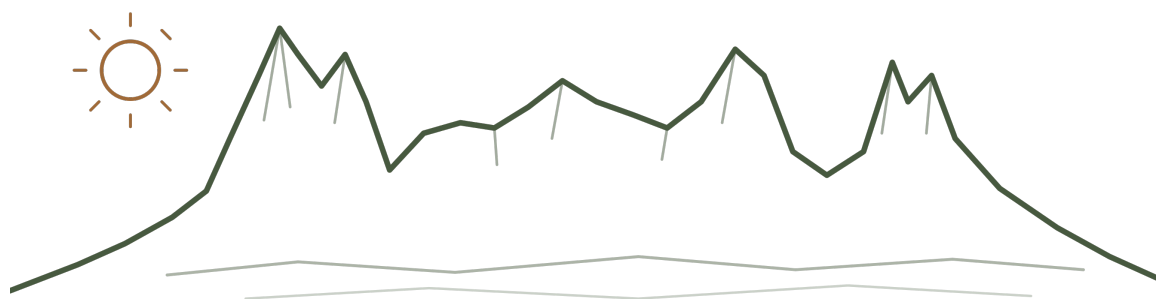


mountain cuisine · flavours from the Dolomites

MALGA FRATAZZA

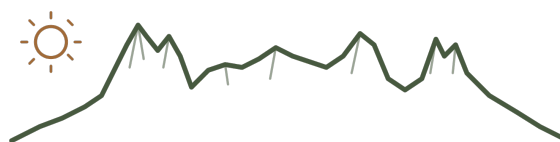
SAN MARTINO DI CASTROZZA



M E N U

summer 2026





STARTERS

• ♦ •

Smoked Angus carpaccio with rocket and Trentingrana shavings⁷

€ 18

Creamy polenta with marinated Alpine char fillets IGT in carpione-style marinade^{4 · 12}

€ 18

Thin slices of smoked trout on charcoal bread bruschetta, herb mayonnaise and grilled courgettes^{1 · 4}

€ 18

Thinly sliced cold cheese canederlo with lamb's lettuce, beetroot and Nostrano cheese fondue^{1 · 3 · 7}

€ 15

Selection of cheeses from the Primiero dairy with its sauces — Rosetta, fresh and aged Primiero**, Trentingrana, Fontal, and goat cheese with fruit mustards⁷

€ 18

Selection of cured meats with homemade pickled vegetables — speck, juniper-smoked speck, rolled pancetta, cured salsiccia, coppa, venison ham and a tasting of local cheeses^{7 · 9}

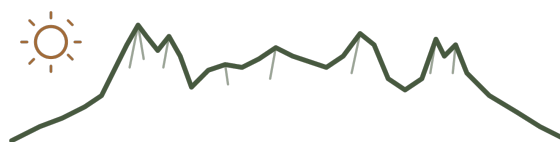
for one € 18 • for two € 29

• ♦ •

* For any information on substances that may cause allergies or intolerances, please ask a member of our staff. ** Made with raw milk: not recommended for vulnerable individuals.

Some products may be frozen at origin and/or blast-frozen on site, in compliance with the self-monitoring procedures required by EC Regulation 852/2004.

COVER CHARGE & BREAD • € 2.50



FIRST COURSES

traditional flavours

• ♦ •

Fresh homemade tagliatelle with game ragù ^{1·3·7·12}

€ 20

Nettle strangolapreti with smoked ricotta and brown butter ^{1·3·7}

€ 20

Porcini mushroom risotto creamed infused with mountain pine ^{7·9·12}

€ 20

Wild-herb raviolacci with melted butter and toasted almond flakes ^{1·3·7}

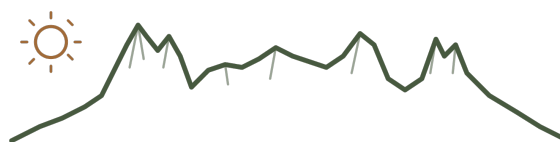
€ 20

Traditional speck canederli in broth, or with melted butter and smoked Primiero
ricotta ^{1·3·7·9}

€ 18

Soup of the day

€ 18



MAIN COURSES

classics, from the grill and the malga

· ♦ ·

The typical Primiero dish — polenta, tosela cheese and sausage⁷

€ 22

Trentino-style venison stew with Storo polenta¹⁻⁷

€ 24

Grilled Black Angus sirloin steak (250/300 g) with Maldon salt and roasted potatoes

€ 32

Grilled venison chop with potatoes and lingonberry jam

€ 32

Grilled lamb chops with oven-roasted potatoes

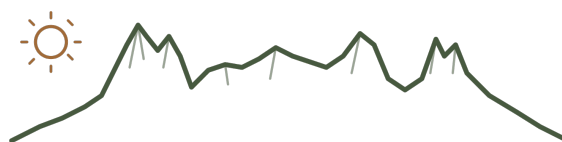
€ 32

Homemade sirloin beef patty (250 g) with French fries

€ 22

Cheese fondue from the local dairy with polenta⁷

€ 20



SIDES

to go with

· ♦ ·

Shredded cabbage salad with crispy pancetta

€ 8

Mixed salad with lamb's lettuce, radicchio, carrots, tomatoes and cabbage

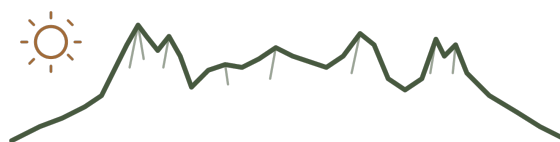
€ 8

French fries or oven-roasted potatoes

€ 8

Polenta

€ 5



DESSERTS

fresh, homemade

• ♦ •

Sachertorte^{1·3·7}

€ 8

Ricotta cheesecake^{1·3·7}

€ 8

Apple strudel^{1·3·7·8}

€ 8

Linzertorte^{1·3·7·8}

€ 8

Panna cotta with wild berry topping⁷

€ 8

Tiramisù^{1·3·7}

€ 8

Buckwheat cake (gluten-free)^{3·7·8}

€ 8

Lemon custard tart with fresh blueberries^{1·3·7}

€ 5