BICI GRILL
TRENTO

SANDWICHES

OUR BREAD IS EXCLUSIVELY MADE WITH SOURDOUGH

DOLOMITI 6.00
"Salumeria Belli" Speck, cheese, pickles

GARDA 7.00
Homemade Carne Salada (Salted Meat) Carpaccio, rocket salad, Trentingrana cheese

VEGETARIANO 6.00
Grilled vegetables, smoked scamorza, sliced tomato

CAPRESE 5.50
Mozzarella cheese, tomato, salad

FUGA 7.00
Prosciutto crudo di Parma 24 mesi, mozzarella cheese, black olive pâté

VOLATA 6.00
Tuna, tomato, salad, mayo

TOAST 5.50
Ham and cheese



SIDES

French Fries*	5.50
Salad	4.00
Grilled Vegetables	7.00

HAMBURGER

OUR BREAD IS EXCLUSIVELY MADE WITH SOURDOUGH

BIKE BURGER 15.50
Homemade Beef Burger, salad, tomato, edamer cheese, ketchup, mayo

CHICKEN 14.50
Chicken cutlet*, salad, tomato, ketchup, mayo

BIKE PORK 15.50
Lucanica sausage, potato tortel*, onions, peppers, ketchup, mayo

BIKE GREEN 15.50
Spinach burger, rocket salad, yogurt sauce, lettuce, tomato

GOURMET 17.80
Homemade Beef Burger, guanciale, lamb's lettuce, tomato, D.O.P. Buffalo Mozzarella Cream

BIKE BURGER XXL 19.80
Double Homemade Beef Burger, crispy bacon, salad, tomato, double edamer cheese, ketchup, mayo

EXTRAS

- FRIED EGG	+ 1.50
- BACON	+ 1.50
- POTATO TORTEL	+ 1.50

All burgers are served with a
SIDE OF YOUR CHOICE:
- French fries*
- Mixed salad
- Grilled vegetables +1.50

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



SALADS

TONNO 14.50
Tuna, buffalo mozzarella pearls, green salad, radish, carrots, tomatoes

POLLO 14.50
Grilled chicken, green salad, radish, carrots, tomatoes

VIOLA 16.00
Lamb's lettuce, datterino tomatoes, avocado, smoked salmon

ORTO 14.00
Green salad, tomato, vegetarian meatballs, hummus, paprika

BABY MENU

FOR AGES 12 AND UNDER
Inlcudes 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 15.00
with french fries*

Grilled chicken 15.00
with french fries*

Sliced beef steak 25.50
with rocket salad, cherry tomatoes and grana cheese flakes, served with french fries*

Grilled Tosella cheese 15.00
with potato tortel* and grilled vegetables

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 16.00
with grilled ham, burratina and potato tortel*.

PLATTERS

Mixed cold cuts platter	14.00
Mixed cheeses platter	14.00
Mixed platter	16.00
Grilled vegetables and cheeses platter	13.00

CARNE SALADA

CARNE SALADA CARPACCIO 15.50
With rocket salad and grana cheese shavings

GRILLED CARNE SALADA 17.50
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 15.00
with datterino tomatoes, buffalo mozzarella, oregano and Garda EVO Oil

Plain potato tortel* (2 tortels) 3.00

Fried MIX* 14.00
Delicious mix of fried delicacies:
Olive ascolane
Mozzarella sticks
Battered vegetables
"Steak-house" Potatoes
Chicken Bandidos
Jalapeños

Battered vegetables*	6.00
Olive all'ascolana*	5.50
Mozzarella sticks*	7.00
Chicken Bandidos*	7.00
French fries*	5.50
Onion rings*	5.50
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$^{NG\text{-}NL}$ / White Sacher^{NG} 5.50
Viennese Sacher: chocolate sponge cake with almond flour, apricot filling and soft chocolate icing.
Also suitable for **NG** gluten and **NL** lactose intolerants.

Crostata 3.50
soft shortcrust pastry with apricot or berries jam

Pastiera napoletana 4.50
shortcrust pastry with ricotta filling, cooked wheat and candied orange cubes.

Torta di mele, yogurt e cocco 4.50
Grandma's classic apple pie with plain yogurt and coconut flour.

Strudel with local apples 4.50
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.