

SANDWICHES

OUR BREAD IS EXCLUSIVELY MADE WITH SOURDOUGH

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

SIDES

French Fries*	5.00
Salad	4.00
Grilled Vegetables	7.00

HAMBURGER

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BIKE BURGER Homemade Beef Burger, salad, tomato, edamer cheese, ketchup, mayo	13.00
CHICKEN Chicken cutlet*, salad, tomato, ketchup, mayo	12.00
BIKE PORK Lucanica sausage, potato tortel*, onions, peppers, ketchup, mayo	12.00
BIKE GREEN Spinach burger, rocket salad, yogurt sauce, lettuce, tomato	12.00
GOURMET Homemade Beef Burger, guanciale, lamb's lettuce, tomato, D.O.P. Buffalo Mozzarella Cream	15.00
BIKE BURGER XXL Double Homemade Beef Burger, crispy bacon, salad, tomato, double edamer cheese, ketchup, mayo	17.00

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

TONNO Tuna, buffalo mozzarella pearls, green salad, radish, carrots, tomatoes	12.00
POLLO Grilled chicken, green salad, radish, carrots, tomatoes	12.00
VIOLA Lamb's lettuce, datterino tomatoes, avocado, smoked salmon	15.00
ORTO Green salad, tomato, vegetarian meatballs, hummus, paprika	12.00

BABY MENU

FOR AGES 12 AND UNDER
Includes 1 drink of choice

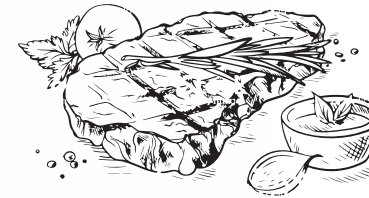
Frankfurters with french fries*	9.00
Baby cutlet	9.00
Baby grilled chicken	9.00
Baby tomato pasta (With freshly homemade egg pasta)	8.00

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*	13.50
Grilled chicken with french fries*	13.00
Sliced beef steak With rocket salad, cherry tomatoes and grana cheese flakes, served with french fries*	19.00



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	12.00
Mixed cheeses platter	12.00
Mixed platter	14.00
Grilled vegetables and cheeses platter	11.00

CARNE SALADA

CARNE SALADA CARPACCIO 14.00
With rocket salad and grana cheese shavings

GRILLED CARNE SALADA 16.00
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* 12.00
Delicious mix of fried delicacies:
Olive ascolane
Mozzarella sticks
Battered vegetables
"Steak-house" Potatoes
Chicken Bandidos
Jalapeños

Battered vegetables* 4.00

Olive all'ascolana* 5.50

Mozzarella sticks* 6.00

Chicken Bandidos* 7.00

French fries* 5.00

Onion rings* 4.00

Jalapeños* 5.50

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
Hazelnut	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)

