

## SANDWICHES

OUR BREAD IS EXCLUSIVELY MADE  
WITH SOURDOUGH

**DOLOMITI** 6.00  
"Salumeria Belli" Speck, cheese, pickles

**GARDA** 6.50  
Homemade Carne Salada (Salted Meat)  
Carpaccio, rocket salad, Trentingrana  
cheese

**VEGETARIANO** 5.50  
Grilled vegetables, smoked scamorza,  
sliced tomato

**CAPRESE** 5.00  
Mozzarella cheese, tomato, salad

**FUGA** 6.00  
Prosciutto crudo di Parma 24 mesi,  
mozzarella cheese, black olive pâté

**VOLATA** 6.00  
Tuna, tomato, salad, mayo

**TOAST** 5.00  
Ham and cheese



## SIDES

**French Fries\*** 5.00

**Salad** 4.00

**Grilled Vegetables** 7.00

## HAMBURGER

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**BIKE BURGER** 14.00  
Homemade Beef Burger, salad, tomato,  
edamer cheese, ketchup, mayo

**CHICKEN** 13.00  
Chicken cutlet\*, salad, tomato, ketchup,  
mayo

**BIKE PORK** 13.00  
Lucanica sausage, potato tortel\*,  
onions, peppers, ketchup, mayo

**BIKE GREEN** 13.00  
Spinach burger, rocket salad, yogurt  
sauce, lettuce, tomato

**GOURMET** 16.00  
Homemade Beef Burger, guanciale,  
lamb's lettuce, tomato, D.O.P. Buffalo  
Mozzarella Cream

**BIKE BURGER XXL** 18.00  
Double Homemade Beef Burger, crispy  
bacon, salad, tomato, double edamer  
cheese, ketchup, mayo

## 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** 13.00  
Tuna, buffalo mozzarella pearls, green  
salad, radish, carrots, tomatoes

**POLLO** 13.00  
Grilled chicken, green salad, radish,  
carrots, tomatoes

**VIOLA** 15.50  
Lamb's lettuce, datterino tomatoes,  
avocado, smoked salmon

**ORTO** 13.00  
Green salad, tomato, vegetarian  
meatballs, hummus, paprika

## 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** 8.00  
(With freshly homemade egg pasta)

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** 14.50  
with french fries\*

**Grilled chicken** 14.50  
with french fries\*

**Sliced beef steak** 21.00  
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** 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** 15.00  
**CARPACCIO**  
With rocket salad and grana cheese shavings

**GRILLED** 17.00  
**CARNE SALADA**  
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\*** 2.00  
(2 tortels)

**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\*** 5.50

**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

**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)

