

Restaurant

Big Salads

Insalatona Fantasia

Green salad, Chicory, Tomatoes, Carrots Mozzarella, Corn, Tuna

⊗ D,G

€ 12,00

Insalatona Trentina

Green salad, Chicory, Tomatoes, Rocket, Walnuts, Speck, Apple, Flaked Parmesan

⊗ D,H,N

€ 12,00

Insalata Mista

⊗ D,G

€ 6,00

Platters

Merenda Rustica

Mixed cold cuts and Local Cheeses with potato Rösti

G,N*

€ 16,00

Tagliere Non solo Rendena

Mixed cold cuts and Cheeses from the Sole, Non and Rendena Valleys

G,H,I,N

€ 16,00

Tagliere di Formaggi

Local Cheese plate with Nuts and Mustard

⊗ G,H,N

€ 15,00

Appetizers

Carpaccio di Carne Salada Val Rendena

Trentino style Carpaccio with Rocket and Parmesan flakes

⊗ G,N

€ 14,50

Prosciutto di Cervo

⊗ G,H,I,N

€ 17,00

Speck Val Rendena

⊗ G,H,I,N

€ 14,00

First and Soup

Zuppa d'orzo alla Trentina

barley soup

A,I*

€ 9,00

Gnocchetti Tirolesi

Tyrolean dumplings with Cream and Speck

A,C,G,I

€ 11,00

Penne all'Arrabbiata

With Speck

A,I

€ 11,00

Fettuccine ai Funghi

A,I,C

€ 12,50

Pappardelle alla Selvaggina

A,I,C

€ 13,50

Canederli in Brodo o Burro

A,C,G*

€ 11,00





Main Courses

Goulash Con Polenta di Storo <i>Goulash with Storo Polenta</i>	I	€ 16,50
Capriolo e Funghi con Polenta di Storo <i>Roe and Mushrooms with Storo Polenta</i>	G,I,A	€ 17,50
Stinco di Maiale alla Birra <i>Pork shank with potato Rösti</i>	⊗ A,E*	€ 17,50
Würstel Nostrani <i>Local Sausage with Mustard and Sauerkraut or French Fries</i>	⊗ E,L,G,I*	€ 11,00
Controfiletto ai Ferri <i>Grilled Beef Steak with potato Rösti and Vegetables</i>	⊗ E,C,D,F,I,L*	€ 18,80
Formaggio Adamello alla Piastra <i>Grilled Adamello Cheese with Polenta and Mushrooms</i>	G,L	€ 17,00
Cotoletta di Maiale alla Milanese <i>Milanese Pork chop with French Fries</i>	C,A,F,E*	€ 14,50
Filetto di Manzo ai Ferri <i>180-200gr Grilled Fillet with Baked potatoes and Vegetables</i>	⊗ G,E,D,C,F,I,L*	€ 23,50
Salmerino ai Ferri <i>Fillet of Char with Baked potatoes and Vegetables</i>	⊗ D,G,E,C,F,I,L*	€ 19,00
Side Dishes		
Patatine Fritte <i>French Fries</i>	E,A*	€ 5,00
Polenta	⊗	€ 4,00
Crauti <i>Sauerkraut</i>	⊗ I	€ 4,20
Verdure al Vapore <i>Steamed Vegetables</i>	⊗	€ 6,00
Verdure al Forno <i>Baked Vegetables</i>	⊗	€ 7,00
Spinaci al Burro <i>Spinach with Butter</i>	⊗ G*	€ 4,50
Patate al Forno <i>Baked Potatoes</i>	⊗ G,E*	€ 5,00
Rösti di Patate	E,A*	€ 4,50





Proposals for Children

Pasta with Tomato Sauce or Ragù	A,C	€ 8,20
Chicken Nuggets <i>With French Fries</i>	C,A,F,E*	€ 12,50
Max e Moritz Sausage <i>With French Fries</i>	E,L,I*	€ 12,50

Allergen List

- A** **Cereals containing gluten**
Wheat, Rye, Barley, Oats, Spelled, Kamut and products thereof
- B** **Crustaceans and Shellfish-based products**
- C** **Eggs and products thereof**
- D** **Fish and products thereof**
- E** **Peanuts and products thereof**
- F** **Soybeans and products thereof**
- G** **Milk and products thereof**
- H** **Nuts**
Almond, Hazelnuts, Walnuts, Cashews, Pecan nuts, Brazil nuts, Pistachio nuts, Macadamia nuts, Queensland nuts and products thereof
- I** **Celery and products thereof**
- L** **Mustard and products thereof**
- M** **Sesame seeds and products thereof**
- N** **Sulphur dioxide and Sulphites**
In concentrations over a 10 mg/kg o ml/l expressed as SO₂
- O** **Lupin and products thereof**
- P** **Molluscs and products thereof**
- *** **If necessary, frozen products are used**
-  **Gluten free**

*In accordance with the provisions of EC Regulation No. 1169/2011, the Weinstube Al Cardo restaurant uses an allergen register dedicated to providing you with more information about the allergenic substances present in the dishes proposed.
To find out which allergens are present in the various preparation you can ask the staff present for the register, who will be able for any clarifications on the matter. We also ask you to report and specify any type of allergy or intolerance to our service staff at the time of ordering. The entire staff is available for any need or clarification that you may have.
N.B. It is not possible to completely exclude the presence of even the smallest amount of allergens other than those listed for a given element.*



White Pizza

Primavera	A,G	€ 12,80
<i>Fior di Latte, Cherry Tomatoes, Rocket, Raw Ham, Parmesan Flakes</i>		
Contadina	A,G	€ 11,50
<i>Fior di Latte, Sausage, Gorgonzola*, Red Chicory</i>		
Pizza Sole	A,G	€ 12,00
<i>Fior di Latte, Dried Cherry Tomatoes, Scamorza, Cooked Speck</i>		
Trentina	A,G,H	€ 11,50
<i>Fior di Latte, Chanterelles, Val Rendena Speck, Walnuts, Boscabella</i>		
Ai Porcini	A,G	€ 11,50
<i>Fior di Latte, Shredded Porcini, Garlic, Parsley</i>		
Alto Adige	A,G	€ 13,00
<i>Fior di Latte, Brie, Sautéed Boletus, Cooked Val Rendena Speck</i>		
Dea della Caccia	A,G,N	€ 13,00
<i>Fior di Latte, Baked Potatoes, Aged Cheese, Deer Ham, Cranberry Jam</i>		
Faggio	A,G	€ 12,00
<i>Fior di Latte, Scamorza Cheese, Chicory, Speck</i>		
Foccaccia with Raw Ham or Speck	A	€ 10,50
Foccaccia with Salt, Oil And Rosemary	A	€ 6,00
Foccaccia with local Lard	A	€ 10,50

Red Pizza

Margherita	A,G	€ 7,00
<i>San Marzano DOP, Fior di Latte, Oregano</i>		
Prosciutto	A,G	€ 8,50
<i>San Marzano DOP, Fior di Latte, Ham</i>		
Funghi	A,G	€ 8,50
<i>San Marzano DOP, Fior di Latte, Mushrooms</i>		
Romana	A,G,D	€ 9,00
<i>San Marzano DOP, Fior di Latte, Anchovies, Oregano</i>		
<i>With Anchovies from the Cantabrian Sea in single portion € 12,00</i>		
Diavola	A,G	€ 9,00
<i>San Marzano DOP, Fior di Latte, Spicy Salami</i>		
Pugliese	A,G	€ 8,50
<i>San Marzano DOP, Fior di Latte, Onion, Oregano</i>		
Napoletana	A,G,D	€ 9,00
<i>San Marzano DOP, Fior di Latte, Capers, Anchovies, Oregano</i>		
<i>With Anchovies from the Cantabrian Sea in single portion € 13,00</i>		
Alla Salsiccia	A,G	€ 9,00
<i>San Marzano DOP, Fior di Latte, Sausage</i>		



Quattro Stagioni	A,G,D	€ 9,50
<i>San Marzano DOP, Fior di Latte, Artichokes, Mushrooms, Ham, Anchovies</i>		
Capricciosa	A,G	€ 9,50
<i>San Marzano DOP, Fior di Latte, Artichokes, Mushrooms, Ham, Olives</i>		
La Modugno	A,G	€ 11,00
<i>San Marzano DOP, Fior di Latte, Rocket, Burrata Stracciatella, Cherry Tomatoes from Piennolo del Vesuvio DOP and Monte Somma</i>		
La Vera Rendena	A,G	€ 12,80
<i>San Marzano DOP, Fior di Latte, Boletus, Chanterelles, Local Cheeses, Cooked Speck</i>		
Gustosa	A,G	€ 13,00
<i>San Marzano DOP, Fior di Latte, Chicory, Mushrooms, Deer Ham, Parmesan</i>		
Pizza del Cardo (Frer)	A,G	€ 13,00
<i>San Marzano DOP, Fior di Latte, Spressa, Rendena Salami, Cherry Tomatoes from Piennolo del Vesuvio DOP and Monte Somma, Rocket, Crust stuffed with Ricotta and Bacon</i>		
Saporita	A,G	€ 13,00
<i>San Marzano DOP, Mozzarella di Bufala, Fresh Cheese, Cherry Tomatoes from Piennolo del Vesuvio DOP and Monte Somma, Rocket, Bresaola</i>		
Vera Napoli	A,G	€ 9,00
<i>San Marzano DOP, Mozzarella di Bufala, Basil</i>		
Pinzolo	A,G	€ 11,00
<i>San Marzano DOP, Boscattella, Baked Potatoes, Sausage</i>		
Gorgonzola e Noci	A,G,H*	€ 9,50
<i>San Marzano DOP, Fior di Latte, Gorgonzola, Walnuts</i>		
Parma	A,G	€ 12,00
<i>San Marzano DOP, Fior di Latte, Parma Raw Ham</i>		
Brenta	A,G	€ 11,00
<i>San Marzano DOP, Fior di Latte, Red Chicory, Speck during cooking, Ricotta</i>		
Quattro Formaggi	A,G	€ 9,50
<i>San Marzano DOP, Fior di Latte, Mixed Cheeses</i>		
Würstel	A,G	€ 8,50
<i>San Marzano DOP, Fior di Latte, Sausage</i>		
Calabrese	A,G	€ 10,00
<i>San Marzano DOP, Fior di Latte, Onions, Olives, Spicy Salami, Baked Peppers</i>		
Melanzane e Grana	A,G	€ 9,50
<i>San Marzano DOP, Fior di Latte, Baked Eggplant, Parmesan</i>		
Delicata	A,G	€ 10,00
<i>San Marzano DOP, Fior di Latte, Cherry Tomatoes from Piennolo del Vesuvio DOP and Monte Somma, Fresh Cheese, Basil</i>		
Tirolese	A,G	€ 10,00
<i>San Marzano DOP, Fior di Latte, Ricotta, Speck</i>		
Montanara	A,G	€ 11,50
<i>San Marzano DOP, Fior di Latte, Onion, Peppers, Mushrooms, Sausage, Speck</i>		
Ortolana	A,G	€ 10,50
<i>San Marzano DOP, Fior di Latte, Baked Vegetables, Parmesan Flakes</i>		





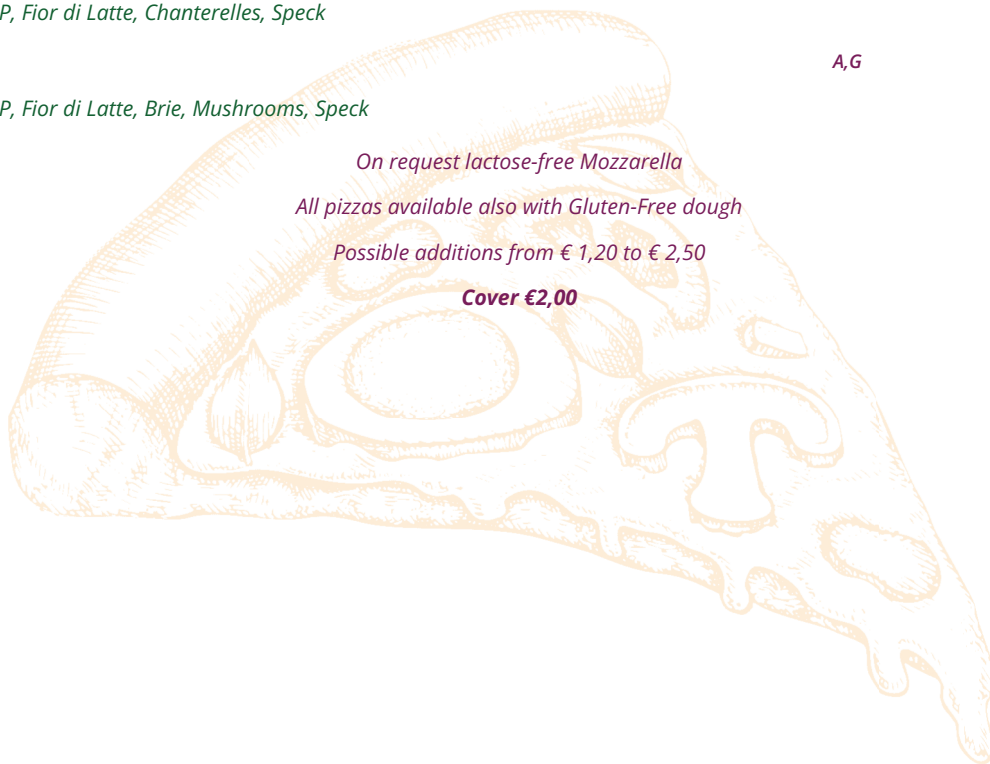
Messicana <i>San Marzano DOP, Fior di Latte, Oregano, Chili, Bacon, Peppers, Onions, Anchovies, Olives, Capers</i>	A,G	€ 11,50
Prosciutto e Funghi <i>San Marzano DOP, Fior di Latte, Ham, Mushrooms</i>	A,G	€ 10,00
Rösti e Salsiccia <i>San Marzano DOP, Fior di Latte, Potato Rösti, Sausage</i>	A,G*	€ 10,00
Porri 1 <i>San Marzano DOP, Fior di Latte, Leeks, Sausage, Gorgonzola</i>	A,G*	€ 10,50
Porri 2 <i>San Marzano DOP, Fior di Latte, Leeks, Bacon, Parmesan</i>	A,G	€ 10,50
Tonno <i>San Marzano DOP, Fior di Latte, Tuna</i>	A,G	€ 10,00
Maso <i>San Marzano DOP, Fior di Latte, Chicory, Potato Rösti, Chanterelles, Scamorza Cheese</i>	A,G,H	€ 12,00
Chanterelles e Spressa <i>San Marzano DOP, Fior di Latte, Chanterelles, Spressa Cheese</i>	A,G	€ 12,00
Chanterelles e Speck <i>San Marzano DOP, Fior di Latte, Chanterelles, Speck</i>	A,G	€ 12,50
Brie <i>San Marzano DOP, Fior di Latte, Brie, Mushrooms, Speck</i>	A,G	€ 12,00

On request lactose-free Mozzarella

All pizzas available also with Gluten-Free dough

Possible additions from € 1,20 to € 2,50

Cover €2,00



Soft Drinks

Bottled drinks (<i>Coca-Cola, Fanta, Coca-Cola Zero</i>) 0,33L	€ 3,30
Fruit Juices 0,20L	€ 3,30
Surgiva natural or sparkling Water 0,75L	€ 3,50

Draft Beers



Kronen 5,0%

Round, strong and refreshing taste

It is a special beer, with a full and aromatic taste of malt, a golden yellow color and a light and fine note of hops. This old-fashioned beer is the culmination of every expectation of the true beer connoisseur. Suitable for a committed gastronomy

0,20L	€ 3,30
0,40L	€ 6,00
1L	€ 12,80



Felsenkeller Bier 5,2%

Naturally cloudy, unfiltered and unpasteurised

This brewing specialty, naturally cloudy, because of being infused directly from the maturation tank and therefore not filtered and unpasteurized, surprises with its full and strong flavor and with a soft aftertaste. From a traditional gastronomy to a committed gastronomy.

0,30L	€ 4,80
0,40L	€ 6,50
1L	€ 15,00



Sixtus 6,5%

The double dark malt with a unique flavour

The famous and appreciated double malt of Forst house owes its caramelized taste to the particular special malts used and to a specific production process. Already at the first sip you feel a strong and unforgettable feeling of contentment, its dark color and the delicate note of hops bring back the memory to the original strong beers. Particularly suitable for desserts and cheeses.

0,20L	€ 3,80
0,40L	€ 7,40

Craft Beers from "Birrificio Val Rendena"



Bira da l'ors 5,7%

Beer inspired by a traditional local recipe. It is our beer with more character and complexity. The body has a bright fawn color with copper reflections, topped by a fine and compact beige foam. The aroma is intense with fruity notes of biscuit bread and subtle and intriguing spicy and earthy notes of hops. In the mouth it is bold, round with toasted aromas and a pleasing bitterness recalling licorice. The best choice for those who love character beers without sacrificing drinkability.

0,75L	€ 12,80
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Helles 5,0%

A beer inspired by the Bavarian tradition, with a golden blond color and a beautiful white foam hat. To the nose are recognized the notes of wild flowers, the delicate herbaceous hop and the fragrance of malt. On the palate you can enjoy the balance between the sweet components of malt, the slight bitterness of hops and the cleanness of the taste.

0,50L € 6,50



Vienna 4,8%

Low fermentation beer following the European style of the "Vienna Lager", using 100% malt of the Vienna type. It is inspired by the Austrian lagers with a beautiful amber and clear color. The nose features notes of bread, honey and dried fruit. In the mouth the softness of the malt and the delicate toasts are balanced by the bitterness of the German hops. Dry, full-bodied and low in alcohol.

0,50L € 6,50



Brunilde 5,4%

The genuine tradition of Weissbier Dunkel beers lives in the fullness of taste. The turbidity, characteristic of this beer, is due to the particles of yeast in suspension. This beer is for relaxing the holiday atmosphere. Pairings and occasions of consumption: Ideal for cold dinner, dessert and cheese, but also as companions in moments of relaxation.

0,50L € 6,50



Estiva 4,7%

In appearance similar to the Helles, characterized by its golden blond color and a rich foam hat. Summer surprises with citrus scents and a pleasant bitter note.

0,50L € 6,50

Bottled Beers

Benediktiner Weissbier

0,50L € 6,50

Forst 1957

0,33L € 4,80

Kadler

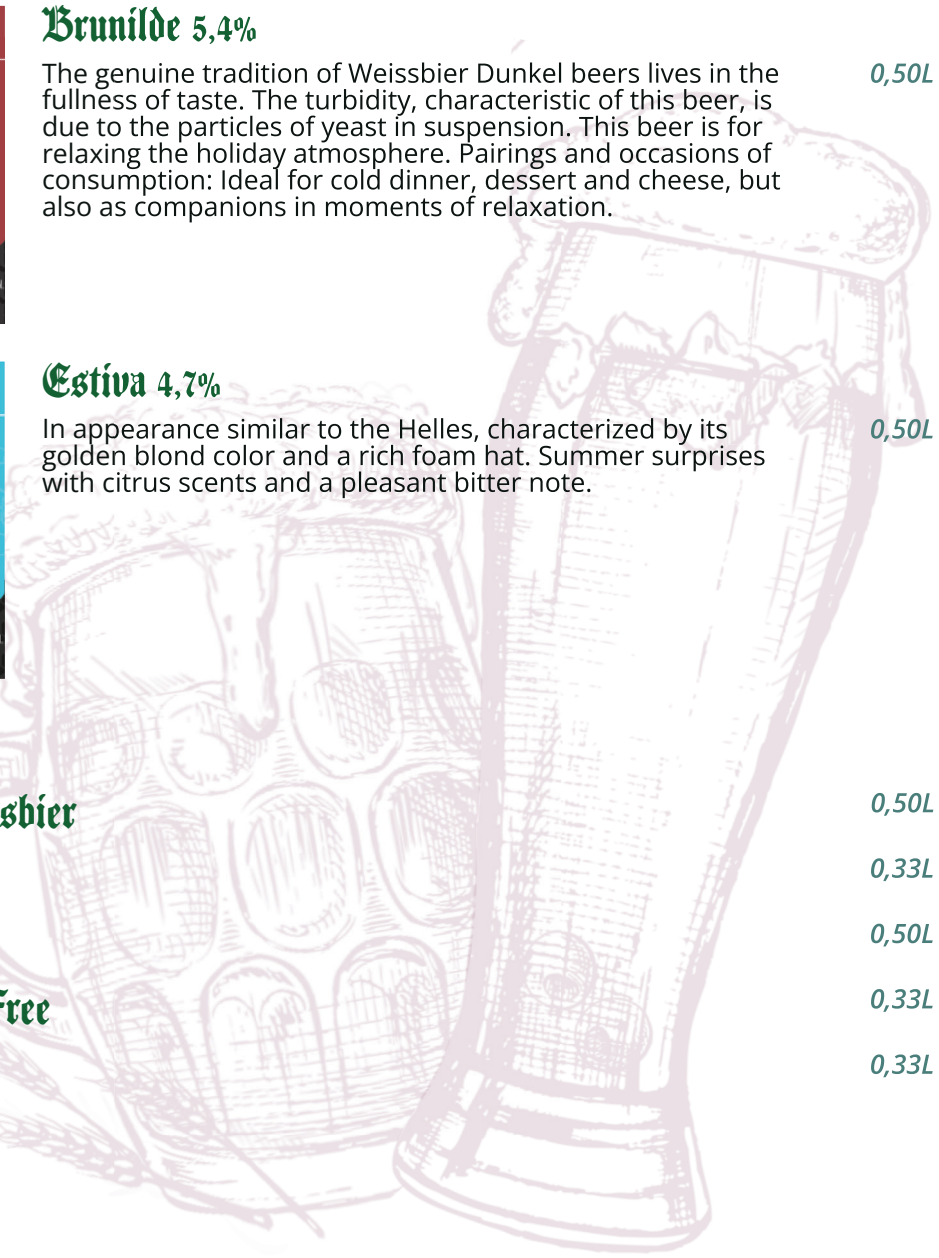
0,50L € 5,00

Tennent's Gluten free

0,33L € 5,20

Alcohol free Beer

0,33L € 4,50





Wine in Jug



furlit 10,5%
IGP Vino frizzante
bianco Trevezie

0,25L € 3,80
0,50L € 7,20
1L € 13,00



Chardonnay 11,5%
IGT Vigneti delle
Dolomiti

0,25L € 3,80
0,50L € 7,20
1L € 13,00



Merlot 11,5%
IGT Vigneti delle
Dolomiti

0,25L € 3,80
0,50L € 7,20
1L € 13,00

Wine by the Glass

Müller Thurgau

Gewürztraminer

Nosiola

Teroldego

Lagrein

Marzemino

Altemasi Trentodoc

€ 5,00

€ 5,50

€ 5,00

€ 5,00

€ 5,50

€ 5,00

€ 6,00



Dessert

Yoghurt da agricoltura Bio

Yogurt from Organic Farming

Al Naturale

Natural

Con i Frutti di Bosco

With Berries

Gelato misto

Mixed Ice Cream

Con Panna

With Whipped Cream

Tartufo Bianco o Nero

White or Dark Truffle

Affogato al Caffè

Coffee Affogato

Meringata

Meringue

Sorbetto al Limone

Lemon Sorbet

Gelato alla Vaniglia con Lamponi caldi e Panna montata

Vanilla Ice Cream with hot Raspberries and Whipped Cream

Gelato alle Creme con Frutti di Bosco e Panna montata

Cream Ice Cream with Berries and Whipped Cream

Caffè alla Viennese

Viennese Coffee

Gelato alle Creme con Cioccolato Fondente caldo e Panna montata

Cream Ice Cream with hot dark Chocolate and Whipped Cream

Strudel di Mele

Apple Strudel

Con Salsa Vaniglia

With Vanilla Sauce

Tiramisù Fatto in Casa

Homemade tiramisu

Torte Fatte in Casa

Homemade Cakes

House Specialties

Kaiserschmarrn

Dolce Tirolese a base di Uova, Farina, Uva Sultanina, saltato in padella con zucchero caramellato, servito con composta di Mirtilli Rossi

Tyrolean dessert made with Eggs, Flour, Raisin, stir-fried with Caramelized Sugar, served with Cranberry compote

Con aggiunta di Gelato alla Vaniglia

With Vanilla Ice Cream

G

€ 4,50

€ 6,00

A,C,G,E

€ 5,00

€ 6,20

A,C,G,E

€ 6,00

€ 7,00

A,C,G,E,H

€ 6,00

E,F

€ 4,00

A,C,G,E

€ 6,00

A,C,G,E

€ 6,00

A,C,G,E

€ 6,00

A,C,G,E

€ 6,00

A,C,N

€ 5,00

A,C,G,E,N

€ 6,00

A,C,G,H

€ 6,00

A,C,G,H,N

€ 6,00

A,C,G,N

€ 7,00

€ 8,00

