

Scotter's menu

STARTERS

Mixed platter

Mixed platter of cheese and cured meats from local farms 7,00€

FIRST COURSES

Homemade potato gnocchi à la Woodstock 14,00€

Pasta with tomato sauce or ragout 9,50€

Pasta and beans 12,00€

Scotter's pasta (chef's choice) 12,00€

Green spatle with cream and speck 13,00€

Tagliatelle all'uovo with venison ragout 15,00€

Tagliatelle all'uovo with mushrooms 15,00€

Canederli's tris served with melted butter or broth 14,00€

Cream soup or minestrone of the day 11,00€

SECONDS

Venison or beef stew with polenta 18,00€

Mountain dish: fried eggs, bacon and polenta 12,00€

Piatto dello Sciatore: pastin, polenta, mushrooms and cheese 20,00€*

Pastin from Val Zoldana with potatoes and cabbage *sausage typical of*

Cadore 15,00€

Grilled Dobbiaco cheese with polenta 13,00€

CONTORNI

Patate all'Ampezzana with crispy bacon and onion 5,00€

Polenta with Storo flour 4,00€

Fried chips 4,00€

Cappucci seasoned with cumin 4,00€

Beans with onion 4,50€

DESSERTS

Apple strudel 6,00€

Tart with seasonal jam 5,00€

Buckwheat cake filled with currant jam 6,00€

Mandorlata 6,50€

Cake of the day 6,00€