

PINOALPINO

CHEF'S RECOMMENDATION

Cold starter	
First warm starter	
Second warm starter	
Main dish	
Dessert	59 €
Wine accompaniment	27 €

LOCAL MENU "THE OLD MEETS THE NEW"

Ravioli with dried pear, aged cow cheese, long pepper, candied walnuts ^(1,3,7,8)	
Trout fillet, mashed peas, butter sauce, fermented fennel ^(4,7)	
Handmade plum dumplings with crumbles ^(1,3,7)	39 €
Wine accompaniment	16 €

KIDS' MENU

Soup	
Pasta	16 €

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PINOALPINO

COLD STARTERS

Beef tartare, parmesan bun ^(1,3,4,7,10)	19 €
Vitello tonatto ^(1,3,4)	14 €
Chicken liver pâté, almond praline, parmesan cheese ^(7,8,9)	9 €
Burrata, fermented tomato, basil fritter, pistachio ^(7,8)	13 €
Chef Maj's Salad ^(7,8)	9 €
Fermented green beans, pumpkin oil and seeds, pecorino ⁽⁷⁾	10 €
Cold cuts with meats and cheese (for 2 persons) ^(7,8)	21 €
Cold cuts with cheese (for 2 persons) ^(7,8)	19 €

WARM STARTERS

Soup of the Day / Cream soup ⁽⁷⁾	6 € / 7 €
Asparagus glazed with butter and buttermilk garum, potato cracklins, parmesan espuma (seasonal) ⁽⁷⁾	12 €
Ravioli with dried pear, aged cow cheese, long pepper, candied walnuts ^(1,3,7,8)	13 €
Pasta "Carbotriciana" a'la Chef ^(1,3,7,9)	15 €
Pasta with pesto, ricotta ^(1,3,7,8)	14 €
Risotto with tomato water and peas garum, lardo, fried leeks ^(7,9)	15 €

MAIN DISHES

Seasonal salad with smoked trout, orange, citrus dressing and almonds ^(4,8,11,12)	15 €
Mixed seasonal salad with peaches and brie cheese, pine nuts, balsamic vinaigrette ^(7,8,10,12)	12 €
Roasted eggplant, tomato sauce, pecorino espuma, pistachios ^(7,8,9)	15 €
Trout fillet, mashed peas, butter sauce, fermented fennel ^(4,7)	22 €
Wienerschnitzel (veal), potato purée with browned butter, beef garum emulsion, kimchi ^(1,3,7)	24 €
Duck breast, purée of celeriac, parsley oil, cherry-wine sauce ^(7,9)	25 €
Pressed lamb sweetbreads, lamb sauce, broccoli and fennel glazed in lamb garum ^(7,10)	26 €
Beef steak (fillet), potato pavé, wine sauce ⁽⁷⁾	35 €

DESSERTS

Lemon meringue pie, berries ^(1,3,7)	7 €
Chocolate mousse, fermented peaches, olive oil with vanilla ^(3,7,8)	7 €
Deconstructed Pavlova cake with baked strawberries and tarragon ^(3,7)	7 €
Handmade plum dumplings with crumbles ^(1,3,7)	8 €
Cover charge	2 €

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